

■ ■ Lesson Proper: Introduction to Hotel Culinary Operations

I. Objectives

1. Identify the roles of chefs in a hotel kitchen.
2. Explain the workflow and hierarchy (brigade system).
3. Demonstrate effective teamwork and communication in the kitchen.

II. Subject Matter

- Topic: Introduction to Culinary Operations in Hotels
- Materials: Whiteboard/marker, projector (for kitchen hierarchy chart), sample job descriptions, chef's uniform demo.
- References: Hotel Culinary Standards Manual, Training Module for Chefs.

III. Procedure

A. Motivation (5 minutes)

- Ask: "When you walk into a hotel restaurant, what do you expect from the food and service?"
- Show pictures of famous hotel kitchens (Hilton, Marriott, Ritz-Carlton).
- Transition: Explain that all these hotels run on a structured kitchen operation system.

B. Lesson Proper (30 minutes)

1. Discussion: Roles of Chefs in Hotels (10 mins)
 - Head Chef / Executive Chef – oversees entire kitchen.
 - Sous Chef – assistant to head chef.
 - Line Cooks – prepare specific parts of the menu.
 - Pastry Chef – desserts and bakery.
 - Commis – trainees/apprentices.→ Show a chart of the kitchen brigade system.
2. Workflow in a Hotel Kitchen (10 mins)
 - How orders flow from waiters → kitchen → service.
 - Emphasis on timing and communication.
 - Example: Guest orders steak → Line Cook prepares → Sous Chef checks → Server delivers.
3. Teamwork & Communication (10 mins)
 - Clear communication phrases ("Order up!", "Yes, Chef!").
 - Respect and discipline in the kitchen.

C. Application / Activity (20 minutes)

- Role-play Simulation:
- Divide class into groups.
- Assign roles (head chef, sous chef, line cook, pastry, server).
- Do a mock dinner service scenario.
- Observe teamwork, timing, and communication.

D. Generalization (5 minutes)

- Summarize:
1. Hotels rely on a structured brigade system.

2. Every chef has a role that contributes to guest satisfaction.
3. Teamwork is key in delivering consistent food quality.

IV. Evaluation

1. Written Quiz: List at least 3 roles of chefs in hotels.
2. Practical: In a group, demonstrate the flow of one guest order (from order taking to plating).

V. Assignment

- Research a 5-star hotel kitchen (locally or abroad).
- Write a short reflection on how their kitchen team is organized.