

Faculty of Higher Education

Subject Code	HOS601
Subject Name	Catering and Kitchen Management
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
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Subject Overview	This subject introduces students to the key components of catering and kitchen management such as menu planning, food and beverage controls, food and beverage facilities, styles of catering operations, managing equipment and food production. Students will examine current and emerging trends associated with the management of institutional catering and kitchen operations and management, such as issues of sustainable food practices and environmental impact of catering and kitchen operations.
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Learning Outcomes	Compare current and emerging technologies and practices used in the preparation of food.
	Utilise portion, yield and price control to meet organisational objectives
	Apply the principles of menu planning to corporate hospitality environments.
	Apply quality assurance standards to catering and kitchen management
	Interpret key performance criteria within the organisational context to manage catering and kitchen operations

Assessments	Details	Weighting
	Online blog	20%
	Menu development	25%
	Blueprint analysis	20%
	Analytical Report	35%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique, synthesise and consolidate knowledge
	Communication skills