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| **Course Title** | Culinary Management  |
| **Course Code** | THOM – 120 |
| **Course Type** | This course serves as both Elective and Requirement, according to the program.

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| Culinary Diploma/Higher Diploma | Requirement |
| All Programs | General Elective |

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| **Level** | Diploma (1st Cycle) |
| **Year / Semester** | Year 1, B’ Semester |
| **Teacher’s Name** | Dimitris Kouklos |
| **ECTS** | 6 | **Lectures / week** | 3 | **Laboratories / week** |  |
| **Course Purpose and Objectives** | The course introduces students to various aspects of kitchen management and organization that affect daily production and service operations. Students will study essential kitchen management skills and functions related to kitchen management and organization principles, different production and service systems, food management process and operating standards, cost control, property and employee management issues. The course sets the foundations upon which the professional competencies and skills will be developed in order to lead, supervise, and manage food production and service employees. The course outlines the crucial elements and trends of the market that affect today's quality-driven catering and foodservice industry, the role and responsibilities of a successful kitchen manager. The students will also gain a comprehensive introduction to the realities of food operations in today’s changing world.Students are expected to:* Understand the concept of kitchen management and organization.
* Become familiar with different production and service systems.
* Develop professional competencies and skills needed to manage effectively modern foodservice organizations.
* Study industry trends that affect kitchen managers
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| **Learning Outcomes** | Upon completion of this course students will be able to:1. Apply knowledge of kitchen and catering management techniques, as required, to support the goals of the operation and the responsible use of the resources.
2. Apply self-management and interpersonal skills to enhance performance and contribute to the success of a food-service operation.
3. Develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills in the kitchen environment.
4. Apply basic management principles and operating standards in the food management process.
5. Examine food production and service systems
6. Create menus as a control tool that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.
7. Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation. Acknowledge the development and progress in the field
8. Apply knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
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| **Prerequisites** | None | **Required** |  |
| **Course Content** | 1. Kitchen environment and management process / kitchen departments
2. Leadership / quality management / setting operating standards
3. The working environment / kitchen personnel, hierarchy (kitchen brigade), personnel duties, staff scheduling / qualifications, duties and responsibilities.
4. Personal hygiene, basic knowledge for kitchen accidents / HACCP / PEST control
5. Menu planning / food management process / budgeting
6. Cost control / food and labor / revenue control / profitability
7. Inventory and theft management,
8. Employee performance standards, productivity, reward, training
9. Time management / problem solving / decision-making
10. Technology / kitchen management software / order and point-of-sale systems
11. Food marketing
12. Kitchen development / Innovation

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| **Teaching Methodology** | The course is delivered through lectures, demonstrations, guest speakers. |
| **Mode of delivery** | Face to face. |
| **Bibliography** | **Required** |
| 1. Jerald W. Chesser, Noel C. Cullen. (2017) The world of culinary management: Leadership and Development of Human Resources 6th ed., Pearson Education International.
2. Hayes, K., D., Miller, A., A., Ninemeier, D., J. (2012). The Professional Kitchen Manager. Pearson Education International
 |
| **Recommended** |
| 1. Foskett, D., Campbell, J., and Caserani, V., Practical Cookery: Foundation Student Book Level 1.
2. Practical Cookery, 13th ed, John Campbell, David Foskett, 2015
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| **Assessment** | The following assessment methods are employed to assess this course:

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| 30 – 50 % | Final Exam |
| 20 – 40 % | Mid –Term / Tests / Quizzes |
| 10 – 30 % | Assignments / Projects |
|  0 – 10 % | Class Attendance & Participation |

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| **Language** | English |