

■■■ Learning & Training Module for Hotel Chefs

Module Title:

Professional Culinary Skills for Hotel Chefs

Objectives:

1. Understand the role of a chef in hotel operations.
2. Apply standard kitchen safety, sanitation, and hygiene practices.
3. Demonstrate basic and advanced culinary techniques.
4. Design, prepare, and present hotel-standard dishes.
5. Manage kitchen operations, including costing, inventory, and teamwork.

Module 1: Introduction to Hotel Culinary Operations

- Role of chefs in hotels (head chef, sous chef, line cooks, pastry chefs).
- Workflow in a hotel kitchen (brigade system).
- Communication & teamwork with service staff.

Activity: Kitchen brigade role-play simulation.

Module 2: Food Safety & Sanitation

- Personal hygiene & grooming standards.
- Kitchen sanitation protocols.
- HACCP basics.
- Safe food handling & storage.

Practical: Demonstration of proper handwashing, knife sanitizing, and food storage.

Module 3: Basic Culinary Techniques

- Knife skills (chopping, slicing, julienne, dicing).
- Stocks, sauces, and soups.
- Cooking methods: boiling, roasting, grilling, sautéing, steaming.
- Egg and starch cookery.

Practical: Learners prepare a simple three-course meal.

Module 4: Advanced Culinary Techniques for Hotels

- Meat, poultry, and seafood preparation.
- International cuisines (French, Italian, Asian, Mediterranean).
- Buffet & banquet preparation.
- Plating and presentation standards in hotels.

Practical: Learners prepare a buffet-style menu with proper garnishing.

Module 5: Baking & Pastry Essentials

- Bread making basics.
- Cakes, pastries, and desserts.
- Hotel-standard breakfast pastries.

Practical: Bake assorted bread rolls and a plated dessert.

Module 6: Kitchen Management & Cost Control

- Menu planning for hotels.
- Recipe standardization.
- Food costing and portion control.
- Inventory management and purchasing.

Activity: Learners create a costed hotel menu.

Module 7: Customer Experience & Service Integration

- Understanding guest expectations in hotels.
- Collaboration with front-of-house staff.
- Handling special requests (dietary restrictions, VIP dining).

Role-play: Chef explains a dish to a "guest."

Assessment & Evaluation

1. Written Exam: Kitchen safety, terminology, and techniques.
2. Practical Exam: Preparing and presenting a three-course hotel menu.
3. Performance Review: Teamwork, kitchen organization, and efficiency.

Expected Outcomes:

- Maintain world-class hygiene and safety standards.
- Prepare hotel-standard food items consistently.
- Manage time, cost, and resources effectively.
- Contribute to guest satisfaction through culinary excellence.