## Diploma

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| TITLE: Restaurant and Kitchen Operation |
| Module Code:  Module: Restaurant and Kitchen Operation  Year: 2017 |
| 1. Instructional Hours:   Minimum Requirement: 12 hours  Lecture: 12 hours  Project: 6 hours  Private study: 12 hours  Total:  Credit Value: 2 |
| 1. Module Synopsis:   It is the application of the principles of food and beverage management in full service restaurants existing as independent units or as units within a commercial/non commercial food service operation. |
| 1. Module Objectives   Students will have an understanding of restaurant and kitchen system. |
| 1. Learning Outcomes:   Understand the strength and weakeness in business & management  Understand the importance financial planning and cost control.  Understand the process of kitchen operation. |
| 1. Assessment Components:   To successfully complete the module students must perform the following:   |  |  |  | | --- | --- | --- | | Components | Weightage | Due Date | | Assignment | 100% | 2 weeks after end of module |  * The nominal word count for this module is 1,200 words. The suggested range is in between 1000-1500 |
| 1. Teaching and learning strategies   Study of this module is by classroom tuition, case-study and independent study.  Teaching media includes:   * PowerPoint * Multimedia Resources * Books references |
| 1. Recommended Reading |

## Detailed Syllabus

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| Learning Objectives: |
| 1. Developing the Consumer-Product Relationship |
| 5.1 Mission Statement  5.2 Overall Strategy  5.2.1 Business Excellence Model  5.2.2 SWOT Analysis  5.2.3 Market Summary |
| 2. Discussion about the Business and Kitchen Operation |
| 5.3 Strengths & Opportunities  5.3.1 Weakness & Threats & Competition  5.4 Goals and Objective  5.5 Required Manpower |
| 3. Discuss and elaborate on development of the business and kitchen |
| 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 |
| 4. Describe about Equipment, Preparation, Methods of cookery and Organizational structure in kitchen |
| 5.9 Kitchen Knifes  5.10 Principles of Heat Transference  5.11 Methods of Cookery  5.12 Organization Structure in Kitchen |