



Title:	Culinary Leadership APPROVED
Long Title:	Culinary Leadership
Module Code:	HOSP6061
Duration:	1 Semester
Credits:	5
NFQ Level:	Fundamental
Field of Study:	Hospitality
Valid From:	Semester 1 - 2017/18 (September 2017)
Module Delivered in	1 programme(s)
Next Review Date:	October 2021
Module Coordinator:	Noel Murray
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Module Description:	In this module, the student prepares and delivers all components necessary to the successful delivery of a kitchen restaurant service. Each student leads a kitchen event, by developing, organising, planning, cost controlling and managing a kitchen restaurant service.
Learning Outcomes	
<i>On successful completion of this module the learner will be able to:</i>	
LO1	Design, plan and organise all aspects of a modern culinary restaurant service to a high standard, while utilising the class group as a culinary brigade team.
LO2	Implement quality control standards.
LO3	Monitor and supervise to lead, guide, motivate and communicate with the team.
LO4	Evaluate Food Safety controls as a directive of the Food Safety Authority of Ireland.
LO5	Organise the planning and structure of the culinary event, incorporating costing, effective communicative skills, nutritional and allergen controls.
LO6	Work as part of a team, extending and building upon practical, communicative and organisational skills.
Pre-requisite learning	
Module Recommendations <i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named MTU module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>	
Incompatible Modules <i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module. You may not earn additional credit for the same learning and therefore you may not enrol in this module if you have successfully completed any modules in the incompatible list.</i>	
No incompatible modules listed	
Co-requisite Modules	
No Co-requisite modules listed	
Requirements <i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. You may not enrol on this module if you have not acquired the learning specified in this section.</i>	
No requirements listed	

Module Content & Assessment

Indicative Content

Individual Assessment

Select and design suitable menus to meet budgetary requirements. Plan and manage all aspects of the production process, lead and motivate the team.

Role and Contribution to the Group

Lead and guide the group through the class event, using supervisory skills, proper delegation, motivation, communication, leadership teamwork and appraisal.

Assessment

Professional delivery of requisite recipes as part of the team process, quality deliverance of culinary techniques

Food Safety, Personal & Operational Hygiene

Professional attention to personal and operational hygiene to the highest standards, in accordance with the relevant FSAI & HACCP guidelines

Practical Skills

Improve operational processes and procedures, use of correct technical skills efficiently and effectively.

Assessment Breakdown

	%
Course Work	100.00%

Course Work

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	Weekly Continuous Assessment, Individuals in class performance and contribution to the team.	2,4,6	80.0	Every Week
Performance Evaluation	Assessment of individuals event performance and culinary leadership report / portfolio, to be completed over the course of the semester.	1,2,3,4,5,6	20.0	Sem End

No End of Module Formal Examination

Reassessment Requirement

Repeat the module

The assessment of this module is inextricably linked to the delivery. The student must reattend the module in its entirety in order to be reassessed.

The institute reserves the right to alter the nature and timings of assessment

Module Workload

Workload: Full Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Practical development of skills, incorporating related theory	6.0	Every Week	6.00
Independent & Directed Learning (Non-contact)	Student self directed learning, incorporating devising all aspects of implementation of a culinary restaurant menu	1.0	Every Week	1.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				6.00

Workload: Part Time				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Practical development of skills, incorporating related theory	6.0	Every Week	6.00
Independent & Directed Learning (Non-contact)	Student self directed learning, incorporating devising all aspects of implementation of a culinary restaurant menu	1.0	Every Week	1.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				6.00

Module Resources

Recommended Book Resources

- Cracknell, H.L. & Kaufmann, R.J. 1999, *Practical Professional Cookery*, Latest Ed., Wiley & Sons. [ISBN: 9781861528735]
- M J Leto, W K H Bode, *Larder Chef*, Butterworth-Heinemann [ISBN: 0750609435]

This module does not have any article/paper resources

Other Resources

- Website: *BBC Food*
<http://www.bbcfood.com>
- Website: *The Staff Canteen.*
<https://www.thestaffcanteen.com/>
- Website: *Chef Steps Culinary website*
<https://www.chefsteps.com/>
- Website: *FSAI Food Safety Authority Ireland*
<https://www.fsai.ie/>
- Website: *European Safe Food Authority*
<http://www.safefood.eu/Home.aspx>
- Website: *Food Standard Agency Food Standard Agency UK*
<https://www.food.gov.uk/>

Module Delivered in

Programme Code	Programme	Semester	Delivery
CR_OCULS_6	Higher Certificate in Arts in Culinary Studies	4	Mandatory