

HOSP06155 Culinary Practice 2

Full Title	Culinary Practice 2		
Status	Uploaded to Banner	Start Term	2021
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06155	Duration	Semester - (13 Weeks)
Grading Mode	Pass/Fail	Department	Culinary Arts
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Module Description

This module will integrate both practical work with theory to assist in the development of the learners' core professional cookery skills, competencies and knowledge. Students will prepare and cook dishes for meal services in a realistic working environment, within a production kitchen. Learners will experience simulated time deadlines associated with a working kitchen in industry. Students will be encouraged at all times to reflect on their own development of skills and understanding. Attention is given to portion control, plate presentation, and teamwork in a production setting. Advanced knife skills, food safety, and costing are demonstrated and practised daily.

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Apply the appropriate skills to organise the requisition of provisions and the delivery of duties in a student led event.
2. Demonstrate ability to apply quality control procedures to all areas of the production cycle from receiving, preparing, cooking, portioning, holding, service, through to customer feedback.
3. Organise and plan a meal event using a variety of dishes in a volume cookery environment for customers, taking into account availability of produce, seasonality, dietary requirement and budget.
4. Apply cost control and menu analysis techniques to establish gross profit and sales prices to menu items.
5. Identify appropriate food safety, personal and operational hygiene in the production of a learning event meal
6. Demonstrate an understanding of supervision - delegation, motivation, communication, leadership and teamwork.

Indicative Syllabus

The principles and process of planning:

Plan, design, cost and produce a suitable menu for a culinary event, to include provision for special dietary needs.

Promote and market the event using a range of techniques.

Production and suitability of a range of menus in a volume cookery context.

Seasonality and availability of produce.

Designing dish specifications.

The menu as a marketing tool.

Cost and budget factors.

Quality control.

Communicate and apply organisational skills:

Timing and work plans to facilitate efficient volume food production.

Cleaning and preventative maintenance requirements.

Planning of service.

Equipment and technology.

Blanching, holding and batch cooking.

Employ cost control and menu analysis techniques:

Use electronic point of sales systems (EPOS).

Recipe research, development and testing.

Recipe adaptation for use in volume cookery to maintain a quality product.

Gross profit percentage.

Meat test yields.

Sensory analysis.

Portion control and dish costing.

Price of the menu.

Menu analysis.

Quality control procedures in the production cycle:

Use appropriate controls to receiving, preparing, cooking, portioning, holding, and service.

Use appropriate food safety, personal and operational hygiene in the production of a learning event meal.

Quality assurance systems including HACCP and Health and Safety systems.

Waste management systems.

Monitoring functionality of kitchen tools and equipment.

Food preparation, production & service.

Food wastage and portion control.

Customer feedback.

Personal and professional development:

Delegation

Motivation

Communication

Leadership

Teamwork

Teaching and Learning Strategy

Lectures, tutorials, demonstrations, directed independent learning, group work, question and answer sessions. A variety of learning methodologies will be used to communicate and develop concepts and theories. These include lectures and tutorials. Active learner participation will be encouraged throughout.

Assessment Strategy

As the events are undertaken by groups as a collaborative piece of work, the individual contribution of each learner should be clearly identified and procedures should be implemented to ensure the reliability of learner evidence. Each learner's contribution will be assessed.

Continuous Assessment (CA) of Practical Classes (50% Group

Event Report (40%)

Group Presentation (10%)

All assessment components must be attempted

Repeat Assessment Strategies

Learners who have not achieved a pass grade through continuous assessment will be required to complete a 6-hour practical exam which will assess the relevant learning outcomes.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes

Assessment	Continuous Assessment	50 %	OnGoing	1,2,3,4,5,6
Group Project	Group Project	40 %	End of Semester	1,2,3,4,5,6
Presentation	Group Presentation	10 %	End of Semester	6

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Culinary Practice 2	Kitchen	4	Weekly	4.00
Independent Learning	Independent Learning	Not Specified	4	Weekly	4.00

Required Reading Book List
Foskett, D., Ceserani, V., (2007). <i>Ceserani and Kinton's the Theory of Catering</i> . Hodder Education. ISBN 0340939265 ISBN-13 9780340939260
Davis, B., Lockwood, A., Pantelidis, I., Alcott, P., (2012). <i>Food and Beverage Management</i> . Butterworth-Heinemann. ISBN 0080966705 ISBN-13 9780080966700
Gielisse, V., de Santis, R., (2011). <i>Modern Batch Cookery</i> . John Wiley & Sons. ISBN 9780470290484 ISBN-13 047029048X
Gisslen, W., (2015). <i>Professional Cooking</i> . John Wiley & Sons. ISBN 0470840013 ISBN-13 9780470840016
Institute, T., (2011). <i>The Professional Chef</i> . John Wiley & Sons. ISBN 9780470421352 ISBN-13 0470421355
Campbell, J., Foskett, D., Ceserani, V., (2006). <i>Advanced Practical Cookery</i> . ISBN 0340912359 ISBN-13 9780340912355
Campbell, J., Foskett, D., Rippington, N., Paskins, P., (2012). <i>Practical Cookery</i> . Hodder Education Publishers. ISBN 1444170082 ISBN-13 9781444170085
Of, C., (2012). <i>Garde Manger</i> . John Wiley & Sons. ISBN 9780470587805 ISBN-13 0470587806
Of, C., (2013). <i>Techniques of Healthy Cooking</i> . John Wiley & Sons. ISBN 9780470635438 ISBN-13 0470635436

Journal Resources
None

Online Resources
www.aaamath.co www.convert-me.com www.bordbia.ie www.frenchculinary.com www.ifoods.com www.bbc.co.uk/food

Other Resources
None

Additional Information
None

Programme Membership

