

Course Delivery Plan

Theory learning modules with hands-on practical training

Introduction to Hospitality and Hot and Cold Kitchen Operations

Introduction to the Hospitality Industry and Kitchen Operations	and Cultural Needs
Use Basic Methods of Cookery	Presentation of Food and Assembling of Buffets
Organise and Prepare Food	Menu Planning, Costing and Catering Control
Food Safety and HACCP in Catering	Understand Business Success
Follow Health, Safety and Security Procedures	Provide Guest Service
Sustainability in Food Production	Understand Own Role in Self-development
Prepare Foods to Meet Special Dietary	

Introduction to Practical Cookery

This section covers Classification, Selection, Cuts and Their Uses, Techniques, Equipment and Tools, Accompaniments, Garnishes, Hygiene Best Practices, Health and Safety Practices, Nutrition and Dietary Implications, and Sustainability Practices.

These practical classes are specially designed to include current technology, equipment and ingredients used in the industry, such as sous vide, dehydration, smoking, curing and molecular gastronomy, as well as ingredients and techniques for elevated and contemporary presentation of the classics.

Prepare Stocks, Sauces & Soups

Theory	Prepare Stocks
Classification and Uses	White
Techniques and Equipment Used in Food Production	Brown
Foundation Liquids	Fish
Thickening Agents	Vegetable
Cooking and Finishing Techniques	Court-bouillon
Accompaniments and Garnishes	
Hygiene Best Practices	