

MODULE DOCUMENTATION

Live Kitchen Service 2

HOSP06098

Mandatory


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Full Title	Live Kitchen Service 2		
Status	Uploaded to Banner	Start Term	2018
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06098	Duration	22 weeks - (22 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Maria Conboy		

Module Description

This is a practical module that allows students to reinforce and consolidate the learning in Culinary Skills Year 1 while providing a vehicle through which a number of learning outcomes can be achieved. The module will integrate both practical work with theory and assist in the development of the students' core food professional skills, competencies and knowledge in culinary arts. Students will prepare a variety of volume dishes to include hot and cold larder items, soups, farinaceous, meat, fish and vegetarian dishes using either classical or contemporary style recipes. Students will be encouraged to reflect on their own development of skills and understanding during this module. Students will prepare and cook dishes for a meal service in a realistic working environment, within a production kitchen, and will experience time deadlines associated with a working kitchen in industry. Skills which have been achieved in the year 1 module can be integrated and built on in year 2.

Learning Outcomes	
	<i>On completion of this module the learner will/should be able to:</i>
1.	Demonstrate menu planning taking into consideration seasonality, food availability and cost control.
2.	Apply cookery techniques, practical skills and quality food production using portion control and avoiding/minimising food waste.
3.	Illustrate cost control to include menu pricing and gross profit percentage.
4.	Operate the kitchen with a supervisory role , demonstrating the following leadership skills; Development of menu and order food via Kitman Good Communication Time Management Class Rota of sections Delegation of Duties Provision of Recipes Motivating peers and encourage teamwork Obtain customer feedback
5.	Illustrate the principles of food safety/hygiene in a busy kitchen environment.

Indicative Syllabus

This module builds on Live Kitchen Service 1 developing basic product and process knowledge and skills essential for all culinary students. Students will be able to (under supervision) follow and participate in the logical flow of food from the point of the foods delivery to when it is served. The module will integrate both practical work with theory and assist in the development of the students' core food professional skills, competencies and knowledge in culinary arts. Students will be encouraged to reflect on their own development of skills and understanding during this module

Teaching and Learning Strategy

Demonstration of process and techniques followed by replication by student.

Assessment Strategy

Individual Assessment (Student in Charge)
 Individual work (Menu Planning, Report etc)
 Group feedback
 Individual event skills
 Practical assessment

Repeat Assessment Strategies

Repeat Attend

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	CA	100 %	Week 24	1,2,3,4,5

Full Time Delivery Mode Average Weekly Workload:			6.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	Practicals	Kitchen	5	Weekly	5.00
Lecture	Lecture	Not Specified	1	Weekly	1.00

Literary Resources

Cracknell, H.L. & Kaufmann, R.J., Practical Professional Cookery, Wiley & Sons: (1999).
 Buller, Michael, French Chefs Cooking, IDG , Latest Edition ISBN 002-8610091.
 Andre, JL, Mallet, JF, Great French Chefs & Their Recipes, Flammarion 2003. ISBN 978-2080111708.
 Girardet, Robuchon, Michel, Emotions Gourmandes, Favre 2000 ISBN978-2828905699.
 Barrenechea T, The Cuisines of Spain: Exploring Regional Home Cooking, Teen Speed Press 2005 ISBN 978-1580085151.
 Andrews, Coleman, Saveur Cooks Authentic American. Chronicle 2007, ISBN 978-0811855242.
 Lowe, J, The Food of China: A Journey for Food Lovers 2008. ISBN 978-1552856833.
 Samuelsson, M, the Soul of a New Cuisine: A Discovery of the Foods and Flavours' of Africa, 2006. ISBN978-0764569111.
 Campbell, J Formulas for Flavour (2011) ISBN 9781840915594

Online Resources

Hotel & Catering Review
 Catering & Licensing Review
 Health Service Catering (Nutrition & Modified Diets)
 Hospitality Review Magazine

Programme Membership

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme
 GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences
 GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences
 GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)