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كلية دبي للسياحة
Dubai College of Tourism

DCT Certificate in Culinary Arts (Level 4)

Core Units

Unit Title	Cultural Awareness and Workplace Communication	Programme/s	Tourism, Hospitality, Events, Retail & Culinary Arts (Level 4)
Unit Code	M1001	Credit Value	4
Classroom Hours:	48	Self-Study Hours:	12
Unit Description/ Purpose	Through this unit, students will acquire the basic knowledge and skills needed to communicate effectively within Dubai's multi-cultural environment and across the world. They will learn about various types of communication methods including written and verbal and the implications of culture in the communication process. Finally, emphasis will be placed on how to interact with people from a range of different social and cultural backgrounds as well as how to effectively handle conflicts and misunderstandings.		
High Level Learning Outcomes	LO1: Gain an understanding of different communication styles including both verbal and non-verbal aspects LO2: Identify and handle conflicts arising from miscommunication in a service setting and devise strategies to minimise cross cultural misunderstandings LO3: Apply different considerations while communicating with diverse audiences LO4: Gain familiarity with different types of written and verbal communication tools that are used in various contexts		
Topics	<ol style="list-style-type: none"> 1. Effective verbal and non-verbal communication 2. Multiculturalism and diversity 3. Communicating in diverse workgroups 4. Listening skills 5. Business documents 6. Presentations 7. Service standards for dealing with diverse customers 8. Discrimination and handling conflicts 		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • External visits • Guest speakers from local industry experts 		
Unit Assessment	<ul style="list-style-type: none"> • Case Study • Presentation 		

Unit Title	Internship 1	Programmes	Tourism, Hospitality, Events, Retail and Culinary Arts
Unit Code	M1009	Credit Value	8
Hours in the workplace	120 (minimum)		
Unit Description/ Purpose	<p>The internship unit involves a four week professional work placement with a Dubai business or government department in an industry that is relevant to the student's area of study. The internship provides students with exposure to a professional environment and an opportunity to apply the knowledge and skills they have gained through out the certificate programme in the real world.</p> <p>Students will set relevant objectives for their internship at the beginning of the month with their workplace supervisor and have weekly check-ins to assess progress. They will be involved in a number of activities and projects depending on the business, and all students will partake in observations, meetings, clerical work and administration, to gain a clearer insight into the day-to-day functioning of the business. Students must complete the programme to the satisfaction of their host organisation and will be assessed against clear criteria. They will also be expected to keep a weekly diary of their activities and to complete a self-evaluation at the end of the placement.</p>		
High Level Learning Outcomes	<p>LO1: Plan, coordinate and undertake a range of professional activities within a workplace environment.</p> <p>LO2: Apply and practice good communication skills in a variety of professional and cultural contexts.</p> <p>LO3: Apply relevant skills and capabilities learnt throughout the year to support the needs of the business you are placed with.</p> <p>LO4: Evaluate the internship experience in relation to personal career goals, engaging in reflective practice to facilitate personal and professional growth.</p>		
Topics	N/A		
Delivery Method & Facilities	<ul style="list-style-type: none"> External internship in a professional business environment. Weekly check-ins from academic advisor. 		
Unit Assessment	<ul style="list-style-type: none"> Written reflections. Professional behaviour and attitude report from business placement. 		

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DCT Certificate in Culinary Arts (Level 4)

Specialised Units

Unit Title	Introduction to Culinary Arts	Programme	Culinary Arts
Unit Code	C1001	Credit Value	4
Classroom Hours:	48	Self Study Hours:	12
Unit Description/ Purpose	This unit will explore the 'culinary arts' industry, which includes a history of this discipline as well as emerging trends. It will provide students with a background to working in a commercial kitchen, including how to select and use the correct commercial kitchen equipment and tools for particular tasks and how to classify various items of equipment. The unit covers safety, maintenance, cleaning and energy conservation procedures used in commercial kitchens and the correct techniques to perform a range of kitchen tasks to prepare a variety of simple dishes. This unit will also teach students the various roles in the industry and how to identify and find employment opportunities in the culinary arts field in Dubai.		
High Level Learning Outcomes	<p>LO1: Explore the historical, cultural and technological influences on the development of culinary arts and trends in history.</p> <p>LO2: Identify key roles in the industry and what skills they require.</p> <p>LO3: Demonstrate knowledge and understanding of kitchen tools and equipment, including how to safely use them.</p> <p>LO4: Prepare a variety of basic culinary dishes to an acceptable standard that satisfy the grading criteria.</p>		
Topics	<ol style="list-style-type: none"> 1. The history of culinary arts and the modern framework 2. Current and emerging trends in culinary arts 3. Employment positions in the industry 4. Basic knowledge of kitchen equipment and operations 5. Legislation in the food industry 6. Basic knowledge and skills in the provision of culinary arts 7. Recipes 		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Preparing for a career in Culinary Art	Programme/s	Culinary
Unit Code	C1002	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	The purpose of this unit is to equip learners with the fundamental skills required to access and excel at jobs in the culinary industry. Students will gain an understanding of the importance of personal branding and professionalism in making a positive first impression to a prospective employer, and will learn the key soft skills that are valued in the workplace of today. Learners will also be given an in-depth understanding of how to apply to jobs in the culinary industry: from finding potential opportunities, to setting career goals and learning the practical skills required during a job application process including effective CV creation, and key interview skills. Finally, learners will learn how to use feedback as a tool for constant improvement.		
High Level Learning Outcomes	<p>LO1: Know the importance of cultivating a professional personal image.</p> <p>LO2: Explore the importance of taking ownership of on-going professional development to enhance professional identity and further career opportunities.</p> <p>LO3: Be prepared for the job application process for an entry level position within the culinary sector.</p> <p>LO4: Develop the personal skills and attitudes required to be successful in a workplace environment.</p>		
Topics	<ol style="list-style-type: none"> 1. Personal Branding 2. Presenting a Professional Image 3. Taking responsibility for own Performance and Development 4. Preparing for an Interview 5. Motivation in the workplace 6. Working in a Team 		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • External visits to local hospitality establishments • Guest speakers from local industry experts 		
Unit Assessment	<ul style="list-style-type: none"> • Written Assessment • Role Play 		

Unit Title	Food Safety and Sanitation	Programme	Culinary Arts
I0700			
Unit Code	C1003	Credit Value	5
Classroom Hours:	60	Self Study Hours:	15
Unit Description/ Purpose	<p>This unit focuses on the key requirements of service personnel to follow strict hygiene guidelines and practices within the operational aspects of the culinary industry where food is handled, either for consumption on premise or for consumption off-site. Ensuring that food is maintained and handled correctly so that food does not become spoiled or contaminated is key to providing a safe and quality product offering. Professionals in the culinary industry must be aware of the dangers of the contamination and crosscontamination of food presented for sale and consumption. The unit explores the requirements for working in a hygienic manner and ways food can become contaminated or cross-contaminated by the food handler, bacteria, chemicals and other objects, and the legislation which surrounds the hygienic handling of food. In addition, food safety programmes, specifically HACCP, will be introduced.</p>		
High Level Learning Outcomes	<p>LO1: Understand the role that legislation plays in ensuring food safety in the kitchen and an employer's responsibility. LO2: Be able to identify potential food safety hazards in a kitchen and hospitality environemtn. LO3: Apply good hygiene practices to control these hazards. LO4: Understand the critical points as outlined by the Hazard Analysis Critical Control Points (HACCP) system and the Dubai Food Code.</p>		
Topics	<p>8. Safe food production in Dubai 9. Hygeinic storage and display of food 10. Cleaning and sanitising 11. Introduction to HACCP</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical assessment 		

Unit Title	Culinary Fundamentals I	Programme	Culinary Arts
I0700			
Unit Code	C1004	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	This unit will provide students with an understanding of techniques and knowledge required for the selection of ingredients, preparation, processing and service of a range of basic stocks, soups and classic sauces. Students will explore how to utilise standard recipes, use commercial cookery equipment safely and productively and to carry out tasks in a hygienic manner.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of preparing, processing and serving a range of basic stocks, soups and sauces.</p> <p>LO2: Prepare a variety of stocks using skills and techniques that meet the specified requirements.</p> <p>LO3: Prepare a variety of soups using skills and techniques that meet the specified requirements.</p> <p>LO4: Prepare a variety of classic sauces using skills and techniques that meet the specified requirements.</p>		
Topics	<p>12. Introduction to soups, stocks and sauces</p> <p>13. Ingredients of soups, stocks and sauces</p> <p>14. Basic stocks and their uses</p> <p>15. Preparing and storage of stocks</p> <p>16. Convenience stocks and glazes</p> <p>17. Thickening agents for soup and sauce production</p> <p>18. Soups</p> <p>19. Sauces</p> <p>20. Basic sauces and their derivatives</p> <p>21. Emulsion sauces</p> <p>22. Miscellaneous sauces</p> <p>23. Convenience products</p> <p>24. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title I0700	Culinary Fundamentals 2	Programme	Culinary Arts
Unit Code	C1005	Credit Value	3
Classroom Hours:	48	Self Study Hours:	12
Unit Description/ Purpose	This unit will provide students with the skills and knowledge required to prepare and cook various vegetables, fruit, egg and farinaceous (starch containing) dishes following standard recipes. Students will develop the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of preparing, processing and serving a range of basic vegetables, fruit, egg and farinaceous dishes.</p> <p>LO2: Prepare a variety of pasta, rice and other farinaceous dishes using skills and techniques that meet the specified requirements.</p> <p>LO3: Prepare a variety of egg dishes using skills and techniques that meet the specified requirements.</p> <p>LO4: Prepare a variety of fruit and vegetable dishes using skills and techniques that meet the specified requirements.</p>		
Topics	<p>25. Introduction to pasta</p> <p>26. Introduction to rice</p> <p>27. Other farinaceous products</p> <p>28. Eggs</p> <p>29. Fruits, nuts and seeds</p> <p>30. Vegetables and herbs</p> <p>31. Vegetable selection</p> <p>32. Cooking potatoes</p> <p>33. Use of vegetables on the menu</p> <p>34. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Culinary Fundamentals 3	Programme	Culinary Arts
Unit Code	C1006	Credit Value	6
Classroom Hours:	72	Self Study Hours:	18
Unit Description/ Purpose	This unit will introduce students to a wide range of different cooking methods, including boiling, poaching, braising, simmering, frying, grilling, baking and roasting. Students will learn the theory behind these techniques, what types of food and recipes they are suitable for and then practice doing them in the kitchen. This includes the selecting, preparing, producing and serving a wide range of dishes from all around the world to an accepted industry standard.		
High Level Learning Outcomes	<p>LO1: Be able to describe and differentiate between a range of different cooking methods that are commonly used in commercial kitchens.</p> <p>LO2: Demonstrate your ability to select and use the correct type of equipment for a variety of cooking methods.</p> <p>LO3: Prepare dishes using a wide variety of common cooking methods, demonstrating skills and techniques that meet the specified requirements.</p>		
Topics	<p>35. Cooking methods</p> <p>36. Boiling, simmering and blanching</p> <p>37. Poaching</p> <p>38. Braising</p> <p>39. Marinades</p> <p>40. Stewing</p> <p>41. Steaming</p> <p>42. Microwaving</p> <p>43. Deep frying</p> <p>44. Baking</p> <p>45. Roasting</p> <p>46. Grilling</p> <p>47. Shallow frying</p> <p>48. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical assessment 		

Unit Title	Introduction to Hospitality	Programme	Hospitality
Unit Code	H1007/T1007	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	The purpose of this unit is to provide students with an introduction to the hospitality industry, both globally and within Dubai. Students will be introduced to the various types of hospitality establishments, including their function, structure and services offered. The importance of hospitality to local and global tourism economies will be explored, alongside key trends that are shaping the industry both locally and internationally. The hospitality industry often supports and enhances other offerings for tourism, events and retail; these relationships will be briefly introduced.		
High Level Learning Outcomes	<p>LO1: Demonstrate an understanding of the local and global Hospitality industry in terms of structure, scope and economic impact.</p> <p>LO2: Review current trends in Hospitality that are shaping the industry in Dubai and internationally.</p> <p>LO3: Identify the variety of accommodation and F&B establishment types, understand their ratings and the range of facilities and services that are commonly provided.</p>		
Topics	<p>1. An Overview of The Hospitality Industry</p> <ul style="list-style-type: none"> • The hospitality industry in Dubai • The link between hospitality and other sectors • Types of hospitality establishments • The origins of the hospitality industry • Global hospitality industry • Global industry players • Regional players in the hotel industry • Types of hospitality guests • Typical hospitality chain agreements • Legislation relevant to the hospitality industry • Current trends impacting the hospitality industry <p>2. The Accommodation Sector</p> <ul style="list-style-type: none"> • Types of establishments in the accommodation sector • Facilities and services • Accommodation ratings • Typical distribution platforms in the hotel industry <p>3. The Food and Beverage (F&B) Sector</p> <ul style="list-style-type: none"> • The F&B industry • Local examples of F&B companies • Ratings and review systems 		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • External visits to local hospitality establishments • Guest speakers from local industry experts 		
Unit Assessment	<ul style="list-style-type: none"> • Written Assessment 		

Unit Title	Aspects of Nutrition	Programme	Culinary Arts
Unit Code	C1007	Credit Value	5
Classroom Hours:	60	Self Study Hours:	15
Unit Description/ Purpose	This unit looks at various aspects of nutrition including considerations required when developing menus and menu plans for diverse customers with varying dietary requirements. Students will begin by looking at the benefits of healthy eating and the balanced diet guidelines that are offered by the local health authority. They will then explore fundamental concepts of nutrition such as food groups, essential nutrients, recommended food portions and a number of special dietary requirements. Students will learn how to plan balanced meals that cater to a variety of needs, adapting and adjusting recipes where necessary without compromising on flavour or quality.		
High Level Learning Outcomes	<p>LO1: Recognise the positive consequences of eating a healthy diet</p> <p>LO2: Describe the food guidelines supported by UAE Ministry of Health and the World Health Organization</p> <p>LO3: Understand fundamental concepts related to nutrition such as food groups, essential nutrients, food proportions and various types of dietary restrictions</p> <p>LO4: Prepare food items and plan menus for customers with varying dietary requirements</p>		
Topics	<p>7. Healthy Eating</p> <p>8. Food Nutrients</p> <p>9. Influences on food choices</p> <p>10. Special Dietary Requirements</p> <p>11. Adjusting Recipes</p> <p>12. Menus and Meal Plans</p> <p>13. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen-based practicals • External visits • Guest speakers from local industry experts 		
Unit Assessment	<ul style="list-style-type: none"> • Written Assessment • Practical Assessment 		

Unit Title	Appetisers	Programme	Culinary Arts
Unit Code	C1008	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	<p>This unit describes the skills and knowledge required to prepare appetisers and to understand their use across a variety of menus and events. Students will be able to define an appetiser, identify a selection of components and ingredients used to prepare an appetiser, and the format for service for a selection of appetisers. This unit also explores the definition of salad dishes and their use as part of a set menu or the beginning of a degustation menu, as an accompaniment, a main course or as a dessert.</p> <p>To complete this unit, students are required to have successfully completed the Culinary Fundamentals I unit which covers the preparation of soup, stock bases and sauce accompaniments.</p>		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of preparing, processing and serving a range of appetiser dishes.</p> <p>LO2: Prepare a variety of appetiser dishes using skills and techniques that meet the specified requirements.</p> <p>LO3: Prepare a variety of salad dishes using skills and techniques that meet the specified requirements.</p>		
Topics	<p>49. Introduction to appetisers 50. Preparing appetisers 51. Salads 52. Preparing salads 53. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Meat Preparation	Programme	Culinary Arts
Unit Code	C1009	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	<p>This unit describes the performance outcomes, skills and knowledge required to prepare and cook a range of meat dishes following standard recipes. This includes the ability to select, prepare and portion meat, and to use relevant equipment, cookery and food storage methods. The meat products from large game animals have been included in this unit. The size of the animal, processing techniques and purchasing specifications are similar for sheep, goat and cattle livestock, and therefore provide similar learning outcomes. To complete this unit, students are required to have successfully completed the Culinary Fundamentals I unit which covers the preparation of soup, stock bases and sauce accompaniments.</p>		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of safely and hygienically preparing and storing meat products. LO2: Be able to identify the quality and know how to select and purchase cuts of lamb, goat, beef and offal. LO3: Prepare a variety of meat dishes using skills, techniques and equipment that meet the specified requirements.</p>		
Topics	<p>54. Meat Hygiene and Safety 55. Identifying the quality of meat 56. Selection of lamb and goat meat 57. Selection of beef and veal meat 58. Purchasing specifications for lamb, goat and beef 59. Selection of large game animals 60. Selecting, preparing and using butchery equipment 61. Conducting yield testing and portion control 62. Cooking meat and large game dishes 63. Selection of offal 64. Storing and preserving meat and meat products 65. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Poultry and Game Preparation	Programme	Culinary Arts
Unit Code	CI010	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	<p>This unit will explore the knowledge and skills required to classify, prepare and cook a variety of poultry and small game dishes using correct techniques. These techniques include correct quality assessment, standard recipes, correct portion size, wastage minimisation and carving techniques. It also covers other related issues such as storage, terminology, purchasing, quality points, garnishes, accompaniments and service. In addition, defrosting, handling and storing of poultry and small game dishes will be covered, as well as appropriate safe work practices.</p> <p>To complete this unit, students are required to have successfully completed the Culinary Fundamentals I unit on the preparation of soup, stock bases and sauce accompaniments and the Meat Preparation unit.</p>		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of safely and hygienically preparing and storing poultry and game products.</p> <p>LO2: Be able to identify the quality and know how to select and purchase cuts of poultry and game.</p> <p>LO3: Prepare a variety of poultry and game dishes using skills, techniques and equipment that meet the specified requirements.</p>		
Topics	<p>66. Introduction to Poultry and Game 67. Selecting, preparing and using the correct equipment 68. Preparing Poultry and Game 69. Cooking Poultry and Game dishes 70. Presentation of Poultry and Game dishes 71. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Seafood Preparation	Programme	Culinary Arts
Unit Code	CI011	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	This unit describes the performance outcomes, skills and knowledge required to prepare and cook a variety of seafood dishes following a recipe. It requires the ability to select, prepare and portion ingredients, and to use relevant equipment, methods of cookery and food storage methods. To complete this unit, students are required to have successfully completed the Culinary Fundamentals I unit which covers the preparation of soup, stock bases and sauce accompaniments.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of preparing, processing and serving a range of seafood dishes.</p> <p>LO2: Demonstrate your ability to select, prepare and use the correct equipment when cooking seafood.</p> <p>LO3: Prepare a variety of seafood dishes using skills and techniques that meet the specified requirements.</p>		
Topics	<p>72. Introduction to Seafood</p> <p>73. Selecting, preparing and using the right equipment</p> <p>74. Preparing seafood</p> <p>75. Cooking seafood</p> <p>76. Presenting seafood dishes</p> <p>77. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Baking Fundamentals	Programme	Culinary Arts
Unit Code	CI012	Credit Value	3
Classroom Hours:	36	Self Study Hours:	9
Unit Description/ Purpose	<p>This unit will provide students with an understanding of the skills and knowledge required to produce cakes, pastries and breads in a commercial kitchen following standard recipes. The unit requires the ability to select, prepare and portion ingredients, as well as using relevant equipment in a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods. The unit does not cover the specialist skills used by pâtissiers to produce specialist pâtisserie products. The content of this unit applies to hospitality and catering organisations that produce and serve cakes, pastries and breads, including hotels, restaurants and pâtisseries. It is suitable for students who work under the guidance of more senior chefs.</p>		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of the baking process, including commodities used and common baking techniques. LO2: Prepare a variety of pastry dishes using skills and techniques that meet the specified requirements. LO3: Prepare a variety of sponges and cakes using skills and techniques that meet the specified requirements. LO4: Prepare a fresh baguette loaf using skills and techniques that meet the specified requirements.</p>		
Topics	<p>78. Commodities 79. Introduction to baking 80. The baking process 81. Preparing Sweet and Short Pastry 82. Preparing Sponges and Cakes 83. Petits Fours 84. Choux Pastry 85. Puff Pastry 86. Yeast goods 87. Baguettes 88. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Dessert Preparation	Programme	Culinary Arts
Unit Code	CI013	Credit Value	4
Classroom Hours:	48	Self Study Hours:	12
Unit Description/ Purpose	This unit explores the techniques used to prepare, cook, freeze, decorate, portion and present or store a quantity of hot, cold and iced desserts and to recognise the importance of applying correct hygiene and safety procedures to produce a quality product for service. The type of ingredients used to prepare desserts and how they are stored will also be covered. The term 'dessert' is commonly used for a sweet course or option in a meal or as a standalone item with a beverage. Student will explore how the reputation of an establishment depends to some extent upon the quality, flair and ability of the chef; desserts lend themselves to artistic presentation.		
High Level Learning Outcomes	<p>LO1: Understand the basic principles of preparing, processing and serving a range of different desserts.</p> <p>LO2: Prepare a variety of dessert dishes using skills and techniques that meet the specified requirements.</p> <p>LO3: Present a variety of desserts artistically, using chocolate decorations and garnishes to enhance the appeal of the dish.</p>		
Topics	<p>89. Selecting, preparing and using equipment for desserts</p> <p>90. Ingredients for the preparation of desserts</p> <p>91. Preparing desserts and accompaniments</p> <p>92. Presenting desserts and garnishing techniques</p> <p>93. Bavorois and creams</p> <p>94. Mouses and coulis</p> <p>95. Macarons and ganache</p> <p>96. Cremes and brullees</p> <p>97. Recipes</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Kitchen practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment • Practical 		

Unit Title	Restaurant Operations	Programme	Culinary Arts
Unit Code	CI014	Credit Value	4
Classroom Hours:	48	Self Study Hours:	12
Unit Description/ Purpose	<p>In this unit, students will discover the various operational functions that apply to a range of Food and Beverage (F&B) operations in Dubai. Dubai F&B is a varied and vibrant specialist area which often supports and enhances other offerings for tourism, events and retail. Understanding this dynamic part of the hospitality industry is crucial when working as a chef. This unit incorporates an introduction to the hospitality industry, organising and planning food items across different service periods and menu types and the preparation that occurs in the kitchen areas. It also describes the skills and knowledge required to understand the service of food and beverages to customers in a range of dining settings. Students will explore the various roles of front of house and back of house staff, including preparing an outlet for service, interacting with customers, serving and clearing food and beverages and completing end of service tasks.</p>		
High Level Learning Outcomes	<p>LO1: Understand the fundamental principles behind the operations of an F&B establishment. LO2: Describe the key function, activities and operations of both the front and back of house in a restaurant. LO3: Explain the considerations and steps involved when planning menus for customers. LO4: Know how to prepare the kitchen for successful restaurant operation.</p>		
Topics	<p>98. Food and beverage fundamentals 99. Front of house and back of house 100. Menu planning 101. Kitchen preparation for successful restaurant operation 102. Front of house operations: preparation 103. Front of house operations: delivery 104. Closing the service period</p>		
Delivery Method & Facilities	<ul style="list-style-type: none"> • Classroom delivery • Practicals 		
Unit Assessment	<ul style="list-style-type: none"> • Written theory assessment 		