

Global Learning Semesters

Course Syllabus

Course: CATR-228 Kitchen Organization Management

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-228	Kitchen Organization Management	1
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Students learn how kitchen operate and understand how they are organized, thus enabling the theories of organization and supervision to be applied. Training and development policy. Staff appraisal and customer feedback. Personal development and objectives. Self-development and career goals.

Prerequisites

Sophomore Standing

Topic Areas

1. Development of professional cookery.
2. Responsibilities of Supervisor.
3. Management and supervision.
4. Organizational policy.
5. Training and development.
6. Organizational plan.
7. Contribute to planning training.
8. Training plans.
9. Contribute to the assessment of teams and individuals.
10. Reports.
11. Develop oneself within the job.
12. Review of progress and performance.

Readings and Resources

Required Textbook

- Lecturer's notes.

Recommended Reading

- Griffin, Management, 4th edition, Houghton Mifflin, ISBN 0 395 63007 X.
- Professional Kitchen Management, John Fuller, Batrford Academic and Educational LTP London.
- Virtue's Catering and Hotel Keeping.

- Virtue: London & Coulsdon.