



Diploma in Hospitality Management (610) – Food and Beverage Management

Pre-requisites: Knowledge of business organisation.	Co-requisites: A pass or higher in Certificate in Business Studies or equivalence.
Course Description: This course 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 cooker are covered. Candidates must successfully pass a practical cooking examination covering a variety of cooking techniques.	
Required Materials: Recommended Learning Resources.	Supplementary Materials: Lecture notes and tutor extra reading recommendations.
Special Requirements: Candidates 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.	
Intended Learning Outcomes:	Assessment Criteria:
1 Analyse key responsibilities of the chef in culinary industry	1.1 Explain the organisation of classic and modern day kitchen brigade 1.2 Appreciate the role of the professional chef in modern food service operations 1.3 Describe the attributes a student chef needs to become a professional chef
2 Discuss Food Safety and Sanitation rules	2.1 Identify the causes of food-borne illnesses 2.2 Be able to handle foods in a safe manner 2.3 Explain and follow a Hazard Analysis and Critical Control Points (HACCP) system 2.4 Be able to create and maintain a safe and sanitary working environment
3 Analyse the importance of a well balanced diet	3.1 Identify categories of nutrients and explain their importance in a balanced diet 3.2 Describe the effects storage and preparation techniques have on various foods' nutritional values 3.3 Describe the use of ingredient substitutes and alternatives
4 Illustrate how to make a collection of menus and recipes	4.1 Discuss the different types and styles of menus 4.2 Analyse the purpose of standardised recipes 4.3 Be able to convert recipe yield amounts 4.4 Discuss the need for cost controls in any food service operation
5 Identify the different kitchen equipment cooking tools and gadgets	5.1 Identify a variety of professional kitchen tools and equipment 5.2 Be able to select and care for knives 5.3 Describe how a professional kitchen is

		organised
	5.4	Be able to cut foods into a variety of classic shapes
	5.5	Acknowledge and use a variety of herbs, spices, nuts, oils, vinegars and condiments
	5.6	Be able to prepare and serve quality coffees and teas
6		Discuss the dairy industry products
	6.1	Be able to identify, store and use a variety of milk-based products
	6.2	Be able to identify, store and serve a variety of fine cheeses
7		Discuss Mise En Place (a French phrase meaning “putting in place”)
	7.1	Be able to organize and plan working environment more efficiently
	7.2	Describe the basic flavouring techniques
	7.3	Be able to prepare items needed prior to actual cooking
	7.4	Be able to set up and use the standard breading procedure
8		Understand the principles of cooking
	8.1	Describe how heat is transferred through conduction, convection and radiation
	8.2	Describe how heat affects foods
	8.3	Describe the basic principles of various cooking methods
	8.4	Be able to prepare a variety of stocks
	8.5	Identify and classify sauces
	8.6	Be able to use thickening agents properly
	8.7	Be able to prepare a variety of classic and modern sauces
	8.8	Be able to prepare a variety of clear and thick soups
	8.9	Be able to garnish and serve soups appropriately
9		Outline the principles of meat cookery
	9.1	Identify the structure and composition of meats
	9.2	Identify meat inspection and grading practices
	9.3	Be able to store meats properly
	9.4	Be able to prepare meats for cooking
	9.5	Be able to apply various cooking methods to meats
10		Outline the activities for beef cookery
	10.1	Identify the primal, subprimal and fabricated cuts of beef
	10.2	Be able to perform basic butchering procedures
	10.3	Be able to apply appropriate cooking methods to several common cuts of beef
11		Outline the principles of veal cookery
	11.1	Identify the primal, subprimal and fabricated cuts of veal
	11.2	Be able to perform basic butchering procedures
	11.3	Be able to apply appropriate cooking methods to several common cuts of veal
12		Outline the preparation and principles of lamb cookery
	12.1	Identify the primal, subprimal and

13 Outline the cookery process applied when preparing pork	fabricated cuts of lamb 12.2 Be able to perform basic butchering procedures 12.3 Be able to apply appropriate cooking methods to several common cuts of lamb
14 Outline the principles and methods of cooking poultry	13.1 Identify the primal, subprimal and fabricated cuts of pork 13.2 Be able to perform basic butchering procedures 13.3 Be able to apply appropriate cooking methods to several common cuts of pork 14.1 Explore the structure and composition of poultry 14.2 Identify various kinds and classes of poultry 14.3 Explore poultry inspection and grading practices 14.4 Be able to store poultry properly 14.5 Be able to prepare poultry for cooking 14.6 Be able to apply various cooking methods to poultry
15 Discuss basic principles of game cookery	15.1 Identify a variety of game 15.2 Discuss game inspection practices 15.3 Be able to store game properly 15.4 Be able to prepare game for cooking 15.5 Be able to apply various cooking methods to game
16 Understand the structure and composition of fish and shellfish	16.1 Identify a variety of fish and shellfish 16.2 Be able to store fish and shellfish properly 16.3 Be able to prepare fish and shellfish for cooking 16.4 Be able to apply various cooking methods to fish and shellfish
17 Examine the basic principles of breakfast and egg cookery	17.1 Describe the composition of eggs 17.2 Be able to apply various cooking methods to eggs 17.3 Be able to prepare pancakes and other griddlecakes
18 Outline the principles of vegetable cookery	18.1 Identify a variety of vegetables 18.2 Be able to store vegetables properly 18.3 Describe how vegetables are preserved 18.4 Be able to prepare vegetables for cooking or service 18.5 Be able to apply various cooking methods to vegetables
19 Outline the principles of potatoes, grains and pasta cookery	19.1 Identify a variety of potatoes 19.2 Be able to apply various cooking methods to potatoes 19.3 Identify a variety of grains 19.4 Be able to apply various cooking methods to grains 19.5 Be able to identify pasta products 19.6 Be able to make fresh pasta
20 Outline the principles of preparing salads	

	and salad dressings	19.7	Be able to cook pasta
		20.1	Identify a variety of salad greens
		20.2	Be able to prepare a variety of salad dressings
21	Analyse the principles of fruit cookery	20.3	Be able to prepare a variety of salads
		20.4	Be able to present salads attractively
		21.1	Identify a variety of fruits
		21.2	Be able to store fruits properly
		21.3	Explain how fruits are preserved
		21.4	Be able to prepare fruits for cooking or service
22	Understand how to select high-quality sandwich ingredients	21.5	Be able to apply various cooking methods to fruits
		22.1	Identify different types and styles of sandwiches
23	Outline the principles of charcuterie cookery	22.2	Be able to prepare sandwiches
		23.1	Be able to prepare a variety of forcemeats
		23.2	Be able to assemble and cook a variety of pâtés, terrines and sausages
		23.3	Define the proper methods for brining, curing and smoking meats and fish
24	Outline the principles of Hors d'Oeuvre and Canapes cookery	23.4	Identify several cured pork products
		24.1	Be able to prepare and serve a variety of cold and hot hors d'oeuvres, including canapés
		24.2	Be able to choose hors d'oeuvres, including canapés, that are appropriate for the meal or event
25	Understand the principles of the bakery	25.1	Identify and select ingredients used in a bake shop
		25.2	Be able to control the development of gluten
		25.3	Be able to cook sugar correctly
		25.4	Describe the baking process
		25.5	Describe many of the specialised tools and equipment used in the bakery
26	Understand how to prepare quick/unleavened, yeast bread and pies, pastries and cookies.	26.1	Be able to use chemical leavening agents properly
		26.2	Be able to prepare a variety of quick breads using the biscuit method, muffin method and creaming method
		26.3	Be able to select and use yeast
		26.4	Be able to perform the steps involved in yeast bread production
		26.5	Be able to mix yeast doughs using the straight dough method and the sponge method
		26.6	Be able to prepare rolled-in doughs
		26.7	Be able to prepare a variety of pie crusts and fillings
		26.8	Be able to prepare a variety of classic pastries
		26.9	Be able to prepare a variety of meringues




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27 Understand how to prepare cakes and frostings, custards, creams and frozen desserts	26.10	Be able to prepare a variety of cookies
	26.11	Be able to prepare a variety of dessert and pastry items, incorporating other components
	27.1	Be able to prepare a variety of cakes
	27.2	Be able to prepare a variety of frostings
	27.3	Be able to assemble cakes using basic finishing and decorating techniques
	27.4	Be able to prepare a variety of custards and creams
	27.5	Be able to prepare a variety of ice creams, sorbets and frozen dessert items
	27.6	Be able to prepare a variety of dessert sauces
	28.1	Be able to use a variety of techniques to add visual appeal to plated foods
	28.2	Be able to use a variety of techniques to create and maintain appealing buffets
28 Understand the basic principles of plate and buffet presentation.		

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 Smith. ISBN-10: 0340847026 • Food and Beverage Management by John Cousins, David Foskett and Caillein Gillespie. ISBN-10: 0582452716
Study Manuals 	BCE produced study packs
CD ROM 	Power-point slides
Software 	None

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