

MODULE DOCUMENTATION

Professional Cookery Operations

HOSP06099

Mandatory

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Full Title	Professional Cookery Operations		
Status	Uploaded to Banner	Start Term	2018
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06099	Duration	Stage - (26 Weeks)
Grading Mode		Department	Culinary Arts
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Module Description

This module will provide the learner with the knowledge and understanding of the principles and practices of culinary arts operation, enabling them to produce safe, sound and wholesome foods. The module will develop techniques and processes essential to professional cookery within a controlled environment.

Learning Outcomes

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

1. Apply professional hygiene and safety practices in accordance with Food Safety Authority of Ireland (FSAI) training standards.
2. Demonstrate knowledge and understanding of the techniques and fundamental theory in relation to classical cuisine.
3. Apply a range of food production styles and evaluate the most appropriate for specific operations and markets.
4. Apply the principles of dish compilation, quality control and costing.
5. Demonstrate a competent level of skills and theoretical knowledge in food preparation in relation to classical cuisine food preparation.

Indicative Syllabus

1. Applied Hygiene and Safety

- 1.1 Personal hygiene, environmental hygiene and work practices
- 1.2 Fire prevention and safety
- 1.3 Health and Safety at Work Act 2005
- 1.4 Administration of first aid
- 1.5 Correct use of knives and kitchen equipment and machinery

2. Preparation / Techniques and Processes

- 2.1 Practical application of core cookery skills and processes
- 2.2 Use, care and evaluation of kitchen equipment
- 2.3 Skills development and evaluation in the preparation of culinary basics.
- 2.4 Use of fresh and convenience products
- 2.5 Related theory
- 2.6 Applied costing, pricing and quality control strategies
- 2.7 Applied nutrition and impact of various preparation and cooking methods to the nutritional value of finished product

3. Introduction to Contemporary Cuisine

- 3.1 Commodities and equipment used in contemporary cuisine
- 3.2 Preparation, analysis and evaluations of a range of contemporary cuisine items
- 3.3 Practice and apply appropriate skills and techniques in Larder work and delicatessen preparations
- 3.4 Related theory
- 3.5 Applied costing, pricing and quality control strategies
- 3.6 Applied nutrition and impact of various preparation and cooking methods to the nutritional value of finished products

4. Healthy Options

- 4.1 Identify a range of products associated with healthy options
- 4.2 Evaluate the health benefits of the range of products
- 4.3 Produce a range of nutritionally balanced dishes associated with specific dietary requirements
- 4.4 Apply cost control procedures associated with healthy options

5. Food production

- 5.1 Food production and service techniques and equipment related to volume production.
- 5.2 Service areas and equipment and including EPOS
- 5.3 Service of food in a simulated industry environment

Teaching and Learning Strategy

The teaching and learning strategies utilised in this module utilises lecture led practical labs supported with lecture notes and Moodle to provide students with strong foundations in culinary arts. Demonstrations from industry experts will also be part of the delivery method. Students are required to reflect on their own learning by identifying key lessons learnt for each class. Theoretical knowledge is delivered in a class room setting.

Assessment Strategy

100% Continuous Assessment

consisting of

- 70% continuous assessment of all practical class to include two individual student skills assessments
- 30% (2x15%) in-class tests

Repeat Assessment Strategies

Any student failing Professional Cookery Operations will be required to repeat -attend the entire module at the next opportunity.

Indicative Coursework and Continuous Assessment:		100 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Practical Evaluation	Continuous Assessment of practical classes	70 %	OnGoing	1,2,3,4,5
Assessment	IN class test	30 %	End of Semester	2,3,4,5

Full Time Delivery Mode Average Weekly Workload:			5.00 Hours		
<i>Type</i>	<i>Description</i>	<i>Location</i>	<i>Hours</i>	<i>Frequency</i>	<i>Weekly Avg</i>
Practical	Practical	Kitchen	4	Weekly	4.00
Lecture	Lecture	Lecture Theatre	1	Weekly	1.00

Recommended Reading Book List

Ceserani, V., (2008). *Practical Cookery Book and Dynamic Learning DVD*. Hodder Education Publishers.
ISBN 034094837X ISBN-13 9780340948378

Cracknell, H L., *Practical Professional Cookery*. Cengage Learning.
ISBN 1861528736 ISBN-13 9781861528735

Of, C., (2001). *The Professional Chef*. Wiley.
ISBN 0471382574 ISBN-13 9780471382577

Larousse, L., (2009). *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated*. Clarkson Potter.
ISBN 0307464911 ISBN-13 9780307464910

Foskett, D., (2007). *Ceserani and Kinton's the Theory of Catering*. Trans-Atlantic Publications, Inc..
ISBN 0340939265 ISBN-13 9780340939260

Green, D., (2007). *Healthy Eating for Lower Cholesterol (Healthy Eating Series)*. Kyle Cathie.
ISBN 1856266796 ISBN-13 9781856266796

Bode, W., (2006). *The Larder Chef*. Routledge.
ISBN 0750668997 ISBN-13 9780750668996

Bellahsen, F., (2006). *Italy (Mediterranean Cuisine)*. Konemann.
ISBN 3833120312 ISBN-13 9783833120312

, ., (2005). *The Essential Mediterranean Cookbook*. Murdoch Books.
ISBN 1740455398 ISBN-13 9781740455398

Wolfert, P., (2003). *The Slow Mediterranean Kitchen: Recipes for the Passionate Cook*. Houghton Mifflin Harcourt.
ISBN 0471262889 ISBN-13 9780471262886

Online Resources

www.bordbia.ie

www.fsai.ie

www.greatbritishchefs.com

www.ihf.ie

www.indi.ie

www.rai.ie

www.staffcanteen.com

Other Resources

BBC Good Food Guide

Caterer and Hotelkeeper

Catering and Licensing Review

Hotel and Catering Review

Restaurant Times

Programme Membership

GA_OCSKG_S06 201800 Certificate in Culinary Skills

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)

