

# Global Learning Semesters

## Course Syllabus

Course: CATR-307E Professional Kitchen Management

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-307E	Professional Kitchen Management	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Junior Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Upper Division	English

### Course Description

The course covers production and control systems and procedures, including budgeting and cost control, menu policy, safety and hygiene, marketing and the role of the catering manager. There is an emphasis on both traditional and contemporary leadership theories and their relevance to the catering professional. Readings, case studies, and other assignments are included.

### Prerequisites

Junior Standing

### Topic Areas

1. Traditional Management roles and skills.
2. Leadership and Management responsibilities.
3. Planning of food production.
4. Maintaining food production operation.
5. Food production control systems and procedures.
6. Portion and Cost Control.
7. Pricing considerations.
8. Food cost reporting.
9. Quality Control.
10. Types of budgets.
11. Control System.
12. Marketing concept.
13. Cost and Market orientation.
14. Sales promotion.
15. Sanitation Management

### Readings and Resources

#### Required Textbook

- J. Fuller, Professional Kitchen Management.
- Virtue's Catering and Hotel Keeping.

**Recommended Reading**

- K. Gale, Behavioral and Supervisory Studies, (ISBN 0-7487-0314-4).
- R. H. Woods and J. King, Quality Leadership and Management in the Hospitality Industry.
- Griffin, Management, 4<sup>th</sup> Edition, Houghton Mifflin, (ISBN 0 395 63007 X).
- B. Davis and S. Stone, Food and Beverage Management, Butterworth- Heinemann, 1996 (ISBN 0-7506-0010-1).