

TECHNICAL CURRICULUM

→ KITCHEN,

→ SERVICE & ACCOMMODATION

✓ FULL-TIME

HOSPITALITY & CULINARY

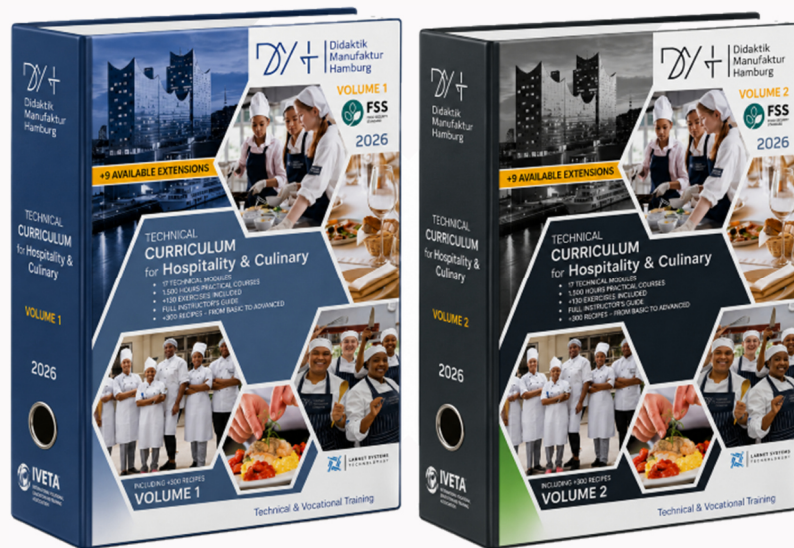
A complete, practice-based training programme for kitchen, restaurant and accommodation.

Real guests, real service, market-ready skills.



THE PROGRAMME

Good service is no accident. This programme builds the skills for it, from the mise en place to the guest.



Hospitality & Culinary is a practice-based full-time programme for kitchen, service and accommodation.

Across thirty-five modules, trainees progress from fundamentals, hygiene and inventory management through the entire kitchen and service to accommodation, marketing and the self-sustaining training restaurant.

The focus is on practice throughout. Learning takes place at real stations, with real guests and real equipment, with around 1.500 hours of technical learning and over 150 assessed exercises.

Every module concludes with an assessed exam piece, so competence shows in real work and not on paper. Over 300 recipes and fiches techniques accompany the training.

The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the site.

35

SPECIALIST MODULES • A TO D

1.500_h

TECHNICAL LEARNING

150₊

PRACTICAL EXERCISES

200₊

RECIPES • FICHES

190₊

EQUIPMENT ITEMS

PRACTICAL CURRICULUM

Thirty-five modules, in phases.

From fundamentals, hygiene and inventory management through the entire kitchen and service to accommodation, marketing and the operational capstone project.

MODULE

M-01 – M-35

M-01 Introduction to Hospitality
FUNDAMENTALS

M-02 Operations & Communication
FUNDAMENTALS

M-03 Occupational Safety
FUNDAMENTALS

M-04 Hygiene & HACCP
FUNDAMENTALS

M-05 Inventory & Storage
FUNDAMENTALS

M-06 Food Studies
FUNDAMENTALS

M-07 Sustainability
FUNDAMENTALS

M-08 Kitchen & Mise en Place
KITCHEN

M-09 Cutting & Cooking
KITCHEN

M-10 Stocks, Soups & Sauces
KITCHEN

M-11 Starch Sides
KITCHEN

M-12 Vegetables & Vegetarian
KITCHEN

M-13 Meat & Poultry
KITCHEN

M-14 Fish & Seafood
KITCHEN

M-15 Eggs, Dairy & Breakfast
KITCHEN

M-16 Garde Manger & Buffet
KITCHEN

M-17 Desserts & Pastry
KITCHEN

M-18 Regional Cuisine
KITCHEN

M-19 Service Basics
SERVICE

M-20 Table Setting & Service
SERVICE

M-21 Beverage Studies I
SERVICE

M-22 Beverage Studies II & Bar
SERVICE

M-23 Front Office & Reception
ACCOMMODATION

M-24 Housekeeping
ACCOMMODATION

M-25 Banquet & Catering
SERVICE

M-26 Service Quality
SERVICE

M-27 Menu Engineering
MARKETING

M-28 Costing & Pricing
MARKETING

M-29 Marketing & Guests
MARKETING

M-30 Sales & Retention
MARKETING

M-31 Business Management
MARKETING

M-32 Business Start-up
MARKETING

M-33 Training Restaurant
SELF-FINANCING

M-34 Exam & Certification
COMPLETION

M-35 Capstone: Event
COMPLETION

EQUIPMENT

Trained on station and equipment.

01

Kitchen Technology & Heat Equipment

Ranges, ovens, combi steamers, fryers and tilting pans for the hot kitchen.

02

Preparation & Machines

Work tables, knives, cutters, mixing and slicing machines as well as scales.

03

Refrigeration, Storage & Dishwashing

Refrigeration and freezing technology, refrigerated counters, dishwashers and storage shelving.

04

Service & Restaurant

Crockery, cutlery, glassware, tables, gueridon and serving equipment.

05

Bar, Beverages & Coffee

Bar station, espresso machine, dispensing system and bar tools.

06

Accommodation & Housekeeping

Front office technology, housekeeping trolleys, cleaning and personal protective equipment.

~190 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)

