

Term 4

International Cuisines from Classical to Fusion

The basis of this course is built on the skills and knowledge attained by students in both the first year of their programme and during their industrial training period. The course will integrate and use the competencies learned in order to present other types of international cuisines and cooking styles from Asia through to the Americas. Students will also learn how to compose menus based on their own ethnicities allowing other students, employees and outside guests to experience a wide range of cultural specialties. Students will further develop their leadership and teamwork skills through the real experience and pressure of a working kitchen in operation.

Restaurant Service and Management

This course covers the basic theoretical and technical knowledge of service operations combined with practical skills. This will enable the Food and Beverage operator to achieve a proficient standard for a range of service types and situations in the international hospitality industry. The course also examines the function of Food and Beverage service departments in relation to other hospitality operational departments and includes an introduction to the practical aspects of dining room management.

Organizational Behaviour

This course is designed to provide students with a general overview of management and organizational behaviour from an international perspective. It will explore what managing people is like and the diverse situations that can exist within the business world. Students will study leadership skills, personality and attitudes, learning, stress, motivation and group psychology. Finally, they will look at how entry level managers can develop the necessary skills to become effective trainers.

Menu Planning and Cost Control

The emphasis of this course is on the practical activities that managers in all sizes of food operations can use to plan and control their business. Students will use the knowledge gained in the first year of the programme to develop their managerial skills, especially in the area of cost and revenue control. The focus of the course will be on menu planning, designing, analysis, costing, pricing and budgeting with an emphasis on using computer software as an aid in the management processes.

Principles of Marketing

This course introduces students to the marketing concept and examines the application of marketing to the hospitality industry. At the end of the course, students should be able to understand how complex hospitality operations can adapt to a changing environment and market conditions, as well as understand marketing terminology.

Term 5

Advanced Food Concept and Event Catering

This course is designed as a capstone for the learning that has taken place throughout the programme. The students will be required to integrate their skills and knowledge in order to successfully conduct two practical assignments. The first assignment will be to operate a themed restaurant open to the public over four evenings. All aspects of the dining experience from the planning, implementation, operation and analysis will be covered and embracing not only the practical capability of the student but also their organizational, managerial, financial and marketing skills. The second assignment will be to take charge of the production kitchen during the running of a themed event conducted within the school. The students will function as part of a larger team with the emphasis being on their ability to operate and control a working environment typically associated with a catered event. In both assignments, students will be required to reflect on the learning that has taken place throughout the course in order to judge the value of their work.

Baking and Pastry Arts 2

This course continues to develop the skills and knowledge gained in both Baking and Pastry Arts 1 and industry training. Students will gain a practical understanding of advanced baking and pastry techniques including an emphasis on presentation, decoration and flavours. Students will be exposed to the challenge of producing menu items for a dessert trolley, daily menus from set to à la carte and formal banquets. This will enhance the student's ability to work in a team and highlight the need for effective planning.

Food and Beverage Management

The course is based around an online simulation enabling students to plan, open, operate and own their own Food and Beverage establishment. The simulation, entitled BYOB (Be Your Own Boss), is a web based platform that allows students experience first-hand, real-time, online interface that applies all aspects of real business management, with interaction from both worldwide users and an artificial population. Students will be required to apply the core competencies in Food and Beverage management and use their knowledge gained from menu planning, cost control and marketing in order to analyze the role of management, the utilization and control of resources, operations and planning and through product development in order to meet consumer demand.

Hospitality Law

This course is designed to provide students with the knowledge and understanding of the laws and regulations affecting the hospitality industry. It should develop in students an awareness of how managers of today need to understand the law including the preventative measures available to avoid costly legal problems. The course will include an introduction to the law of contracts, torts, bailment and civil rights issues relating to the travel and tourism industry.

Entrepreneurship

The aim of this unit is to develop a holistic understanding of entrepreneurship by examining the philosophical, psychological, social and technical skills perspectives. The unit will explore entrepreneurship as an attitude, the necessary skills and culture to support entrepreneurial activities as a strategy for creating new business and the innovative growth and development of existing business. This will also include a strategic approach to self promotion.