

Catering and Hospitality

Catering and hospitality equips students with the knowledge and skills towards independent living and learning. It encourages you to learn, develop and practice basic catering and food safety skills required for employment and or career progression in the hospitality sector. This course allows you to develop the skills and experiences required within the catering industry.

Catering and hospitality is made up of the following modules:

- Cake decoration
- Sugar flowers
- Food and drink service
- Quick service
- Food processing and cooking
- Bed and breakfast management
- Advanced Culinary Diploma with emphasis on Contemporary Cuisine
- Advanced Food and Beverage Service
- Management Techniques Seminar for Senior Chefs
- Events Management

Programme Aims and Learning Outcomes

Aims

- To provide students with the latest approaches to food safety, health and safety legislation.
- To outline the current industry practices and provide a broad understanding of all aspects of kitchen operations, essential for those aspiring to work in the industry or those already working in the industry.
- To explore the factors involved in the meal experience and relate issues concerning value, quality, skill levels, satisfaction, service and environment to customer expectations.
- To develop the skills appropriate to a range of different businesses such as restaurants, fast food businesses, and pub food courts.
- To apply design principles in cake decoration.
- To identify the scope and nature of skills required for successful bed and breakfast or guesthouse management.
- To determine the management of financial and other records in a guesthouse or Bed and Breakfast facility.
- To provide practical training from chefs on sourcing, preparation, distinguishing flavours and presentation.
- To provide on-the-job training from experienced caterers including pricing, portions, delivery, client interaction, teamwork, housekeeping, presentation and paperwork management.
- To outline the factors involved in events planning, outlining schedules, risk assessment, types of events, and marketing.
- To provide work based training for established chefs in need of accreditation.

Learning Outcomes

On completion of this course students should be able to:

- Understand and apply evaluation techniques to food service operations.
- Understand the importance of the meal experience in food and drink service operations.
- Provide food and drink service and customer service in a professional, safe and hygienic manner.
- Demonstrate personal responsibilities of current health, safety and hygiene legislation.
- Use technical drawing aids to prepare designs taking note of size and spacing, symmetry and asymmetry, colour and colour harmonies.
- Effectively manage financial records in a guesthouse or Bed and Breakfast facility.
- Understand the importance of sourcing, preparation, distinguishing flavours and presentation.
- Understand the factors involved in Events Planning.

Teaching and learning strategies

The course is delivered through a multidisciplinary programme consisting of:

- i. Formal lectures/workshop, seminar and small group sessions.
- ii. Evaluation of candidates' knowledge of catering and hospitality.