



Culinary Professional Diploma
Knowledge & Skill Outcomes and
Assessments

Curriculum – Culinary Professional Diploma

Foundation		Intermediate		Advanced	
Basic Culinary Techniques Theory	Industry Internship	Intermediate Culinary Techniques Theory	Industry Internship	Advanced Culinary Techniques Theory	Industry Internship
Basic Culinary Techniques Practical		Intermediate Culinary Techniques Practical		Advanced Culinary Techniques Practical	
Introduction to Nutrition & Dietetics		Goods Management & Purchasing		Gastronomic Trends & Innovation	
Stewarding Theory		F&B Service Basics		Goods Management & Inventory Systems	
Hygiene & Occupational Health Practices		Introduction to Customer Service		Hotel & Restaurant Concept Foundation	
Goods Management		Kitchen Department Operations		Kitchen Administration Principles	
Introduction to Hospitality Operations		Introduction to Office Tools		Menu Engineering & Cost Control	
Mathematics Fundamentals				Customer Service Excellence	
English Essentials		Applied English		Business English	
10 credits		10 credits		10 credits	
60 US Credits					

Culinary Foundation

KIP 1.1 – Basic Culinary Techniques: Theory

Knowledge Outcomes

- Understand the origins and the characteristics of main types of:
 - Dairy products and cheese.
 - Cereals, rice, pasta and other starches.
 - Potatoes.
 - Eggs.
 - Vegetables, pulses and fruits.
 - Ice cream and chocolate.
- Explain the difference between dry and wet cooking methods according to focus.
- List the most common sauces in contemporary cuisine.
- Name the various items and equipment used in a kitchen for attributed ingredients.

Skill Outcomes

- Explain and apply the different preparation methods for food commodities.
- Distinguish the primary flavors within the following categories:
 - Dairy products and cheese.
 - Cereals, rice, pasta and other starches.
 - Potatoes.
 - Eggs.
 - Vegetables, pulses and fruits.
 - Ice cream and chocolate.
- Judge the quality of food products through the five senses.
- Identify the nutritional values of different types of food.
- Identify the most common preservation techniques and choose & apply relevant storage techniques.
- Explain factors to consider when selecting cooking methods.
- Differentiate cooking methods for eggs.
- Adapt ice cream products to staff levels and customers.

Assessment Method

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with five quizzes and one final examination, at the end of the course that will take place online on the Learning Management System. The quizzes and the examination will comprise of true & false questions, multiple-choice questions as well as open-ended questions that will relate to the course content

Assessment Weighting

- Quiz 1: 10% of the final grade
- Quiz 2: 10% of the final grade
- Quiz 3: 10% of the final grade

- Quiz 4: 20% of the final grade
- Quiz 5: 20% of the final grade
- examination: 20% of the final grade
- 30% of the final grade

KIP 1.2 – Basic Culinary Techniques: Practical

Knowledge Outcomes

- Identify the origins and the characteristics of main types of:
 - Dairy products.
 - Eggs.
 - Vegetables and fruits.
- Explain main washing, cutting and cooking techniques for:
 - Dairy products.
 - Eggs.
 - Vegetables and fruits.
- Explain the difference between dry and wet cooking methods according to focus.
- Name the various items and equipment used in a kitchen for attributed ingredients.
- Analyze the main rules and regulations to consider in Kitchen operations.

Skill Outcomes

- Distinguish primary flavors within the following categories:
 - Dairy products.
 - Eggs.
 - Vegetables and fruits.
- Judge the quality of food products through the five senses.
- Create vegetable and fruit decoration.
- Prepare a “Matignon”, a mirepoix and a “Bouquet Garni”
- Prepare correct “Mise en Place” for cold starters.
- Develop sketches for different dishes.
- Practice, while using the relevant documents, attributed recipes.
- Work in accordance with the legislations regulating F&B establishments.

Assessment

Students will need to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. For the practical assessment, students will have to demonstrate their skills by replicating a recipe given by teachers, in accordance with the requirements as per the level of study. Students will be assessed through three practical exams taking place in the interactive kitchen; these will comprise of a full menu that students have to reproduce in a given time-frame. Teachers will then evaluate the results and grade the students accordingly.

Assessment Weighting

- Exam 1: 30% of the final grade

- Exam 2: 30% of the final grade
- Exam 3: 40% of the final grade

KIP 1.3 – Introduction to Nutrition & Dietetics

Knowledge Outcomes

- Define basal metabolism and the body's nutrient needs.
- Identify the different types of nutrients and their food sources.
- Describe how cooking affects the nutrient content of foods.
- Name the different types of diet.
- List principles of a healthy diet.
- Analyze most common allergies and intolerances in terms of:
 - Food source
 - Symptoms
 - Alternatives
- Define organic food.

Skill Outcomes

- Analyze the nutritional balance of a menu.
- Evaluate various menus and dishes in compliance with a healthy diet.
- Recommend dishes and beverages based on a customer's health requirements.
- Apply the correct measures against allergies and intolerances.
- Identify potential food hazards.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true & false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting - 100% theoretical examination

KIP 1.4 – Stewarding Theory

Knowledge Outcomes

- Explain the role of the stewarding department in relation to:
 - Cleanliness.
 - Hygiene and sanitation.
 - Pest control.
 - Waste management.
- Describe the support function of stewarding in kitchen operations.
- Analyze equipment and utensils used in kitchen operations in terms of:
 - Material.
 - Utility.
 - Cleaning and polishing.
 - Maintenance.
- Identify main detergents used in kitchen operations and their usage.

Skill Outcomes

- Perform hand-washing and machine washing of equipment and utensils used in kitchen operations.
- Use machines and appliances in an ecological and energy-saving manner.
- Clean and maintain kitchen areas as per standard operating procedures.
- Handle waste according to local legislations.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true & false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting - 100% theoretical examination.

KIP 1.5 – Hygiene & Occupational Health Practices

Knowledge Outcomes

- List the main rules and best practices for personal hygiene & professional hygiene.
- Understand and examine the causes, symptoms and remedies to hygiene issues in F&B operations.

- Understand the principles of the HACCP method.
- Name preventive measures to detain hazardous microorganisms from spreading.
- Recognize various fire hazards and identify safety aids and tools to use in case of fire or other accidents common to F&B service settings.
- Analyze occupational health best practices in F&B service settings.
- Identify the different documents and checklists relevant to hygiene and occupational health.

Skill Outcomes

- Identify and implement remedies to hygiene issues in F&B operations.
- Prevent poor personal and professional hygiene by taking appropriate measures.
- Take appropriate measures against fire hazards and other common accidents in F&B service settings.
- Contribute to careful monitoring and changes to a HACCP plan.
- Work in accordance with occupational health and safety regulations for the F&B industry.
- Demonstrate safe workplace behavior to prevent injuries.

Assessment

Students will need to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true & false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination.

KIP 1.6 – Goods Management

Knowledge Outcomes

- Understand the temperature requirements for storage of goods.
- Understand the goods management process and purchasing cycles.
- Comprehend the importance of inventories and the inventory process.
- Identify functions and features of different ordering systems.
- Explain the FIFO and LIFO concepts.
- Examine waste separation, storing and disposal.
- List the different documents and checklists used in the process of managing goods.

Skill Outcomes

- Analyze the goods management process.
- Comprehend the importance of inventories and the inventory process.
- Explain the FIFO and LIFO concepts.
- Examine waste separation, storing and disposal.
- List the different documents and checklists used in the process of managing goods.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination.

HSP 1.1 – Introduction to Hospitality Operations

Knowledge Outcomes

- Name main fields and job opportunities within the hospitality industry.
- List different types of restaurants and other F&B outlets.
- Identify synergies between the different stakeholders in hospitality.
- Define synergies between the F&B department and other departments of hotels and restaurants.
- Examine interconnections and inter-responsibilities between the different stakeholders within hospitality businesses.

Skill Outcomes

- Describe the history and evolution of hospitality.
- Explain the classification system used for hotels and restaurants.
- Analyze the organigram of various restaurants and hotels.
- Identify all the various elements of the hospitality & travel industry including all the sub elements. .

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination.

HSP 1.2 – Mathematics Fundamentals

Knowledge

- Name different types of numbers.
- List principles of elementary arithmetic.
- Examine the relationship between percentages.
- Identify different calculation units.
- Understand the differences between gross and net weight.
- Understand the notions of proportionality using the rule of three.

Skill Outcomes

- Use the language, symbols and notation of basic arithmetic.
- Be able to calculate proportional quantities using the rule of three and percentages.
- Apply different calculation units and be able to transform them.
- Adapt cooking recipes for specific quantities or number of guests.
- Calculate the cost of a recipe, including gross and net weight.
- Apply notions of mathematics to real-life scenario in F&B operations.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with quizzes and one final examination that will take place online on the Learning Management System at the end of the course. The quizzes and the final examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Quiz 1: 10% of the final grade
- Quiz 2: 20% of the final grade
- Quiz 3: 20% of the final grade
- Final examination: 50% of the final grade

LG 1.1 – English Essentials

Knowledge Outcomes

- Explain the rules for grammar in English in terms of:
 - Verbs and tenses.
 - Subject and predicate.
 - Pronunciation.
 - Punctuation.
 - Sentence and question construction.
 - Common expressions.
- List the following:
 - Key expressions used in the reception and farewell of customers.
 - Key terms used in F&B operations.
 - Key terms used in Kitchen operations, including food preparation and cooking techniques.

Skill Outcomes

- Communicate fluently in English during:
 - Breakfast service
 - Buffet service
 - Brunch service
- Apply Basic English verbal and written communication in the context of a hotel and restaurant.
- Practice informal conversations with customers (surroundings, location, activities etc.).
- Translate breakfast, lunch and dinner menus into English.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will also be required to demonstrate their language skills by having a short discussion between peers.

The first examination will be an oral examination where students will have a short English discussion in pairs, based on what they have learnt throughout the course. The second examination will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Examination 1: 40% of the final grade
- Examination 2: 60% of the final grade

Culinary Intermediate

KIP 2.1 – Intermediate Culinary Techniques: Theory

Knowledge Outcomes

- Identify the origins and the characteristics of main types of:
 - Fish.
 - Crustaceans and mollusks.
 - Meat products.
 - Poultry.
- Explain the difference between dry and wet cooking methods according to focus.
- List the most common sauces in contemporary cuisine.
- Name the various items and equipment used in a kitchen for attributed ingredients.
- Analyze the main laws and regulations to consider in Kitchen Operations.

Skill Outcomes

- Develop sketches for different dishes.
- Create balanced dishes in terms of colors, textures, shapes and quantities.
- Explain the beneficial role of one's own food knowledge in the process of value creation for hotel and restaurant guests.
- Explain the factors to be considered when selecting cooking methods.
- Explain and justify the different and most appropriate cooking methods for meat and poultry.
- Explain and justify the different and most appropriate cooking methods for crustaceans and mollusks.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with three quizzes and one final examination, at the end of the course, which will take place online on the Learning Management System. The quizzes and the examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Quiz 1: 20% of the final grade.
- Quiz 2: 20% of the final grade.
- Quiz 3: 20% of the final grade.
- Final examination: 40% of the final grade.

KIP 2.2 – Intermediate Culinary Techniques: Practical Knowledge Outcomes

- Describe main cleaning, cutting and cooking techniques for:
 - Fish and round fish.
 - Crustaceans and mollusks.
 - Meat products.
 - Poultry.
- Explain the difference between dry and wet cooking methods according to focus.
- Name the various items and equipment used in a kitchen for attributed ingredients.

Skill Outcomes

- Distinguish the primary flavors within the following categories:
 - Fish.
 - Crustaceans and mollusks.
 - Meat products.
 - Poultry.
- Judge the quality of food products through the five senses.
- Remove the edible parts of different crustaceans from their skeleton.
- Prepare correct “Mise en Place” for main dishes featuring fish, crustaceans or mollusks.
- Prepare correct “Mise en Place” for main dishes featuring meat products or poultry.
- Cook different dishes containing coffee and tea as a base.
- Develop sketches for different dishes.
- Practice, while using the relevant documents and attributed recipes.
- Create balanced dishes in terms of colors, textures, shapes and quantities.
- Work in accordance with the legislations regulating F&B establishments.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

For the practical assessment, students will have to demonstrate their skills by replicating a recipe given by teachers, in accordance with the requirements as per the level of study. Students will be assessed through three practical exams taking place in the interactive kitchen; these will comprise of a full menu that students have to reproduce in a given time-frame. Teachers will then evaluate the results and grade the students accordingly.

Assessment Weighting

- Practical Examination 1: 30% of the final grade.
- Practical Examination 2: 30% of the final grade.
- Practical Examination 3: 40% of the final grade.

KIP 2.3 – Goods Management & Purchasing

Knowledge Outcomes

- Describe different types of purchasing and receiving processes.
- Explain the FIFO and LIFO concepts.
- Describe different types of receiving processes.
- Understand the goods management process and purchasing cycles.
- Examine the economic and ecological impact associated with the purchasing cycle.

Skill Outcomes

- Perform an order going through all the steps of the purchasing cycle.
- Apply the FIFO and LIFO concepts.
- Analyze advantages and disadvantages of various purchasing methods and ordering systems.
- Identify functions and features of different ordering systems.
- Name the main elements of a delivery note.
- Control a delivery note.
- Inspect goods during delivery in terms of:
 - Temperature.
 - Quality.
 - Quantity.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination

FBS 2.5 – F&B Service Basics

Knowledge Outcomes

- List the steps and main standard operating procedures of:
 - Breakfast service
 - Buffet service
- Define characteristics of basic and informal F&B service.
- Name the various cleaning products and materials common to F&B operations.
- Identify the different documents and checklists used in F&B service.

Skill Outcomes

- Practice, while using the relevant documents, the following:
 - Different breakfast and buffet setups.
 - Different breakfast and buffet services from reception to farewell.
- Illustrate different basic and informal table settings.
- Practice cleaning of various facilities and work areas commonly attended by F&B service staff.
- Welcome guests and explain the menu to them.
- Handle customers' enquiries on Food and Beverages during breakfast and buffet services.
- Work in accordance with the legislations regulating F&B establishments.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning outcomes. Students will demonstrate their F&B skills by serving a meal for customers in the mock-up restaurant. Students will need to meet the minimum standards required by the level of study.

Students will be assessed with one practical examination that will take place in the interactive F&B lab and one theoretical examination that will take place online on the Learning Management System, at the end of the course. In the practical exams, students will be assessed in the interactive F&B lab where they will have to serve customers a real meal. Teachers will then evaluate the performance and grade the student accordingly. The theoretical exams will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessments Weighting

- Practical Examination 1: 50% of the final grade.
- Theoretical Examination 1: 50% of the final grade.

HSP 2.4 – Introduction to Customer Service for Kitchen Staff

Knowledge Outcomes

- Differentiate restaurant guests based on their:
 - Characteristics.
 - Needs.
 - Expectations.
- List the different touchpoints within the customer experience in F&B operations.
- Elaborate on the different steps of customer service from customers' reception to farewell.
- Identify challenges and risk linked to the customer experience in an F&B outlet.
- Examine causes and effects of customer satisfaction and dissatisfaction.

Skill Outcomes

- Satisfy customers' needs in terms of F&B products and services.
- Identify satisfaction and dissatisfaction cues when interacting with customers.
- Implement actions in daily F&B operations to positively influence the customer experience.
- Practice Service Recovery.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination.

KIP 2.4 – Kitchen Department Operations

Knowledge Outcomes

- Explain how to maximize kitchen operations in terms of efficiency, productivity and profitability.
- Elaborate on the in-house logistics for kitchen operations.
- Understand the various roles & the organizational structure of the kitchen department.
- Identify how different types of cuisine require different kitchen setup.
- Identify the main expenses in a kitchen and analyze the factors affecting prices in a menu.
- List different types of food distribution systems.

Skill Outcomes

- Formulate efficient value creation strategies for kitchen operations.
- Review in-house logistics to maximize the kitchen department's efficiency.
- Distinguish between the different types of kitchen and explain their purpose.
- Apply basic pricing principles to menu items.
- Analyze the organigram and the main Standard Operating Procedures of a kitchen.
- Identify advantages and disadvantages of different food distribution systems.

Mindset

- Discuss the role pricing plays in customer satisfaction.
- Recognize limitations and points of improvement of the in-house logistics of a kitchen department.
- Appreciate different food distribution systems used for different cuisine.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- 100% theoretical examination

HSP 2.2 – Introduction to Office Tools

Knowledge Outcomes

- Elaborate on the basic settings of a computer’s operating system.
- Explain the functions of the word processing and presentation software.
- Understand proper business communication rules and basic email terminology.
- Understand the importance for basic use of computer and software in the workplace.
- Be able to identify the document format by reference to the file extension.
- Define computer information technology vocabulary, concepts, and skills related to business communication.
- Identify all the different documents that can be created for business communication.

Skill Outcomes

- Apply one’s own IT skills in daily hospitality operations.
- Compose business correspondence and create graphics and digital presentations on a computer.
- Demonstrate competence with word processing technologies to produce basic documents following current professional and/or industry standards.
- Be proficient with the following Microsoft Word Processing skills:
 - o Create and edit Word documents.
 - o Format and enhance Word documents.
 - o Create a document from a template.
 - o Apply table styles and formatting.
- Be proficient with the following Microsoft PowerPoint presentation skills:
 - o Create and edit basic Microsoft PowerPoint presentations.
 - o Use template, color schemes, animation, slide transition.
 - o Insert images including digital pictures.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with two final examinations focused on hospitality business communication. Students will have to demonstrate their skills with different software as they will have to create and/or replicate business documents following instructions given by the teachers. These documents will have to be created and/or replicated at the level required as per the level of study. Teachers will then evaluate these subsequent assignments and grade them accordingly.

Assessment Weighting

- Examination 1: 50% of the final grade
- Examination 2: 50% of the final grade

LG 2.1 – Applied English

Knowledge Outcomes

- Analyze main similarities and differences between English and one’s own language.
- Expand one’s own vocabulary with terms related to hotel operations.
- Identify difference between formal and informal communication in English.
- Describe different types of question techniques.
- Name product and services of a hotel in English.

Skill Outcomes

- Communicate in fluent English with customers, both formally and informally, from reception to farewell.
- Apply a satisfactory English verbal and written communication in the context of hotel operations.
- Recommend dishes and beverages in English.
- Recommend destination and excursion ideas to guests in English.
- Formulate the right questions to identify a customer’s needs and requirements.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will be assessed with three final oral examinations in which they will need to have short English discussions with their peers, or with their teachers, based on what they have learned throughout this course.

Assessment Weighting

- Oral Examination1: 30% of the final grade.
- Oral Examination2: 30% of the final grade.
- Oral Examination3: 40% of the final grade.

Course Descriptors – Advanced

KIP 3.1 – Advanced Culinary Techniques: Theory

Knowledge Outcomes

- Identify the origins and the characteristics of main types of:
 - o Game o Mushrooms
 - o o Cacao and chocolate
 - o Pastries
 - o Cakes, biscuits and cookies
- Explain the difference between dry and wet cooking methods according to focus.
- List best practices to be employed in a pastry kitchen.
- Name the various items and equipment used in a kitchen for attributed ingredients.
- Analyze the main laws and regulations to consider in Kitchen operations.

Skill Outcomes

- Develop sketches for different dishes.
- Create balanced dishes in terms of colors, textures, shapes and quantities.
- Explain the beneficial role of one's own food knowledge in the process of value creation for hotel and restaurant guests.
- Explain the factors to be considered when selecting cooking methods.
- Explain and justify the different and most appropriate cooking methods for:
 - o Game o Mushrooms
 - o o Cacao and chocolate
 - o Pastries
 - o Cakes, biscuits and cookies

Assessment

Students will need to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with three quizzes and one final examination, at the end of the course, which will take place online on the Learning Management System. The quizzes and the examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Quiz 1: 20% of the final grade.
- Quiz 2: 30% of the final grade.
- Final examination: 50% of the final grade

KIP 3.2 – Advanced Culinary Techniques: Practical Knowledge Outcomes

- Describe main cleaning, cutting and cooking techniques for:
 - Game ◦ Mushrooms
 - ◦ Cacao and chocolate
 - Pastries
 - Cakes, biscuits and cookies
- Explain the difference between dry and wet cooking methods according to focus.
- Name the various items and equipment used in a kitchen for attributed ingredients.

Skill Outcomes

- Distinguish the primary flavors within the following categories:
 - Game ◦ Mushrooms
 - ◦ Cacao and chocolate
 - Pastries
 - Cakes, biscuits and cookies
- Judge the quality of food products through the five senses.
- Prepare correct “Mise en Place” for main dishes featuring game and mushrooms.
- Prepare correct “Mise en Place” for pastry and dessert dishes.
- Develop sketches for different dishes.
- Practice, while using the relevant documents, attributed recipes.
- Create balanced dishes in terms of colors, textures, shapes and quantities.
- Work in accordance with the legislations regulating F&B establishments.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

For the practical assessment, students will have to demonstrate their skills by replicating a recipe given by teachers, in accordance with the requirements as per the level of study. Students will be assessed through three practical exams taking place in the interactive kitchen; these will comprise of a full menu that students have to reproduce in a given time-frame. Teachers will then evaluate the results and grade the students accordingly.

Assessment Weighting

- Practical Examination 1: 30% of the final grade.
- Practical Examination 2: 30% of the final grade.
- Practical Examination 3: 40% of the final grade.

KIP 3.3 – Gastronomic Trends and Innovation

Knowledge Outcomes

- Assess F&B trends and their impact on customers' needs and expectations.
- Examine how trends can help recognize new business opportunities.
- Identify risks related to trends and their potential impacts on restaurants and other F&B outlets.
- Describe what innovation is and its potential impact on hotels and restaurants.
- Explain the importance of change and innovation in the F&B industry.

Skill Outcomes

- Recognize new business opportunities by investigating trends.
- Energize existing F&B products and services to stay competitive in the market over time.
- Integrate effectively technology in kitchen operations.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final presentation where they will have to work in groups and present, in front of the teachers and their peers, a current gastronomical trend and discuss the impacts of that particular trend on the hotel and restaurant industry, all while proposing workable solutions.

Assessment Weighting

- Group Presentation: 100% of the final grade.

KIP 3.4 – Goods Management and Inventory Systems

Knowledge Outcomes

- Analyze processes, benefits and challenges of an inventory system.
- Identify the different documents and checklists used in the process of goods maintenance.
- Describe different types of storage facilities.
- Compare different types of goods and products and their impact on customer satisfaction and profitability.
- Evaluate the link between menu planning and purchase planning.
- Explain different types of purchases.
- Identify ideal temperature and storage guidelines for most culinary products.
- Examine waste separation, storing and disposal.

Skill Outcomes

- Perform a quarterly and yearly inventory.
- Analyze advantages and disadvantages of various purchasing methods and ordering systems.
- Design food offers that respect the seasonality of products.
- Store culinary products using the appropriate documentation.
- Apply best practices in regards to environmental protection.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final theoretical examination that will take place online on the Learning Management System, at the end of the course. The examinations will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Theoretical Examination 1: 100% of the final grade.

KIP 3.5 – Hotel and Restaurant Concept Foundation Knowledge

- Name the various stakeholders involved in creating a new restaurant concept.
- Evaluate the vision, mission and strategy of a different F&B organizations.
- List the steps involved in transforming an idea into a marketable F&B product.
- Analyze the different elements contributing to the creation of the ambiance in restaurants and other F&B outlets.
- Identify the main sales aids used in the promotion of F&B products.
- Explain rules of promotional language.

Skill Outcomes

- Create a plan for an F&B operation from conceptualization, operation and evaluation of results.
- Formulate and design a basic restaurant concept that will include a menu.
- Pitch a basic restaurant concept.
- Create sales aids used in the promotion of F&B products.
- Apply summary and analysis skills.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. Students will have to demonstrate their skills by being able to plan and operate a new restaurant concept. The first week of operation will be a formative assessment. The second week of operation will be a summative assessment.

Students will be assessed with two presentations and one practical examination:

- The first assessment will be a presentation in front of the teachers and their peers where students will present and defend their concept proposal and the plan for implementation.
- The second assessment will be a practical assessment where students will be assessed on the operational side of their concept, including menu planning, food ordering, kitchen sanitation, customer service, service operations, decoration and ambiance.
- The third assessment will be a group presentation in front of the teacher and their peers where students will evaluate the results of their operational week and propose ideas for improvement.

Assessment Weighting

- Planning 1: 40% of the final grade.
- Operation: 20% of the final grade.
- Analysis: 40% of the final grade.

KIP 3.6 – Kitchen Administration Principles

Knowledge Outcomes

- Name elements contributing to the long-term maintenance of premises, facilities, machines and appliances.
- Analyze how to effectively deploy resources in the kitchen department.
- Explain the process for staff scheduling.
- Analyze and evaluate the amount of staff required to operate kitchen of different sizes and different purposes.
- Examine job descriptions for all the different kitchen tasks.
- Define the steps for documenting HACCP control.

Skill Outcomes

- Develop a work plan listing tasks, timing and responsibilities to consider the smooth operation of a kitchen.
- Develop a work plan listing tasks, timing and responsibilities to consider in preparation of a large event.
- Create a daily, weekly and monthly schedule matching the demand of the F&B outlets taking into account staff holidays and days-off.
- Create a basic manpower guide with titles and staff required for kitchen operation.
- Read and complete a function sheet.
- Complete the necessary documentation for HACCP control including temperature control.
- Create daily, monthly, and yearly cleaning and maintenance plans.
- Optimize the use of energy when working in kitchen operations.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final theoretical examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of true-false questions, multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Theoretical Examination: 100% of the final grade.

KIP 3.7 – Menu Engineering and Cost Control

Knowledge Outcomes

- Describe principles of F&B cost control.
- Distinguish between standard, actual and budget food cost and food cost percentage.
- List the rules for the strategic construction of menus.

Skill Outcomes

- Analyze a menu's pricing structure with respect to profitability and popularity.
- Apply basic principles of F&B cost control.
- Calculate actual and standard food cost of different recipes both manually and using a spreadsheet.
- Develop a menu applying different pricing strategies.
- Choose the design of a menu according to the location and target audience of a restaurant or other F&B outlet.
- Calculate actual and standard food cost of different recipes both manually and using a spreadsheet.
- Develop a menu applying different pricing strategies.
- Choose the design of a menu according to the location and target audience of a restaurant or other F&B outlet.
- Be able to calculate the different types of food cost between a buffet, à-la-carte, and banquet.
- Plan a menu based on food cost and profitability principles.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final theoretical examination that will take place online on the Learning Management System, at the end of the course. The examination will comprise of multiple-choice questions as well as open-ended questions that will relate to the course content.

Assessment Weighting

- Theoretical Examination 1: 100% of the final grade.

HSP 3.3 – Customer Service Excellence

Knowledge Outcomes

- Define characteristics of customer service excellence.
- Distinguish between customer satisfaction and delight.
- Explain the importance of personalized service in a hotel environment.
- Identify the role that each hotel department plays in the delivery of customer service excellence.
- List barriers to the delivery of excellent customer service.
- Explain and contrast the advantages and disadvantages of Standard Operating Procedures (SOPs) in the field of customer service.

Skill Outcomes

- Meet and exceed customers' expectations in terms of hospitality products and services.
- Apply appropriate service recovery measures in different hospitality scenarios.
- Deal effectively with challenging customers.
- Develop an action plan to improve one's own customer service skills.
- Explain the impact of customer delight in the context of hotel and restaurant operations.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives.

Students will be assessed with one final examination in the form of a presentation, which they will perform in front of the teachers and their peers. With their presentation, students will need to demonstrate how important customer service is to the creation of great customer experience; they will present what customer service excellence is from their own understanding and how it can deliver great value for both the customers and organization.

Assessment Weighting

- 100% theoretical examination (Oral Presentation).

LG 3.1 – Business English

Knowledge Outcomes

- Expand one's own vocabulary for efficient communication in a business environment.
- Identify key elements of the following:
 - Cover letter.
 - Curriculum Vitae.
 - Business email.
 - LinkedIn profile.

Skill Outcomes

- Communicate in fluent English with customers, both formally and informally, from reception to farewell.
- Apply fluent English verbal and written communication in the context of rooms operations.
- Create the following documents:
 - Cover letter.
 - Curriculum Vitae.
 - Business email.
- Develop a LinkedIn profile based on best practices.

Assessment

Students will have to demonstrate their knowledge & understanding of the course content and achievement of the learning objectives. They will have to exhibit their language skills and will be assessed with three oral presentations; they will need to have short English discussions with their peers, or with their teachers, based on what they have learned throughout this course.

Assessment Weighting

- Oral Examination1: 30% of the final grade.
- Oral Examination2: 30% of the final grade.
- Oral Examination3: 40% of the final grade