

Kitchen Management II

Code: 103730
ECTS Credits: 6

Degree	Type	Year	Semester
2502904 Hotel Management	OB	2	2

Contact

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Use of Languages

Principal working language: spanish (spa)
Some groups entirely in English: No
Some groups entirely in Catalan: No
Some groups entirely in Spanish: Yes

Prerequisites

There are no prerequisites.

Objectives and Contextualisation

The course Kitchen Management II serves to establish the parameters of action for second-year students of the Bachelor's Degree in Hotel Management to be able to manage the kitchen department of a hotel establishment in practice. Accordingly, most of the course consists of moving from theoretical content to actual practice.

Students' entire workload involves practice in kitchen management and it includes a residency placement: supervised activities taking place in the Hotel Campus facilities, all related to culinary preparation and kitchen duties at the different points of sale, such as the cafeteria (one-course meals), the fixed-menu restaurant, the à la carte restaurant and the banquets department.

On completing the course, students should be able to do the following.

1. Perform the duties of a kitchen station effectively during service, handling each product in the best way.
2. Perform the basic preparations and pre-preparations in a kitchen.
3. Develop a systematic daily routine in a kitchen, spotting problems and solving them effectively.
4. Know how to use and maintain kitchen tools and machinery properly.
5. Apply systems for cleaning, disinfecting and keeping order in a kitchen, following the rules on hygiene and health.
6. Detect anomalies in merchandise deliveries and storage of raw materials, devising and implementing corrective measures.

Competences

- Analyse, summarise and evaluate information.
- Apply concepts related to the creation setting up, acquisition, maintenance and conservation of equipment in hotel and catering premises which are energy-sustainable and economically viable.
- Apply health and safety rules in the establishments of the hotel and catering sector.
- Apply knowledge in practice

- Apply the technology and practice acquired in the laboratory in the departments of catering, cooking and accommodation to real cases.
- Be able to search efficiently for the necessary information.
- Demonstrate knowledge of the production system and operating procedures in the food preparation service.
- Demonstrate understanding of basic human nutrition and its repercussion on health and its application to food.
- Develop a capacity for independent learning.
- Identify and apply the basic measures of food hygiene and safety as well as the national and European regulations that have to be met by establishments and activities in the sector.
- Manage and organise time.
- Manage communication techniques at all levels.
- Work in teams.

Learning Outcomes

1. Analyse, summarise and evaluate information.
2. Apply knowledge in practice.
3. Apply the technology and practices acquired in the practicals laboratory to department of catering, accommodations and back of house operations to real scenarios.
4. Be able to search efficiently for the necessary information.
5. Develop a capacity for independent learning.
6. Develop balanced menus for different groups.
7. Draw up small action plans for health and safety.
8. Identify and understand the different products and preparations of the back of house operations.
9. Identify health and safety systems in the hotel and catering sector.
10. Identify human nutritional requirements.
11. Manage and organise time.
12. Manage communication techniques at all levels.
13. Structure the different phases of opening of establishments.
14. Understand and apply the basic rules to be satisfied by hotel establishments in questions of food hygiene and safety.
15. Understand the essential steps for creating settings and promotion.
16. Understand the rules of hygiene, food handling and their application.
17. Understand the structure and management of the department as well as the competences and skills of the professional profiles which make up the back of house operations.
18. Work in teams.

Content

Cost management in the kitchen

- Creation of recipes and scandals
- Pricing methods and examples.
- Food cost & labor cost
- Classification of costs and breakeven point
- Budgeting at Banquets.
- Income statement, analysis of margins, prices and costs. Engineering menu

Technology applied to kitchen cost management

- Review of Management Tools applied to the Hospitality Industry

Data analysis for decision making

- Reporting, presentation and interpretation of data for good decision making.

Practical Block (Resident Practices / TPT's)

- Kitchen costs. Scandals.
- Costs of services. Breakfasts, buffet, menus and Banquets
- Cost control. Analysis, purchase management, timing, product ranges and management tools.
- Management of kitchen teams.
- Quality control. Releves, reports and analytics.
- Kitchen safety. Allergens, clothes, tools and machinery.

Methodology

The delivery of the theory-practice block (classroom teaching) takes place during the second semester and makes up 20% of the course. Clear, systematic delivery of the programme's theoretical content by the lecturer. (On the Campus Virtual platform, students will have a basic syllabus for the topics covered.) Student participation in the classroom will be encouraged at all times. Practical sessions will also be organised in which students carry out activities based on the theoretical content worked on in the lectures.

The delivery of the practical block (Residency Placements/Tutored Practical Assignments) takes place throughout the academic year in the facilities of the Hotel-Escola Campus, and makes up 80% of the course. Due to the characteristics of these placements, their work periods and schedules are different to those used in classroom teaching.

- Residency Placement Sessions.

Over a period of several weeks, the students are placed in groups to carry out various planned activities from Monday to Friday, both in the morning and in the afternoon. They prepare and deliver the different kitchen services in the Hotel-Escola Campus, to consolidate their knowledge of the culinary and managerial activities that take place in a hotel establishment. During the first of these weeks certain days are set aside for introductory purposes, to foster an ideal learning environment. On these days all activities are simulated, and there is no contact with real clients.

- Sessions for preparation and provision of kitchen service. With the help of the supervisor , the students rotate to perform a series of activities at different locations in the hotel kitchen areas.

- Feedback sessions.

Supervisor and students together reflect on the tasks and activities that have taken place during the day. The students recount their experiences and sensations,while the supervisor offers any explanations needed and comments on adjustments to be made.

- Sessions on Tutored Practical Assignments.

First, the supervisor presents and demonstrates the theoretical content and then the students themselves carry out the previously developed activity. These sessions are held on the school premises.

- External visits (where appropriate).

The students visit companies in this sector and/or attend talks or demonstrations given by professionals. They will then be given assignments based on these activities.

Annotation: Within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

Activities

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Lectures	11.25	0.45	14, 17, 16, 15, 13, 9, 8, 10

Problem solving	3.75	0.15	14, 17, 16, 6, 8
Type: Supervised			
Residency placement / Tutored practical assignments	63.2	2.53	1, 2, 14, 17, 16, 15, 6, 7, 5, 12, 11, 9, 8, 4, 18
Tutorials	2	0.08	14, 17, 16, 6, 8
Type: Autonomous			
Coursework assignments	4	0.16	
Study	4	0.16	16, 15, 6, 7, 13, 9, 10

Assessment

Continuous assessment. The continuous assessment system used is the following:

THEORY BLOCK (classroom teaching) (20% OF THE FINAL GRADE)

Carrying out a knowledge consolidation test that includes all the material exposed in the master classes (20%)

PRACTICAL BLOCK (Residency Placements and annual Tutored Practical Assignments) (80% OF THE FINAL GRADE)

The residency placements are assessed daily by the supervisor(s). The following factors are scored, each with its own percentage weight in the final 35%: positive attitude and interest in the service, skills and abilities, aptitude for learning, ability to work in a team, initiative, and respect shown to the monitor and classmates.

Great importance is attached to attendance and a smart appearance to the extent that a fail grade may be awarded for any practice session in which these are regarded as inadequate. (Please refer to the rules on this point).

Completion of a report consolidating the knowledge, skills and abilities acquired during the internship with a percentage of incidence over the final 45%.

Sine qua non CONDITION TO PASS THE SUBJECT: it's necessary to obtain a minimum qualification of a 4 over 10 in each block to be able to average them in the final grade.

Single assessment. Final exam (on the whole subject area)

Day and time as per the academic calendar, which is included in the School's official schedules (EUTDH).

There is only one format for the final exam, with no difference between students who failed the continuous assessment and those who did not take it.

Reassessment.

Day and time as per the academic calendar, which is included in the School's official schedules (EUTDH).

Available to students who obtain a final grade of 3.5 or above, but below 5.

The format of the exam is to be established by the teaching staff of the subject.

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Practical case. theoretical part	20%	12.36	0.49	14, 17, 16, 15, 6, 7, 13, 9, 8
Residency placement practices. Practicum	35%	21.63	0.87	1, 2, 3, 7, 5, 12, 11, 9, 10, 4, 18
Residency placement practices. Management part	45%	27.81	1.11	1, 3, 14, 17, 16, 5, 9, 8, 4

Bibliography

- [David Rubert Boher](#), La cuenta, por favor: La gestión de negocios de restauración, 2018, Ed Planeta
- [Eloy Rodríguez](#), Gastromarketing: Los 16 ingredientes imprescindibles para abrir, gestionar, promocionar un restaurante y triunfar en el competitivo mercado del siglo xxi.
- [Claudio Ponce](#), Marketing gastronómico: la diferencia entre triunfar y fracasa, 2019, Bubok Editorial
- [Roberto Brisciani](#), El secreto de un restaurante magnético. Cómo conseguir que tu restaurante esté lleno cuando los demás están vacíos, 2017.
- [DANIEL GALY](#), Gestión de la producción en cocina, 2020, Paraninfo
- Cerra, Javier; Dorado, José A.; Jara, Diego; García, Pedro E. (1997): " Gestión de Producción de Alojamientos Turísticos " - Colección "Gestión Turística"; Ed. síntesis; 552 páginas.
- Dorado, José Antonio (1996): " Organización y Control de Empresas en Hostelería y Turismo " ; - Colección "Ciclos Formativos FP Grado Superior Hostelería"; Ed. síntesis; 252 páginas.
- Basque Culinary Center. Culinary in Action. Planeta Gastro. (2020) 400 pg.

Software

- Miro. www.miro.com
- Sketchup: <https://app.sketchup.com/app>
- Wooclap. www.wooclap.com
- Basecamp. www.basecamp.com
- MS Excel
- Genially. www.genially.com
- Mindmeister. <https://www.mindmeister.com/>
- Floorplanner. www.florplanner.com