

Course Title: **Contemporary Kitchen Management**

Course Code: **CULN512**

Descriptor Start Date: **01/01/2025**

POINTS: **15.00**

LEVEL: **5**

PREREQUISITE/S:

COREQUISITE/S:

RESTRICTION/S:

LEARNING HOURS

Hours may include lectures, tutorials, online forums, laboratories. Refer to your timetable and course information in Canvas for detailed information.

Total learning hours: 150

PRESCRIPTOR

Students should be able to demonstrate the knowledge of and ability required to manage a kitchen professionally using modern information technology to develop, cost, analyse and evaluate a kitchen's production performance.

LEARNING OUTCOMES

1. Develop, cost and evaluate menus and the efficacy of individual menu components utilising accepted industry theory.
2. Review procedures for the purchasing, receiving, storing, and issuing of goods as per industry standards.
3. Identify the control factors for the management of a variety of food production operations including theoretical and physical aspects.
4. Demonstrate the practical application of software to accurately manage kitchen operations.

Disclaimer: Course descriptors may be amended between teaching periods/semesters

CONTENT

Topics may include:

- Kitchen Management
- The Menu
- Influences on the menu
- Customer expectations
- Menu balance
- Menu development
- Menu copy
- Evaluation of menu copy
- Intro of KM formulas
- Wastage and yield,
- Standard/Standardised recipes
- Types of measurement
- Standard recipe format
- Standard recipe exercise
- Food costing methods
- Establishing menu pricing
- Cost and portion control
- Measuring menu performance
- Menu engineering and evaluation
- Kitchen design and equipment
- Kitchen ergonomics and workflow patterns
- Responsibilities of food production staff. Measuring staff performance and productivity.
- Stock control – Food Purchasing, receiving, storage and issuing

LEARNING & TEACHING STRATEGIES

An appropriate range of strategies that may include lectures, workshops & online learning.

ASSESSMENT PLAN

Assessment Event	Weighting %	Learning Outcomes
Report	20.00	1, 3
Report	40.00	1, 2, 3, 4
Final exam	40.00	1, 2, 3, 4

Grade Map	MAP1
	A+ A A- Pass with Distinction
	B+ B B- Pass with Merit
	C+ C C- Pass
	D Fail

Overall requirement/s to pass the course:

- Obtain a final minimum C- grade overall in the course;

LEARNING RESOURCES

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For further information, contact: Te Ara Kete Aronui - Faculty of Culture & Society

Principal Programme: AK3714, Diploma in Culinary Arts

Related Programme/s: AK3731

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