

MODULE DOCUMENTATION

Live Kitchen Service 1

HOSP06103

Mandatory

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Full Title	Live Kitchen Service 1		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06103	Duration	Stage - (26 Weeks)
Grading Mode	Numeric	Department	Culinary Arts
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Module Description

This is a practical module that allows students to develop essential culinary skills and knowledge within a controlled environment. 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. The module also gives students the knowledge and understanding necessary to cater for individuals with specific dietary

requirements, using a wide range of seasonal commodities and processes. The module develops further the skills and knowledge introduced in Professional Cookery Operations. Specifically, it focuses on the Mediterranean region and specific food commodities.

Learning Outcomes

☰ **On completion of this module the learner will/should be able to:**

1. Identify seasonal food products and quality points.
2. Demonstrate a thorough understanding of the various cooking processes through a menu based approach
3. Produce a variety of dishes in a volume cookery environment.
4. Identify the origin, quality and use of a variety of healthy option food products and produce a range of modern and innovative healthy option food dishes
5. Identify the origin, quality and use of a variety of food products from the Mediterranean region and produce a range of classical, modern and innovative dishes from this area.
6. Demonstrate a working knowledge of the Health and Safety at Work Act 2005 and HACCP
7. Apply cost control procedures.

Indicative Syllabus

1. Identify seasonal food products and quality points

Identification, evaluation and quality control and points of food items and commodities.

2. Demonstrate a thorough understanding of the various cooking processes through a menu based approach

Development of skills in basic food preparation and production methods.

Preparation of the full range of classical stocks, soups, glazes, sauces and their derivatives.

Preparation of meat, fish and poultry products for food production.

3. Produce a variety of dishes in a volume cookery environment

Understanding the structure of a professional kitchen.

Preparation and cooking of a variety of dishes such as meat, fish, poultry, farinaceous, vegetables, eggs and fruit for a large volume event. Using a variety of cooking methods and kitchen equipment.

4. Identify the origin, quality and use of a variety of healthy option food products and produce a range of modern and innovative healthy option food dishes

Identification of a range of products associated with healthy options.

Evaluation of the health benefits of the range of products.

Production of a range of nutritionally balanced dishes associated with specific dietary requirements.

5. Identify the origin, quality and use of a variety of food products from the Mediterranean region and produce a range of classical, modern and innovative dishes from this area.

Identification of a range of products and equipment used in Mediterranean Cuisine region

6. Demonstrate a working knowledge of the Health and Safety at work Act 2005 and HACCP

Personal Hygiene, environmental hygiene and work practices.

HACCP

Correct use of knives and kitchen equipment and machinery.

7. Apply cost control procedures

Dish costing, GP%, Selling Price, VAT

Teaching and Learning Strategy

Formative and Summative

Assessment Strategy

Continuous Assessment

Repeat Assessment Strategies

Repeat attend the module

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Practical Evaluation	Continuous Assessment	100 %	OnGoing	1,2,3,4,5,6,7

Full Time Delivery Mode Average Weekly Workload:			5.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Live Kitchen	Kitchen	5	Weekly	5.00

Literary Resources

Cracknell, H.L & Kaufmann, R.J., *Practical Professional Cookery*, Wiley & Sons: Latest Edition.
 Ceserani, V., Kinton, R., Foskett, *Practical Cookery* Latest Edition, Hodder & Stoughton
 C.I.A. (Culinary Institute of America) *The New Professional Chef* Van Nostrand Reinhold, USA The latest Edition.
 Letto M.J, Bodie W.K.H *the Larder Chef* Heinemann: London. The Latest Edition
 Corriher, S., *Cookwise: The How's & Whys Of Successful Cooking* William Marrow & Co: Latest Edition.
 Mc Gee, H, *On Food and Cooking: The Science and Lore of the Kitchen*, Simon and Schuster: Latest Edition.
 Stevenson, Daniel R., *the Professional Cookery– The process Approach*, Hutchinson & Co 1987.

Online Resources

www.bordbia.ie
www.bim.ie
www.frenchculinary.com
www.ifoods.com
www.bbc.co.uk/food
www.caterer.com
www.hospitality.co.uk
www.cheftalk.com
www.chefsteps.com
www.rai.ie
www.greatbritishchefs.com
www.staffcanteen.com

Other Resources

Chef Magazine, Network House.
Food and Wine, Harmonia Ltd
Yes Chef, NI Media.

Additional Information

none

Programme Membership

GA_OCATG_N06 201700 Certificate in Culinary Arts and Techniques
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)