

## Liverpool John Moores University

Title: KITCHEN MANAGEMENT  
Status: Definitive  
Code: **4512FDTOUR** (108495)  
Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition  
Teaching School/Faculty: City of Liverpool College

Team	Leader
Steve Burns	Y

**Academic Level:** FHEQ4      **Credit Value:** 12      **Total Delivered Hours:** 81  
**Total Learning Hours:** 120      **Private Study:** 39

### Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	12
Online	65
Tutorial	4

**Grading Basis:** 40 %

### Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Portfolio	AS1	Portfolio of Evidence	80	
Portfolio	AS2	Learning Agreement	10	
Portfolio	AS3	Agency Report	10	

### Aims

*This module focuses on the management of the food production department, identifying significant operational functions in various operations, design and control. The module enables students to predict and plan for changes and challenges in the industry.*

## Learning Outcomes

After completing the module the student should be able to:

- 1 Identify principles of designing and implementing a new menu, including financial and operational management constraints and considerations
- 2 Investigate practices and procedures in design and layout of a food production department
- 3 Describe the legal and statutory requirements relating to food hygiene and show understanding of their impact
- 4 Prepare and negotiate a learning agreement between self, the employer and the college
- 5 Apply gastronomic and management principles in a practical setting, to a professional standard including health, safety and legislative requirements

## Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Portfolio	1	2	3	5
Learning Agreement	4			
Report	3	5		

## Outline Syllabus

*Learners will develop management skills in a food production context, making and implementing decisions that will affect food production operations. Learners will be given the opportunity to chair meetings where possible during their study. The delivery of this module can be integrated with others.*

## Learning Activities

In order to relate and apply their knowledge and skills in planning and operating food production areas, learners should gain exposure to production operations within the hospitality and related industry wherever possible. They will be placed or working within a range of commercial operations should highlight contrasting food production systems and their human, financial and physical resource requirements. Visiting speakers can be usefully in extending the range of operations covered by visits as well as adding vocational relevance and currency to the delivery of this module. Delivery should be a combination of practical work and experiential learning supported by formal input and development of associated theory, including appropriate legislation, hygiene and safety issues.

## Notes

The amount of work based learning is equated to 5 hours per week over 13 weeks.  
The students will have to complete this on top of their commitment to the  
OLFFT1001 Professional Development 1 hours.

This module will be taught with reference to the National Occupational Standards

Staff Responsible for delivering this module within each partner college:

Halton College - Mike Owen

Hugh Baird College - not applicable

Liverpool Community College - Simon Gouldsbrough

Myerscough College - not applicable

Southport College - not applicable

St Helens College - Terry Lavin

Wirral Metropolitan College - not applicable