



Level 5 Diploma in Hotel Management (610) 143 Credits






Unit: Food and Beverage Management	Guided Learning Hours: 300
Paper No.: 2	Number of Credits: 30
Pre-requisites: Knowledge of business organisation.	Co-requisites: A pass or higher in Certificate in Business Studies or equivalence.
<p>Aim: This unit focuses on the principal operating problems facing managers in the restaurant industry. Fundamental concepts, skills and techniques involved in basic cookery are covered. Special emphasis on preparing high-quality foods and providing high-quality service. The basics of vegetable cookery, meat, fish and poultry cookery are covered. Learners must successfully pass a practical cooking examination covering a variety of cooking techniques.</p>	
Required Materials: Recommended Learning Resources.	Supplementary Materials: Lecture notes and tutor extra reading recommendations.
<p>Special Requirements: Learners are required to apply various food production, purchasing, and sanitation principles while participating in labs. It is a requirement to cook and prepare all the menus stated.</p>	
<p>Intended Learning Outcomes:</p> <p>1 Key responsibilities of the chef in culinary industry ranging from chefs and head cooks directing the preparation, seasoning, and cooking of salads, soups, fish etc.</p> <p>2 The components of a food safety program to help evaluate either in-house food preparation or a commercial vendor.</p> <p>3 The best way of getting the right amount of nutrition to support growth and development and maintain a well-balanced diet.</p> <p>4 How to make a collection of menus and recipes designed to make meal planning easier year-round and impressing guests with top-rated meals.</p> <p>5 The different kitchen equipment cooking</p>	<p>Assessment Criteria:</p> <p>1.1 Define a Chef.</p> <p>1.2 Explain the organisation of classic and modern day kitchen brigade</p> <p>1.3 Examine and outline the role of the professional chef in modern food service operations</p> <p>1.4 Describe the attributes a student chef needs to become a professional chef</p> <p>1.5 Outline the general responsibilities of a Chef, specific duties of a Chef and the positive traits for a Chef to possess</p> <p>2.1 Describe Food Safety and Sanitation rules</p> <p>2.2 Identify the causes of food-borne illnesses</p> <p>2.3 Describe how to handle foods in a safe manner</p> <p>2.4 Explain and follow a Hazard Analysis and Critical Control Points (HACCP) system</p> <p>2.5 Describe how to create and maintain a safe and sanitary working environment</p> <p>3.1 Analyse the importance of a well balanced diet.</p> <p>3.2 Identify categories of nutrients and explain their importance in a balanced diet</p> <p>3.3 Describe the effects storage and preparation techniques have on various foods' nutritional values</p> <p>3.4 Describe the use of ingredient substitutes and alternatives</p> <p>4.1 Explain the different types and styles of menus</p> <p>4.2 Analyse the purpose of standardised recipes</p> <p>4.3 Demonstrate how to convert recipe yield amounts</p> <p>4.4 Describe the need for cost controls in any food service operation</p> <p>5.1 Identify a variety of professional kitchen tools</p>

<p>tools; food preparation kitchen utensils designed to make preparing, cooking and serving food as easier and add a little joy and gadgets.</p>	<p>and equipment</p>
	<p>5.2 Describe how to select and care for knives 5.3 Demonstrate how to cut foods into a variety of classic shapes 5.4 Evaluate and acknowledge and use a variety of herbs, spices, nuts, oils, vinegars and condiments 5.5 Prepare and serve quality coffees and teas 5.6 Describe how a professional kitchen is organised.</p>
<p>6 Milk, dairy, cheese and yogurt products and the beneficial nutrients they provide as milk products contain high quality proteins.</p>	<p>6.1 Describe and analyse the dairy industry products 6.2 Describe how to identify, store and use a variety of milk-based products 6.3 Outline, identify, store and serve a variety of fine cheeses</p>
<p>7 Mise En Place (a French phrase meaning “putting in place”) and having all ingredients prepared and ready to go before start cooking.</p>	<p>7.1 Describe how to organize and plan working environment more efficiently 7.2 Describe the basic flavouring techniques 7.3 Prepare items needed prior to actual cooking 7.4 Set up and use the standard breading procedure</p>
<p>8 The principles of cooking as different cooking methods suit different kinds of foods; from stewing to roasting and baking.</p>	<p>8.1 Describe how heat affects foods 8.2 Describe the basic principles of various cooking methods 8.3 Describe how to prepare a variety of stocks 8.4 Identify and classify sauces 8.5 Demonstrate how to use thickening agents properly 8.6 Demonstrate how to prepare a variety of classic and modern sauces 8.7 Demonstrate how to prepare a variety of clear and thick soups 8.8 Demonstrate how to garnish and serve soups appropriately 8.9 Describe how heat is transferred through conduction, convection and radiation</p>
<p>9 Cookery principles, inspection and grading practices; preparing/cooking different meats, vegetables and salads.</p>	<p>9.1 Prepare meats for cooking 9.2 Perform basic butchering procedures 9.3 Apply appropriate cooking methods to several common cuts of lamb 9.4 Apply appropriate cooking methods to several common cuts of pork 9.5 Prepare poultry for cooking 9.6 Prepare game for cooking 9.7 Prepare fish and shellfish for cooking 9.8 Apply various cooking methods to eggs 9.9 Prepare vegetables for cooking or service 9.10 Prepare potatoes, grains and pasta cookery 9.11 Prepare a variety of salad dressings 9.12 Prepare fruits for cooking or service 9.13 Prepare sandwiches</p>
<p>10 The principles of the bakery and outline the different types of flour milled from wheat commonly used for making bread;</p>	<p>10.1 Describe many of the specialised tools and equipment used in the bakery 10.2 Prepare quick/unleavened, yeast bread and pies,</p>

including plating and serving.	<p>pastries and cookies by proofing yeast, handling dough, and testing for doneness</p> <p>10.3 Prepare cakes and frostings, custards, creams and frozen desserts and decorate cookies and cakes with sweet perfection</p> <p>10.4 Describe how to use a variety of techniques to add visual appeal to plated foods</p> <p>10.5 Describe how to use a variety of techniques to create and maintain appealing buffets</p>
<p>Methods of Evaluation: 2½-hour written essay examination paper with five questions. Candidates are required to answer all questions. Each question carries 20 marks. Candidates also undertake project/coursework in Food & Beverage Management with a weighting of 100%.</p>	

Recommended Learning Resources: Food & Beverage Management

Text Books	<ul style="list-style-type: none"> • Food and Beverage Management by Bernard Davis, Andrew Lockwood and Sally Stone. ISBN-10: 0750632860 • Food and Beverage Service by Dennis Lillicrap, John Cousins and Robert • Food and Beverage Management by John Cousins, David Foskett and Cailein
Study Manuals 	BCE produced study packs
CD ROM 	Power-point slides
Software 	None