# Restaurant and Kitchen Operation - Lesson Plan

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| Time allocated | Work to be covered | Teaching method/learner activities | Resources |
| Session 1  1.5 hours - Study  1.5 hours - Assignment | 5.1 Mission Statement  5.2 Overall Strategy  5.2.1 Business Excellence Model  5.2.2 SWOT Analysis  5.2.3 Market Summary | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |
| Session 2  1.5 hours - Study  1.5 hours - Assignment | 5.3 Strengths & Opportunities  5.3.1 Weakness & Threats & Competition  5.4 Goals and Objective  5.5 Required Manpower | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 3  1.5 hours - Study  1.5 hours - Assignment | 5.6 Financial Plan  5.6.1 Weekly Sales  5.6.2 Variance  5.6.3 Six-Month Start-Up Stage  5.7 Pricing & Cost Control  5.8 Resources Requirements    5.8.1 Market Promotion Customer Attraction | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 4  1.5 hours - Study  1.5 hours - Assignment | 5.9 Kitchen Knifes  5.10 Principles of Heat Transference  5.11 Methods of Cookery  5.12 Organization Structure in Kitchen | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |