

Course Title	Culinary Management								
Course Code	THOM – 120								
Course Type	This course serves as both Elective and Requirement, according to the program. <div><table><tr><td>Hospitality Diploma/Bachelor</td><td>Requirement</td></tr><tr><td>All Programs</td><td>General Elective</td></tr></table></div>					Hospitality Diploma/Bachelor	Requirement	All Programs	General Elective
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All Programs	General Elective								
Level	Diploma (Short Cycle)								
Year / Semester	Year 1, B' Semester								
Teacher's Name	Dimitris Kashiouris								
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.• Gain professional competencies and skills needed to manage effectively modern foodservice organizations.								

Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Apply professional knowledge of kitchen and catering management techniques to support the goals of the operation and the responsible use of the resources. 2. Develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills in the kitchen environment. 3. Explore food production and service systems and create menus as a control tool that reflect knowledge of nutrition and food ingredients and marketing principles. 		
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		
	Foskett, D., Paskins, P., Rippington, N. & Thorpe S. Practical Cookery (14 th ed.) Hodder Education		
	Recommended		
	<p>Natera, A., Pagnacco M., Peddle P. & Schaefer M. Chef's PSA: Culinary Leadership Fundamentals, Independently Published</p> <p>Jerald W. Chesser, Noel C. Cullen. The world of culinary management: Leadership and Development of Human Resources 6th ed., Pearson Education International.</p>		

Assessment	<p>The following assessment methods are employed to assess this course:</p> <table> <tr> <td>30 – 50 %</td><td>Final Exam</td></tr> <tr> <td>20 – 40 %</td><td>Mid –Term / Tests / Quizzes</td></tr> <tr> <td>10 – 30 %</td><td>Assignments / Projects</td></tr> <tr> <td>0 – 10 %</td><td>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								