

Term 4

International Cuisines from Classical to Fusion (Double module)

International Cuisines

This course is designed to develop the student's research and presentation skills by exploring both historical and current trends in a wide range of cuisines from Asia through to the Americas including, where appropriate, the students' own ethnicity. Students will have formal demonstrations on these cuisines and will be required to make small group presentations. This will include the creation of appropriate menus and work plans in preparation for the practical module.

Culinary Techniques 4

The basis of this course is built upon the skills and knowledge attained by students in both the first year of their programme and the industry training period. The course will integrate and use the competencies learned to present other types of international cuisines and cooking styles from Asia through to the Americas. Working with a real kitchen/restaurant environment, students will present international cuisines and cooking styles from classical through to fusion. Students will also develop their leadership and teamwork skills as part of this live, "under pressure" kitchen experience.

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 skills, decoration and flavours. A highlight of the course will be the opportunity for students to develop specialized techniques in chocolate, confectionery and sugar work. Students will be exposed to the challenges of producing dessert items from set menus to *à la carte* and formal banquets; plus creating a dessert trolley and showpieces. This will enhance the student's ability to work as part of a team and highlight the need for effective work plans.

Food and Beverage Management

This course is based around an online simulation that will enable students to plan, open, operate and own their own Food and Beverage establishment. The simulation is an on-line, web-based platform that allows students first-hand, real-time experience in applying all aspects of real business management while interacting with real users from around the world as well as with a simulated 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 meet consumer demand. As part of this, students will need to analyze the role of management, the utilization and control of resources, operations, planning and product development.

Organizational Management and Marketing (Double module)

Organizational Management/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.

Marketing

The course introduces students to the marketing concept and examines the application of marketing to the hospitality industry. At the end of the course, students will 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 Concepts - Planning, Control and Implementation (Double module)

Menu Planning, Costing and Control

The emphasis of this course is on the practical activities that managers of all sizes of food operations can use to plan and control their business. Students will build on 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 Calc Menu ® computer software as an aid in the management processes.

Culinary Techniques 5

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 take charge of the production kitchen during the running of a themed event conducted within the school of up to 100 guests. 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.

The second assignment will be to operate a themed restaurant open to the public. All aspects of the dining experience from the planning, implementation, operation and analysis will be covered and embrace not only the practical capability of the student but also their organizational, managerial, financial and marketing skills. 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.

Restaurant Service and Management

In order to develop a broader understanding of a Food and Beverage operation, the culinary student needs to be able to function in front of the customer. This course covers the basic theoretical and technical knowledge of service operations combined with practical skills. This will enable the student 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.

Business and Legal Environment (Double module)

Hospitality Law

This course is designed to provide students with the knowledge and understanding of the laws and regulations affecting the hospitality industry. It will develop in students an awareness of how today's managers 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, guest and innkeeper rights; laws impacting the sale of food and alcohol; and civil rights issues relating to the travel and tourism industry.

Entrepreneurship

The aim of this course is to develop a holistic understanding of entrepreneurship by examining philosophical, psychological and social perspectives, as well as technical skills. The course 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. The course will also include a strategic approach to self-promotion.

Industry Training

To receive both the Higher Diploma in Culinary Studies and the Foundation Degree Culinary Arts, students will be required to complete a second internship period of six months (1,000 hours). This may be completed in Switzerland or anywhere in the world and can be in either a culinary or Food and Beverage related position. The goal of the second training is to enlarge the culinary “toolbox” by building on the individual’s personal, professional and leadership skills in order to create a clear career path in the hospitality industry.