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| 1. **Title of module**
 |
| **Kitchen and Pastry Production and Theory Fine Dining** | **REV:** | **B** |
| 1. **Module code**
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| **HND5236** |
| 1. **Malta Qualifications Framework (MQF) level**
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| **MQF Level 5** |
| 1. **Module objective**
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| The concept of ‘fine-dining’ is defined as offering innovative food dishes, which are artistically crafted, with a level of high service and set in unique surroundings. All these attributes will ultimately contribute in offering the customer a memorable ‘dining experience.’ This module will expose the student to the fundamental concepts of fine-dining, which will enable the student to holistically develop and produce a fine-dining menu based on an array of cuisine concepts, such as Modern Cuisine, Fusion Cuisine, Nouvelle Cuisine, Haute Cuisine, Molecular Gastronomy, and Pacific Rim Cuisine. |
| 1. **Learning outcomes**
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| * 1. *Knowledge: – at the end of the module/unit the learner will have been exposed to the following:*
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| 1. Concept menus (based on 7-8 courses: Amuse, Starter, Intermediate, Sorbet, Main, Pre-dessert, Dessert and Cheese), including the fundamentals and concepts of ‘fine dining,’ taking into consideration current food trends and customer’s value attributes.
2. Correct usage of ingredients with regards to flavours’, textures and modes of cooking.
3. Different types of cuisine; Modern Cuisine, Fusion Cuisine, Nouvelle Cuisine, Haute Cuisine, Molecular Gastronomy, and Pacific Rim Cuisine.
4. Compile food requisitions and calculate the correct amounts of ingredients that are need.
5. Compile equipment lists to cater for specific menus and events.
6. Write standard recipes and give a graphic illustration of the final dish.
7. Identify the correct processes of storage, preparation and production of food commodities.
8. Identify the correct and safe operation of kitchen equipment, large scale and mechanical to effectively aid in the production.
9. Identify modes on how to provide guidance and instruction to subordinate.
10. Adhering to Food safety and Health & Safety, rules and regulations, process and procedures.
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| *5.2 Skills – at the end of the module/unit the learner will have mastered the following skills:* |
| ***Applying knowledge and understanding*** *The learner will be able to:*  |
| 1. Plan and design a dining event stemming from a cuisine concept.
2. Compose a concept menu which demonstrates the skill and knowledge of ‘fine-dining.’
3. Create degustation menus based on a number of courses in-line with the cuisine concept attaining the attributes to ‘fine-dining.’
4. Demonstrate culinary work skills and good practices.
5. Operate an array of kitchen equipment to aid in the production of different styles of cuisines.
6. Demonstrate good managerial and supervisory skills.
7. Use an array of soft skills to deal with customers and subordinates.
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| *5.2.1 Judgment Skills and Critical Abilities* *The learner will be able to:*  |
| 1. Select the correct methods of storage preparation, production and presentation of food commodities.
2. Choose and apply an array of traditional and innovative methods of cooking.
3. Evaluate and assess the ‘skills’ and participation levels of his/her(s) subordinates.
4. Assess, evaluate and measure the overall performance of the event with regards preparation, production, and serving.
5. Propose actions to rectify any faults or flaws that have been identified during the process of preparing, producing, and serving the event.
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| *5.2.2 Additional Module-Specific Communication Skills, if required.**The learner will be able to:*  |
| 1. Interact, discuss and explain events to customers, colleagues, reviewing their comments, suggestions and feedback.
2. Speak and effectively handle customers or colleagues enquires, queries and complaints.
3. Conduct a briefing sessions to explain menus and related SOPs.
4. Interact and effectively speak to ancillary departments.
5. Present analytic reports of special events outlining the findings such as weakness and strengths of all the processes, including recommendations.
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| *5.3 Competences: – at the end of the module/unit the learner will have acquired the responsibility and autonomy to:*   |
| 1. Create dishes based on current food concepts and trends taking into consideration value attributes that customers seek (Food ethics: locally sourced, organic. sustainability, Artisanal, Fair –trade etc.).
2. Produce (write, plan, organize) a concept menu, in an effective work manner applying correct considerations of health and safety and food hygiene.
3. Be responsible for related documentation that are associated with such an event (Food requisitions, Standard of procedures (SOP’s), Rosters and Schedules).
4. Ensure that elements of costs (food cost, selling price, labour cost) are all attained within the stipulated cost frames.
5. Monitor his/her subordinates level of knowledge and work skills, to assign the correct level of work tasks and responsibilities.
6. Deal with subordinates’ questions and queries and can deal with customers, questions, queries and complaints.
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| **6. Hours of total learning for this Module/Unit** |
|  Contact hours: \_\_14\_\_*(Lectures/ seminars/ tutorials/ participation in online forums/ video lectures and other learning activities under the direction and control of an instructor)*  |  Supervised practice hours: \_\_98\_\_*(During these hours the learner is supervised, coached or mentored)* |
|  Self-Study hours: \_\_78\_\_*(Estimated workload of research and study)* | Assessment hours: \_\_10\_\_ (*Examinations/ presentations/ group work/ projects/ etc..)* |
| **6.1** Total Number of ECTS/ECVETs of the Module/Unit |
| \_\_8\_\_ ECTS / ECVETs |
|  **6.2 Please explain how this module/unit will be taught**  |
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| **Teaching Method** | **Choose most appropriate (tick)** | **Brief Description** |
| Lecturer Centred | X | Lectures |
| Learner Centred  |  |  |
| Content Centred  |  |  |
| Practical / Hands-on  | X | Practical Sessions |
| Interactive / Participative  |  |  |

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|  **6.3. Please explain how this module/unit will be assessed**  (ex: presentation 40% and assignment 60%) |
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| **Assignment type** | **Choose most appropriate (tick)** | **Number & percentage** | **Metric** |
| Exam  |  |  | Hours  |
| Presentation |  |  | Minutes  |
| Case Study |  |  | Words |
| Assignment  |  |  | Words |
| Portfolio |  |  | N/A |
| Report (based on a degustation menu,related costings and organisation related to their menu (including requisition, list of equipment, roster, etc…)) | 70% |  | Words |
| Poster |  |  | Minutes |
| Journal (Each Practical Session) | 30% |  | Words |
| Practical Test  |  |  | Hours  |
| Group final Project |  |  |  |
| poster |  |  |  |
| project |  |  |  |

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| **7. Reading list**  |
| **Core reading list**1. Achatz, G. Alinea (2008). Berkeley; Ten Speed Press. Culinary Institute of America. (2011). The Professional Chef. 9th ed. New York: John Wiley & Sons.
2. Humm, D., Guidara, W., Meyer, D. and Tonelli, F. (2011). Eleven Madison Park: The cookbook. New York: Little, Brown & Company.
3. Myhrvold, N., Young, C. and Bilet, M. (2011). Modernist Cuisine: The Art & Science of Cooking. United States: The Cooking Lab.
4. Neujens, K. & Vandensave, S. (2012). Fabulous Food Concepts: Respecting the Planet. Netherlands; Uitgeverij Luster.
5. Zampollo, F. (2013) ‘Food and design: Space, place and experience’, Hospitality & Society, 3(3), pp. 181–187. doi: 10.1386/hosp.3.3.181\_2.
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| 1. **Minimum formal qualifications and experience required to teach this module/unit**
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|  EQF level 7 or equivalent in the respective field. |
| **9. Board of Studies - Approval** |
| **Date**  |
| **10. Programme Quality Validation Board - Approval** |
| **Date**  |