

Course Title	Culinary Management			
Course Code	THOM – 120			
Course Type	This course serves as both Elective and Requirement, according to the program.			
	Culinary Diploma/Higher Diploma		Requirement	
	All Programs		General Elective	
Level	Diploma (1 st Cycle)			
Year / Semester	Year 1, B' Semester			
Teacher's Name	Dimitris Kouklos			
ECTS	6	Lectures / week	3	Laboratories / week
Course Purpose and Objectives	<p>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.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • 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 			

Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 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. 		
Prerequisites	None	Required	
Course Content	<ol style="list-style-type: none"> 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 		
Teaching Methodology	The course is delivered through lectures, demonstrations, guest speakers.		
Mode of delivery	Face to face.		
Bibliography	Required		

	<ol style="list-style-type: none"> 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								
	<ol style="list-style-type: none"> 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 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="531 786 1383 1043"> <tr> <td data-bbox="531 786 959 853">30 – 50 %</td> <td data-bbox="959 786 1383 853">Final Exam</td> </tr> <tr> <td data-bbox="531 853 959 920">20 – 40 %</td> <td data-bbox="959 853 1383 920">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="531 920 959 987">10 – 30 %</td> <td data-bbox="959 920 1383 987">Assignments / Projects</td> </tr> <tr> <td data-bbox="531 987 959 1043">0 – 10 %</td> <td data-bbox="959 987 1383 1043">Class Attendance & Participation</td> </tr> </table>	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								