

Kitchen Management II

Code: 103730
ECTS Credits: 6

2024/2025

Degree	Type	Year
2502904 Hotel Management	OB	2

Contact

Name: Isaac Lozano Alfaro

Email: isaac.lozano.alfaro@uab.cat

Teachers

José Antonio Camacaro León

Teaching groups languages

You can view this information at the [end](#) of this document.

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.

Activities and Methodology

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Lectures	11.25	0.45	8, 9, 10, 13, 14, 15, 16, 17
Problem solving	3.75	0.15	6, 8, 14, 16, 17
Type: Supervised			
Residency placement / Tutored practical assignments	63.2	2.53	1, 2, 4, 5, 6, 7, 8, 9, 11, 12, 14, 15, 16, 17, 18
Tutorials	2	0.08	6, 8, 14, 16, 17
Type: Autonomous			
Coursework assignments	4	0.16	
Study	4	0.16	6, 7, 9, 10, 13, 15, 16

Classes are taught in Spanish.

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.

Practical block (Resident Placement Training / TPT's / Experiential sessions) takes place throughout the academic year in the facilities of the Hotel-Escuela 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.

- Resident Placement Training 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 TPT (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.

- Guided experiential sessions

Activities with a high experiential topics (visits / demonstrations / conferences / ...) as a complement to theoretical-practical teaching in order to improve the students' knowledge various sector realities. Based on these activities, professor will propose several works that, related to the topics covered, must be carried out by the students.

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.

Assessment

Continuous Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Case Study. Theoretical part	10%	6	0.24	3, 4, 5, 9, 11, 12, 13, 14, 17
Exam. Theoretical part	10%	6.36	0.25	6, 7, 8, 9, 13, 14, 15, 16, 17
Experiential Sessions	10%	6.18	0.25	1, 5, 11, 13
Residency placement practices. Practicum	30%	18.54	0.74	1, 2, 3, 4, 5, 7, 9, 10, 11, 12, 18
Residency placement practices. Management part	40%	24.72	0.99	1, 3, 4, 5, 8, 9, 14, 16, 17

This subject does not consider the single assessment system

THEORETICAL BLOC/PART (20% on the final grade) - THREE EVALUATION OPTIONS

A) Continuous Assessment with final assessment test:

The evaluation system is organized with the presentation of independent activities (practices, understanding of individual texts, group and/or individual work, classroom presentations, assessment exercises -if applicable-,

etc.) plus the final test of continuous assessment of interrelationship and understanding of the topics and theoretical concepts worked on. that includes all the material exposed in the classes. Date/s to be determined by the teacher.

B) Single Assessment: Final exam (all subjects).

- On the day and time established, according to the academic calendar, in the Official Programming of the EUTDH Center, the single evaluation tests or evaluation tests or continuous evaluation tests will be carried out for students who have not satisfactorily passed the continuous assessment and those who do not have followed.
- The teacher will timely inform the format, duration and location of the exam.
- Date changes will not be accepted without the express approval of the study coordinator.

C) Re-Assessment:

- To take the re-assessment it will be necessary for the student to have obtained a grade equal to or greater than 3,5 but less than 5 in the set of evidences included in the single/final assessment.
- The maximum grade of this re-assessment will not exceed 5 as a final grade.
- The teacher will timely report the format, duration and location of the exam.
- No date changes will be accepted without the express approval of the study coordinator.

PRACTICAL TRAINING BLOC/PART (Resident Practical Training / TPT's / Experiential sessions) - (80% of the final grade)

The training bloc is evaluated daily by the supervisor/s as follows.

- OPERATIONAL (30% final grade). The following factors are valued with different percentages of incidence: predisposition and interest in the service, skills and abilities, learning capacity, teamwork capacity and initiative capacity, as well as respect for the monitor and colleagues. Uniformity, presence and attendance very important corrective factors to the point of being able to qualify the practice of that day with a failing. (See regulations in this regard).
- MANAGEMENT (40% final grade). Preparation of two reports consolidating the knowledge, skills and abilities acquired during the resident practices.
- EXPERIENTIAL SESSIONS (10% final grade). Preparation of a report consolidating the knowledge, skills and abilities acquired during the experiential sessions with a percentage of incidence over the final 10%

In order to be able to apply these percentages, it is an essential condition to pass all 3 parts with a minimum grade of 4 out of 10 and to be creditors of 80% of attendance both in the operation on the one hand, and in the experiential sessions on the other other

Sine qua non CONDITION TO OBTAIN ACCREDITATION OF THE SUBJECT: it will be necessary to obtain a minimum grade of 4 out of 10 in practical block/ part and 5 out 10 in the theoretical part (20% THEORETICAL and 80% PRACTICAL) to be able to average in the final grade and to attend a minimum of 80% both in practical and experiential sessions. In the event that the percentage is lower, it will score as Not Evaluable.

Bibliography

- [David Rubert Boher](#), La cuenta, por favor: La gestión de negocios de restauración,2018, Ed Planeta
- [Eloy Rodríguez](#), Gastronomía: 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
- MS Excel
- Genially. www.genially.com
- Floorplanner. www.florplanner.com

Language list

Name	Group	Language	Semester	Turn
(TE) Theory	1	Spanish	second semester	morning-mixed