

Technical Diploma in Culinary Arts

MODULE OBJECTIVES

Culinary Apprenticeship

On completion of the module, students should be able to cut, prepare and cook meat, poultry, fish, seafood, egg and vegetable dishes according to the French style of cooking and recipes.

Pastry Apprenticeship

On completion of the module, students should be able to produce pastries and creams, and prepare, assemble, garnish and finish simple desserts.

IT Tools

On completion of the module, students should be able to use the MSOffice suite (Word, Excel), and the specific professional applications within the industry, e.g. letter writing, work on CVs/ resumes, recipe sheet and operational and financial management. to prepare letters and other business documents.

Hygiene and Security

On completion of the module, students should be able to apply the Hazard Analysis and Critical Control Points (HACCP) approach in the handling, preserving and storing of food.

Oenology & Sommelier

On completion of the module, students should be able to apply the wine tasting techniques to identify the basic flavours and tastes of wine and alcohol, create a wine list and recommend wines to match with dishes.

Sensory Analysis

On completion of the module, students should be able to analyse dishes using the 5 senses and describe their characteristics in terms of aspect, smell, texture, savour and aroma using the appropriate vocabulary.

History of French Gastronomy

On completion of the module, students should be able to describe the key events in the history of French gastronomy from prehistory until today.

French Language

On completion of the module, students should be able to communicate, make a presentation and write in French using the correct grammar, technical vocabulary and expressions used in a restaurant.

Creative Project- E Magazine

On completion of the module, students should be able to use digital tools to create a E-Magazine.

Production Organization

On completion of the module, students should be able to plan and organize the work activities of kitchen staff in the production of food in compliance with food safety and hygiene guidelines.

Operational and Financial Management

On completion of the module, students should be able to prepare budgets and analyse performance indicators and basic financial and costing data as applied to the hotel and restaurant.

Human Resources

On completion of the module, students should be able to apply the concepts of organizational behaviour in the management of human resources. They would also have a deeper appreciation of team dynamics and effective work collaborations.

Bakery

On completion of the module, students should be able to create and produce pastries.

Culinary Practice

On completion of the module, students should be able to observe, participate and manage all aspects of the food production, set up, organization, while respecting the hygiene and safety rules.

Restaurant Service Practice

On completion of the module, students should be able to set up the dining room, take orders and serve food to guests in a restaurant.

Food and Beverage Management

On completion of the module, students should be able to develop a restaurant menu, compute the costing, determine the pricing, develop the budget for operating a restaurant and develop policies for the management of purchases and stock control.

Architecture & Engineering

On completion of the module, students should be able to apply the concepts of architectural and engineering innovations and design in the planning of restaurant and kitchen set-ups.

Kitchen Design

On completion of the module, students should be able to organize and set up a refurbished restaurant as well as to apply the preliminary approach (chronology and regulations) to install and run a kitchen.

Marketing

On completion of the module, students should be able to analyse the restaurant sector and propose a marketing strategy to promote the restaurant.

Culinary Management Seminar

On completion of the module, students should be able to work in teams to produce a 3 course menu.

Advanced Culinary

On completion of the module, students should be able to apply the advanced cooking techniques (low- temperature cooking, vacuum cooking, etc.) and work on different themes (new technologies, contemporary cuisine, well-being cuisine, advanced Korean cuisine, advanced pastry, cuisine buffet, etc).

Gastronomic Restaurant Cuisine

On completion of the module, students should be able to apply the culinary techniques to realize and produce all of the dishes on offer in a gastronomic restaurant. They will be able to supervise a section in the kitchen.

Consumer Behaviour & Analysis

On completion of the module, students should be able to apply their knowledge of Customer Relation Management (CRM) and how it is adapted to the restaurant industry.

Students will be able to offer strategies developed in the sensorial marketing field from their understanding of the role of the sensory field in the consumer's perception and behaviour.

Health & Nutrition

On completion of the module, students should be able to apply knowledge to link human nutritional needs and food to create balanced menus.

Rules & Standards in Restaurant Industry

On completion of the module, students should be able to apply the rules and regulations in connection with the creation or running of a restaurant.

Change Management

On completion of the module, students should be able to manage changes in the daily operations using tools and methods.

Business Game Seminar

On completion of the module, students should be able to design, create and price the menu items in their proposed restaurant. They should be able to apply the key drivers of performance in a competitive setting.

Kitchen Design

On completion of the module, students should be able to organize and set up a refurbished restaurant as well as to apply the preliminary approach (chronology and regulations) to install and run a kitchen efficiently.

Avant Scène

On completion of the module, students should be able to design and set up a "pop up" restaurant. They will build their project on the skills and knowledge acquired from the first block and on their imagination and creativity.

Food Science

On completion of the module, students should be able to describe the basics of food biochemistry and the different reactions to the food depending on the techniques, the cooking methods, and the mixing principles.

Technological Innovations

On completion of the module, students should be able to describe how the new culinary technologies can help to gain operational efficiency.

Sustainable Development

On completion of the module, students should be able to have a wider appreciation of the sustainable development on a more global and theoretical approach. Students will be able to think about the concept of sustainability in the restaurant industry, the economical, societal and environmental impacts.

Sensorial Analysis

On completion of the module, students should be able to elaborate and use the sensory profiles, and to design the degustation cards. Integrating the specific vocabulary, students will be able to present and enhance the value of a meal through a precise description.

Supply Management

On completion of the module, students should be able to optimize the supply management by using specific tools and techniques, and knowledge on supply chain (supplier's selection, food and product traceability).

Concept Creation

On completion of the module, students should be able to develop a concept plan for a restaurant with the revenues, costs and operational concerns in mind.

In-Company Internship 1 & 2

On completion of the modules, students should be able to integrate their skills and knowledge in a real work environment.