

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Programme Modules

Introduction to Culinary Arts (HOS04004RU)	3
Food Safety and Sanitation (HOS03002RU)	3
Appetisers (HOS04005RU)	4
Culinary Fundamentals 2: Preparation of Starch-Based Foods, Egg Dishes, Fruits and Vegetables (HOS04002RU)	4
Baking Fundamentals: Breads, Cakes and Pastries (HOS04008RU)	5
Explore Speciality Breads and Viennoiseries (HOS05008RU)	6
Produce Specialty Breads and Viennoiseries (HOS05009RU)	6
Explore Speciality Pastries and Confectionery (HOS05003RU)	7
Produce Specialty Pastries and Confectionery (HOS05004RU)	7
Explore Chocolate (HOS05001RU)	8
Work with Chocolate (HOS05002RU)	8
Lead and Develop an Effective Team (TSM05003RU)	8
Plan and Effective Work Roster (TSM05002RU)	9
Culinary Industry Internship (HOS05007RU)	9
Purchase Food for a Professional Kitchen (HOS06016RU24)	10
Explore types of menus (HOS06022RU24)	11
Create and Cook professional menus (HOS06023RU24)	11
Explore Food Preservation Techniques (HOS06020RU24)	12
Preserve food using recognised techniques (HOS06018RU24)	12
Manage Personal and Professional Development (TSM05006RU)	13
Develop Knowledge on Aspects of Nutrition (HOS06008RU24)	13
Cook food considering nutritional aspects and dietary requirements (HOS06005RU24)	14
Pitch an Entrepreneurial Idea for the Service Industry (BNS06003RU24)	14
Develop an Entrepreneurial Idea for the Service Industry (BNS06008RU24)	15
Design a Digital Marketing Campaign (BNS06009RU24)	15
Assess and Enhance a Digital Marketing Campaign (BNS06001RU24)	16
Explore sustainable food management strategies and techniques (HOS06012RU24)	17
Design a sustainable food waste management and composting system for a commercial kitchen (BNS06009RU24)	17
Explore high tea and naturally fermented breads (HOS06007RU24)	18

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Bake high tea items (HOS06009RU24)	18
Explore Asian Cooking Techniques (HOS06010RU24)	19
Cook Asian Cuisine (HOS06011RU24).....	20
Explore International Cooking Techniques (HOS06013RU24).....	20
Cook International Cuisine (HOS06021RU24)	21
Source a Culinary Industry Internship (HOS06014RU24)	22
Set objectives for a Culinary Industry Internship (HOS06017RU24)	22
Work on a Culinary Industry Internship (HOS06019RU24)	23
Reflect on a Culinary Industry Internship (HOS06015RU24)	24

Credit Explanation

DCT Programmes are Nationally Recognised Qualifications, accredited by the National Qualification Centre who sit within the UAE's Ministry of Education. Our Awarding Body is KHDA and we follow the Qualification Framework of the United Arab Emirates, found in the QF Emirates handbook.

A Level 6 Advanced Diploma qualification consists of 132 credits. As per NQC regulations, of these 132 credits, a maximum of 20 credits can be from modules that are at Level 4 and a maximum of 70 credits can be from modules that are at Level 5.

One credit = 15 hours of study time. Therefore 132 credits equate to 1,980 notional hours of study. Every 15 hours of study time is comprised notionally of 11 hours formal instruction and 4 hours formally structured skills development for Knowledge and Skills-based modules.

There are compulsory Application-based modules which we call 'Industry Internships' at DCT. Students must participate in credit-bearing internships each year, resulting in a minimum of 37 weeks spent on an official work-placement by the time they graduate.

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Introduction to Culinary Arts (HOS04004RU)					
Credit value	4	QF Emirates Level	4	Duration (hours)	60
Aim	This module aims to provide learners with an introduction to the knowledge and skills required to work in a commercial kitchen. The module provides learners with an insight into the “culinary arts” industry that includes the history of this discipline, as well as emerging trends. Learners will discover how to select and use the correct commercial kitchen equipment and tools for particular tasks and how to classify items of equipment. The module covers safety, maintenance, cleaning and energy conservation procedures used in commercial kitchens and the correct techniques to perform kitchen tasks in order to prepare simple dishes. This module also identifies and explains key industry roles and how to find employment opportunities in the culinary arts field in Dubai.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Demonstrate knowledge with regards to the culinary arts industry					
2. Explain the basic principles and practices of cooking					
3. Prepare to cook basic culinary dishes selecting the equipment and ingredients					
4. Cook basic culinary dishes such as soups, stocks and sauces; vegetables; appetisers and salads; meats; seafood; dessert dishes; pastries, cakes and breads					

Food Safety and Sanitation (HOS03002RU)					
Credit value	2	QF Emirates Level	4	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge and skills required to follow hygiene guidelines and practices relevant to the culinary industry, in particular in situations where food is handled, either for consumption on premises or for consumption off-site. The module provides learners with information regarding the storage and handling of food in order to avoid spoilage and contamination or cross-contamination of food, so ensuring it is safe for consumption and that a quality product is being offered, as well as providing learners with guidelines for working in a hygienic manner. Learners will also be introduced to the legislation which surrounds the hygienic handling of food and food safety programmes, specifically HACCP.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

1. Explain the role that legislation plays in ensuring food safety in the kitchen
2. Explain potential food safety hazards in a kitchen and hospitality environment
3. Describe hazards and risks within the working environment in terms of storage, food hygiene and safety
4. Explore the critical theories outlined by the Hazard Analysis Critical Control Points (HACCP) system and the Dubai Food Code

Appetisers (HOS04005RU)

Credit value	4	QF Emirates Level	4	Duration (hours)	60
Aim	This module aims to provide learners with the knowledge and skills required to prepare appetisers and to understand their use across a variety of menus and events. Learners 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 module 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. To complete this module, learners are required to have successfully completed the Culinary Fundamentals 1 module which covers the preparation of soup, stock bases and sauce accompaniments.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explain the basic principles of appetisers and salad dishes, their preparation, processing, service and storage					
2. Explain the use of appetisers and salad dishes in menus and at events					
3. Prepare to cook appetisers and salad dishes selecting the equipment and ingredients					
4. Cook appetisers and salad dishes using cooking methods and techniques that meet the requirements of the dish					

Culinary Fundamentals 2: Preparation of Starch-Based Foods, Egg Dishes, Fruits and Vegetables (HOS04002RU)

Credit value	6	QF Emirates Level	4	Duration (hours)	90
Aim	This module aims to provide learners with the knowledge and skills required to prepare and cook vegetables, fruit, egg and farinaceous (starch containing) dishes following standard				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	recipes. Learners will develop the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods.
Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
	1. Explain the fundamental principles of preparing, cooking and serving basic vegetable, fruit, nut, egg and farinaceous dishes
	2. Calculate yield tests for vegetables
	3. Prepare to cook basic vegetable, fruit, nut, egg and farinaceous dishes selecting the equipment and ingredients
	4. Cook basic vegetable, fruit, nut, egg and farinaceous dishes using cooking methods and techniques that meet the requirements of the dish

Baking Fundamentals: Breads, Cakes and Pastries (HOS04008RU)

Credit value	4	QF Emirates Level	4	Duration (hours)	60
Aim	This module aims to provide learners with the knowledge and skills required to produce cakes, pastries and breads in a commercial kitchen following standard recipes. The module requires the ability to select, prepare and portion ingredients, as well how to use relevant equipment in a range of cookery methods to make and decorate cakes, pastries and breads, and their related food storage methods. The content of this module applies to hospitality and catering organisations that produce and serve cakes, pastries and breads, including hotels, restaurants and pâtisseries. It applies to individuals who work under the guidance of more senior chefs.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
	1. Explain the history of baking bread and the function of raw materials, including key dough processing techniques and basic bread varieties				
	2. Identify the specialist equipment necessary for bread making				
	3. Prepare to bake breads and pastry products selecting the correct equipment and ingredients				
	4. Bake breads and pastry products using cooking methods and techniques that meet the requirements of the dish				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Explore Speciality Breads and Viennoiseries (HOS05008RU)					
Credit value	2	QF Emirates Level	5	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge and theoretical understanding required to bake breads and viennoiserie using advanced techniques, and with an emphasis on the ingredients used. Learners will explore the history of bread making and investigate bread styles and viennoiseries from around the world. They will compare dough preparation processes and techniques and learn how to differentiate between types of flour. Learners will be introduced to specialist equipment and techniques and learn how to interpret recipes relating to speciality dough techniques.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explore the key principles of baking specialised bread and viennoiseries					
2. Describe the equipment used in baking speciality breads and viennoiseries					

Produce Specialty Breads and Viennoiseries (HOS05009RU)					
Credit value	4	QF Emirates Level	5	Duration (hours)	60
Aim	This module aims to provide learners with the knowledge and skills required to bake breads and viennoiserie using advanced techniques, and with an emphasis on the ingredients used and following standard recipes. Learners will select and use the kind of speciality equipment that you would find in a professional kitchen. They will then select, prepare and portion ingredients and use a range of cookery methods to make, fill and decorate speciality breads and viennoiseries to a professional standard.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Prepare to bake speciality breads and viennoiseries, selecting the correct equipment and ingredients					
2. Bake specialty breads and viennoiseries using the correct baking techniques and equipment					
3. Finish speciality breads and viennoiseries to a professional standard					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Explore Speciality Pastries and Confectionery (HOS05003RU)

Credit value	2	QF Emirates Level	5	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge and theoretical understanding required to create pastry dishes and confectionery using advanced techniques, with an emphasis on the ingredients used. Learners will explore the history, specialist equipment and techniques required to create pastry and confectionery and will also evaluate newer techniques such as drying and the use of nitrogen in the kitchen. The module also includes a focus on sugar, its history and importance, health considerations, popular sugar techniques and common alternatives.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explain the principles of preparing and baking pastry and confectionery					
2. Explore the use of sugar in the creation of pastry and confectionery products					

Produce Speciality Pastries and Confectionery (HOS05004RU)

Credit value	4	QF Emirates Level	5	Duration (hours)	60
Aim	This module aims to provide learners with the knowledge and skills required to create pastry dishes and confectionery using advanced techniques, with an emphasis on the ingredients used. Learners will learn how to use specialist equipment and techniques required to create pastry and confectionery and will also evaluate newer techniques such as drying and the use of nitrogen in the kitchen. They will learn how to finish and plate pastries and confectionery to a professional standard, preparing them to work in a pastry kitchen.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Prepare to bake pastry and confectionery selecting the correct equipment and ingredients					
2. Bake pastry and confectionery using the correct equipment and techniques					
3. Finish pastry and confectionery items to a professional standard					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Explore Chocolate (HOS05001RU)

Credit value	2	QF Emirates Level	5	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge required to create a number of the world's most popular sweet treats. Learners will be introduced to the craft, art and science of chocolate production. The module materials cover the history of chocolate and how it came to be so popular. Learners will learn about a variety of chocolate-based delicacies, including ganache and truffles, moulded chocolates, filling and fondants, chocolate soufflé and chocolate cakes.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explore the principles of working with chocolate and chocolate-based products					
2. Analyse the importance of chocolate, including health considerations, its popularity and common alternatives					

Work with Chocolate (HOS05002RU)

Credit value	4	QF Emirates Level	5	Duration (hours)	60
Aim	This module aims to provide learners with the knowledge and skills required to create a number of the world's most popular sweet treats. Learners will be introduced to the craft, art and science of chocolate production. Learners will learn how to make a variety of chocolate-based delicacies, including ganache and truffles, moulded chocolates, filling and fondants, chocolate soufflé and chocolate cakes, and will explore a variety of design, decorating, flavouring and colouring techniques, including how to plate and display chocolate in a way that is both creative and inspiring.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Prepare to cook chocolate dishes selecting the correct equipment and ingredients					
2. Cook chocolate dishes using the correct equipment and techniques					
3. Finish chocolate dishes to a professional standard					

Lead and Develop an Effective Team (TSM05003RU)

Credit value	4	QF Emirates Level	5	Duration (hours)	60
--------------	---	-------------------	---	------------------	----

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Aim	This module aims to provide the learners with the skills and knowledge required to lead teams effectively in a work environment. Learners will explore the stages involved in building a team and will be exposed to a number of leadership styles. They will learn the benefits and drawbacks of different leadership methods and the situations in which they are appropriate. Learners will learn ways to keep a team motivated, to give feedback and manage teams' performance. Over the course of the module, learners will begin to develop their own leadership style.
-----	---

Module Learning Outcomes

At the end of this module, learners will be able to:

1. Describe the activities, processes and considerations involved in building a high performing team in a culinary workplace environment
2. Compare qualities of an effective leader including leadership styles and when to use them
3. Demonstrate how to manage a team's performance and development

Plan and Effective Work Roster (TSM05002RU)

Credit value	2	QF Emirates Level	5	Duration (hours)	30
Aim	This module aims to provide the learners with the skills and knowledge required to develop work rosters effectively in line with employment and business requirements. Learners will explore why team scheduling is important and what good scheduling looks like. They will then learn to prepare work rosters from a given scenario, ensuring that employees are scheduled fairly and effectively.				

Module Learning Outcomes

At the end of this module, learners will be able to:

1. Explain the purpose of employee scheduling
2. Plan team resources effectively

Culinary Industry Internship (HOS05007RU)

Credit value	6	QF Emirates	5	Duration (hours)	600 (15 weeks)
Aim	This module aims to provide learners with the opportunity to apply the skills and theoretical knowledge they have acquired throughout their studies in a real work setting within the culinary industry. The internship aims to provide the learner with a fresh perspective and new ideas, as well as an opportunity to build brand advocacy and raise local presence and profile. Learners will be encouraged to reflect on their learnings from				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	<p>their Level 4 Certificate internship and use them the create new learning objectives and goals for this workplace experience. They will be expected to implement their learnings from managing teams and take on at least one supervisory role or project, and get feedback on their performance in this new position. The learner will be required to take responsibility for building a relationship with their line manager throughout their internship, asking for informal feedback on a regular basis from both their supervisor and colleagues.</p>
Module Learning Outcomes	
<p><i>At the end of this module, learners will be able to:</i></p>	
1. Apply intermediate culinary principles in the workplace	
2. Set objectives in the workplace and monitor progress towards them	
3. Demonstrate core culinary skills in the workplace	
4. Reflect on culinary internship experience and personal performance using recognised reflective cycles	

Purchase Food for a Professional Kitchen (HOS06016RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the knowledge and skills required to work in the purchasing function of a professional kitchen within the food service industry. Learners will discover the tasks and responsibilities involved in purchasing stock, including processing stock orders, maintaining stock levels, minimising stock losses, managing stock takes and maintaining documentation relating to the administration of stock purchasing. In order to develop their understanding of how money flows through a food establishment, learners will be introduced to basic financial statements including income statements, balance sheets and cash flow forecasts. Learners will also discover how to maintain the quality of perishable supplies for food and beverage, commercial cookery or catering operations.</p>				
Module Learning Outcomes					
<p><i>At the end of this module, learners will be able to:</i></p>					
1. Analyse the key operations involved in food purchasing, including basic associated calculations.					
2. Prepare a basic income statement, balance sheet and cash flow forecast.					
3. Explore the activities and processes involved in purchasing and receiving stocks					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

4. Analyse the activities and processes involved in storing and managing stocks

Explore types of menus (HOS06022RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30 Hours
Aim	<p>This module aims to provide learners with the knowledge and skills required to understand how a menu is created. Learners will investigate the basic principles involved in menu creation including colour, taste, texture and balance. The factors involved in menu planning and the dining experience will be assessed, alongside the setting of menus and standard types of menu styles such as A La Carte, Fixed Price and Afternoon Tea.</p> <p>This module should be taught concurrently with 'Create and Cook Professional Menus'.</p>				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Discuss the fundamentals of menu creation.					
2. Explore factors that impact the dining experience					
3. Describe the impact that senses, flavour and allergens have on menu creation					

Create and Cook professional menus (HOS06023RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the knowledge and skills required to create professional menus in the kitchen from a wide variety of ingredients to suit the needs of a wide variety of audiences and dietary requirements. Learners will be taught to consider seasonality and sustainability of ingredients in their menus, alongside the knowledge and skills learnt in the module 'Explore Types of Menus'.</p> <p>For their assessment, learners will be required to devise and cook a menu of their own creation using, as their basis, a selection of ingredients not revealed to the learner until the start of the practical. They will practice this skill in practical lessons throughout the module.</p> <p>This module should be taught concurrently with 'Explore Types of Menus'.</p>				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

1. Create a well-designed menu from a basket of unknown ingredients.
2. Cook a well-designed menu from a basket of unknown ingredients using a minimum of eight differing cooking techniques.
3. Present a well-designed menu to a professional standard.

Explore Food Preservation Techniques (HOS06020RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30
Aim	<p>This module aims to provide learners with a grounding in the practices and importance of food preservation. The techniques employed for preserving food will be examined, including drying, smoking, curing, addition of chemicals and food irradiation. Learners will be introduced to the process of Sous Vide both as a preservation technique and as a cooking method.</p> <p>This module will be taught concurrently with 'Preserve food using recognised techniques'.</p>				

Module Learning Outcomes

At the end of this module, learners will be able to:

1. Explain the purpose and common methods of food preservation techniques
2. Detail common food preservation techniques
3. Consider the effects of heat and chemicals in food preservation

Preserve food using recognised techniques (HOS06018RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the knowledge and skills required to preserve food using recognised techniques and professional equipment. The techniques employed for preserving food will include drying, smoking, curing, addition of chemicals and food irradiation. Learners will be introduced to the process of Sous Vide both as a preservation technique and as a cooking method.</p> <p>This module will be taught concurrently with 'Explore food preservation techniques'.</p>				

Module Learning Outcomes

At the end of this module, learners will be able to:

1. Prepare to cook dishes that require the use of food preservation methods and techniques.

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

2. Cook dishes that require the use of food preservation methods and techniques.
3. Finish dishes that require the use of food preservation methods and techniques.

Manage Personal and Professional Development (TSM05006RU)

Credit value	4	QF Emirates	5	Duration (hours)	60
Aim	<p>This module aims to provide learners with the knowledge and skills required to manage their own personal and professional development, to successfully enter the workplace and become committed lifelong learners. Learners will be equipped with a range of practical skills that will increase their employability. They will be introduced to online courses that can be used to aid their long-term career and personal development, and will have the opportunity to undertake a number of free online courses as part of their assessment. The practice of self-reflection will be a big focus of this unit, and learners will be equipped with the tools and techniques to become true reflective practitioners. They will document their learning journey through developing an e-portfolio, which they will be able to share with future employers.</p>				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Research career paths relevant to programme of study					
2. Explore the importance of ongoing professional development and self-directed learning in enhancing professional identity					
3. Reflect on learnings and experiences using recognised reflective theories					
4. Develop an online portfolio to communicate key employability skills and professional development journey					

Develop Knowledge on Aspects of Nutrition (HOS06008RU24)

Credit value	3	QF Emirates	6	Duration (hours)	45
Aim	<p>The aim of this module is to provide learners with a comprehensive understanding of nutrition and its role in healthy eating. The module will cover topics such as the benefits of healthy eating, the different food groups and their nutritional value, the importance of different food nutrients, the various influences on food choices, and how to adjust recipes to accommodate special dietary requirements. Additionally, students will learn how to assess the nutritional content of menus and meal plans. The module will provide the students with the knowledge and skills necessary to make informed decisions about food choices and to create healthy and nutritious meals.</p>				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
1.	Explain the benefits of healthy eating and the role of food groups and discretionary foods in a healthy diet
2.	Explore food nutrient and their importance
3.	Describe the influences that impact food choices of consumers
4.	Develop meal plans and recipes to accommodate special dietary requirements

Cook food considering nutritional aspects and dietary requirements (HOS06005RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge and skills required to prepare a variety of recipes that are appropriate for dealing with menu planning for specific dietary requirements with an emphasis on the ingredients used and following standard recipes. Learners will select and use the kind of speciality equipment that you would find in a professional kitchen. They will then select, prepare and portion ingredients and use a range of cookery methods to prepare the dishes to a professional standard.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1.	Prepare to cook dishes for nutritional requirements selecting the correct equipment and ingredients.				
2.	Cook dishes for nutritional requirements using cooking methods and techniques that meet the requirements of the dish.				
3.	Finish dishes for nutritional requirements to a professional standard				

Pitch an Entrepreneurial Idea for the Service Industry (BNS06003RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	This module has been designed to equip students with the knowledge and skills involved in conceptualising an entrepreneurial idea in the Culinary, Events, Tourism or Hospitality industry with a feasible value proposition. Students will learn how to assess the viability of a business idea, and to create a strategy framework detailing their target market, competitive advantage and revenue streams, that can be used as the basis for a business				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	plan. Students will be required to pitch their business idea with the aim of creating investor interest.
Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
1. Develop a feasible entrepreneurial idea in the service industry	
2. Apply a strategic framework to a business opportunity using the Business Model Canvas	
3. Deliver a persuasive pitch to gain investor interest	

Develop an Entrepreneurial Idea for the Service Industry (BNS06008RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	This module has been designed to equip learners with the knowledge and skills involved in creating a go-to-market business plan for a new business. Learners create a business plan that details the nature of the business offerings, target market, marketing strategies and projected financials. This module builds on the business concept created and pitched in the DCT Level 6 module Pitch an Entrepreneurial Idea for the Service Industry.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explore the ways in which a business sets itself up to offer value to its customers					
2. Conduct market research to determine the servable target market for a business					
3. Explore the marketing efforts required to promote a new business					
4. Create a financial plan for a new business using projected income and costs					

Design a Digital Marketing Campaign (BNS06009RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	The aim of this module is to introduce learners to digital marketing and its importance in the successful marketing of organisations. The module will enable students to develop an understanding of how organisations use various digital tools and techniques to engage				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	<p>their customers and maintain a competitive advantage. Digital marketing is a major component of the successful marketing of organisations. The digital landscape is continually evolving, it is important for marketers to stay ahead of their competitors and deliver cutting-edge digital marketing approaches and strategies. Learners will explore the fundamentals of the digital marketing including key terms, types of media and the basis of a digital strategy. They will then work towards creating a full digital marketing campaign, developing content for defined customer buying personas and deciding on channels, ad types and a content calendar for distribution.</p>
Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
1. Explore the fundamentals of digital marketing	
2. Set objectives and define the customer for a digital marketing campaign	
3. Develop content for a digital marketing campaign	
4. Justify digital marketing campaign tools and tactics	

Assess and Enhance a Digital Marketing Campaign (BNS06001RU24)					
Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module will provide learners with the knowledge and skills to assess the success of and enhance the effectiveness of a digital marketing campaign. This module follows on from the module 'Design a Digital Marketing Campaign' Learners will assess the campaign they have designed and describe techniques for evaluating, monitoring and measuring the success of a campaign. They will learn how to establish and measure digital marketing KPIs, various metrics and how to use analytics platforms. Learners will gain the skills and knowledge to use Search Engine Optimisation and Search Engine Marketing to enhance digital marketing campaigns, and will explore creative routes that companies use to widen their reach. As part of this module, learners will be expected to successfully complete the Google Garage Google Analytics training to further enhance their understanding.</p>				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explore methods of monitoring and measuring a digital marketing campaign in line with marketing objectives to increase engagement and conversions					
2. Use online tools to add value to a digital marketing campaign					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

3. Explore how Google Analytics 4 can be used for measurement strategy

Explore sustainable food management strategies and techniques (HOS06012RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>The aim of this module is to introduce learners to the concept of sustainable kitchen management and how it applies to the culinary industry. Through a combination of lectures, discussions, and case studies, learners will be taught about the key areas of focus in sustainable kitchen management, such as energy and water conservation, waste reduction, and sourcing of ingredients. They will also gain an understanding of basic strategies and techniques for improving sustainability in a commercial kitchen setting, and will be able to apply this knowledge to their own work in hotels and restaurants. By the end of this module, students will have a solid foundation in sustainable kitchen management and be well-prepared to complete 'Design a sustainable food waste management and composting system for a commercial kitchen'.</p>				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explain the concept of sustainability and how it applies to the culinary industry					
2. Identify the environmental impacts of food production and consumption, and the role of the kitchen in reducing these impacts.					
3. Describe basic principles of waste reduction and resource conservation in the kitchen, including reducing food waste and conserving energy and water					
4. Explain sustainable sourcing and purchasing practices and their purpose					

Design a sustainable food waste management and composting system for a commercial kitchen (BNS06009RU24)

Credit value	3	QF Emirates	6	Duration (hours)	45
Aim	<p>This module will focus on advanced sustainability practices for commercial kitchens. Students will learn how to develop a sustainability plan that aligns with ISO 14001 (and similar standards) and integrates waste reduction, resource conservation, and sustainable sourcing and purchasing practices. They will also learn how to utilize advanced techniques for energy and water conservation in the kitchen, including through the use of energy-efficient equipment and water-saving practices. Additionally, students will learn how to design a sustainable food waste management and composting system for a commercial kitchen, including identifying appropriate materials for composting, implementing systems</p>				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	for separating and properly disposing of compostable materials, and communicating the program to staff and customers. By the end of the module, students will have the knowledge and skills to implement advanced sustainability practices in commercial kitchens.
Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
1. Develop a sustainability plan for a commercial kitchen that aligns with ISO 14001 (or similar) standards	
2. Describe advanced techniques for energy and water conservation in a commercial kitchen.	
3. Examine composting principles, practices, and benefits to commercial kitchens	

Explore high tea and naturally fermented breads (HOS06007RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge required to understand the art of high tea. Students will explore the principles of sourdough and naturally fermented breads, sandwich-making techniques, gum paste decorations, cookies, and travel cakes. The module will also cover the history, setup, and menu planning for high tea and afternoon tea events.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explain the principles of Sourdough breads					
2. Explore the principles and techniques of making sandwiches for operations, menus and at events.					
3. Describe the principles and techniques of making Gum paste decorations,					
4. Explain the principles and techniques of making cookies for high-tea events					
5. Explain the principles and techniques of making Quick breads and Travel cakes for high-tea events.					

Bake high tea items (HOS06009RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
--------------	---	-------------	---	------------------	----

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Aim	This module aims to equip learners with the essential knowledge and skills required to prepare and present a variety of high-tea treats, with an emphasis on understanding the principles and techniques behind various baking and cooking processes. Learners will understand the fundamentals of assembling sandwiches suitable for diverse operations, menus, and events, and crafting intricate gum paste decorations. Additionally, learners will learn how to efficiently set up a high-tea event. By the end of this module, learners will be equipped with a comprehensive understanding of high-tea preparation and presentation, preparing them to excel in a professional culinary environment.
Module Learning Outcomes	
<i>At the end of this module, learners will be able to:</i>	
1. Explain the principles of Sourdough breads	
2. Explore the principles and techniques of making sandwiches for operations, menus and at events.	
3. Describe the principles and techniques of making Gum paste decorations,	
4. Explain the principles and techniques of making cookies for high-tea events	
5. Explain the principles and techniques of making Quick breads and Travel cakes for high-tea events.	

Explore Asian Cooking Techniques (HOS06010RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30
Aim	This module aims to provide learners with the knowledge and skills required to gain a comprehensive understanding of the key ingredients, spices, and techniques used in Chinese, Japanese and Korean, Singaporean and Indonesian, as well as Vietnamese and Thai cuisines. Learners will explore the essential components that define each cuisine, including ingredients, spices, and cooking techniques. They will gain insights into the cultural influences, regional variations, and historical significance that shape the culinary identities of these cuisines.				
Module Learning Outcomes					
<i>At the end of this module, learners will be able to:</i>					
1. Explore the key ingredients, spices and cooking techniques of Chinese Cuisine					
2. Describe the key ingredients, spices and cooking techniques of Japanese and Korean Cuisine.					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

3. Recognise the key ingredients, spices and cooking techniques of Singapore and Indonesian Cuisine
4. Describe the key ingredients, spices and cooking techniques of Vietnam and Thailand Cuisine

Cook Asian Cuisine (HOS06011RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	This module aims to equip learners with the knowledge and hands-on skills needed to prepare diverse Asian dishes utilising advanced techniques, with a particular focus on the ingredients employed. Learners will gain practical experience with specialist equipment and methods essential for Asian cuisine. This includes exploring culinary techniques such as wok cooking, and using traditional Asian tools in the kitchen. They will also be instructed on how to expertly plate and present Asian dishes to a professional standard, providing them with the competency to work in an Asian kitchen setting. In addition, regional specialties from Beijing, Guangzhou, Shanghai, Tokyo, Seoul, Singapore, Nonya, Ho Chi Minh and Bangkok.				
Module Learning Outcomes					
At the end of this module, learners will be able to:					
1. Prepare to cook Asian dishes by selecting the correct equipment and ingredients.					
2. Cook Asian dishes using the correct equipment and techniques.					
3. Finish and plate Asian dishes to a professional standard.					

Explore International Cooking Techniques (HOS06013RU24)

Credit value	2	QF Emirates	6	Duration (hours)	30
Aim	This module aims to provide learners with a comprehensive understanding of the historical, cultural, and technical underpinnings of diverse global cuisines, focusing specifically on Levantine, European, North American, and South American culinary traditions. Through the exploration of key ingredients, spices, seasonings, and cooking techniques unique to each region, participants will gain insights into the tapestry of factors that have shaped and continue to influence these culinary cultures. By the end of the module learners will be equipped with both a theoretical foundation for each of the regions enabling them to interpret and innovate within these culinary traditions.				
Module Learning Outcomes					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

At the end of this module, learners will be able to:
1. Explore the ingredients, spices, techniques, and the historical and cultural significance of Levant Cuisine.
2. Describe the ingredients, spices, techniques, and the historical and cultural significance of European Cuisine.
3. Describe the ingredients, spices, techniques, origins, and cultural impacts of North American Cuisine.
4. Identify the ingredients, spices, techniques, historical narratives, and cultural elements that have defined South American and Mexican Cuisine.

Cook International Cuisine (HOS06021RU24)					
Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	This module aims to equip learners with the knowledge and hands-on skills needed to prepare diverse dishes from different regions around the world utilizing advanced techniques, with a particular focus on the ingredients employed. Learners will gain practical experience with specialist equipment and methods essential for these international cuisines. This includes exploring culinary techniques such as BBQ cooking, and using traditional region specific tools in the kitchen. They will also be instructed on how to expertly plate and present these international dishes to a professional standard, providing them with the competency to work in a kitchen setting where these types of dishes are produced. In addition, regional specialties from South America, The Levant, North America, and Europe will be taught.				
Module Learning Outcomes					
At the end of this module, learners will be able to:					
1. Prepare to cook international dishes by selecting the correct equipment and ingredients.					
2. Cook international dishes using the correct equipment and techniques.					
3. Finish and plate international dishes to a professional standard.					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Source a Culinary Industry Internship (HOS06014RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the opportunity to apply the skills and theoretical knowledge they have acquired throughout their studies in a real work setting within the culinary industry. Learners will be required to search for and apply to relevant internship placements, and to set the goals, expectations and objectives of an internship with their line manager. Learners will be encouraged to reflect on their learnings from their Level 5 internship and use them to create new learning objectives and goals for this workplace experience.</p> <p>The learner will be required to take responsibility for building a relationship with their line manager throughout their internship, asking for informal feedback on a regular basis from both their supervisor and colleagues.</p> <p>Note that this Module will be completed and assessed simultaneously with the following Level 6 Modules:</p> <ul style="list-style-type: none"> • Work on a Culinary Industry Internship • Reflect on a Culinary Industry Internship <p>Combined duration of Work Based Learning is 16 weeks.</p>				
Module Learning Outcomes					
At the end of this module, learners will be able to:					
1. Apply to internship positions in the culinary industry through relevant channels					
2. Perform in a job interview for a Culinary industry internship					

Set objectives for a Culinary Industry Internship (HOS06017RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the opportunity to apply the skills and theoretical knowledge they have acquired throughout their studies in a real work setting within the Culinary industry. Learners will be required to demonstrate initiative on their internship and set SMART objectives with their supervisor, agreeing workplace expectations and goals. Learners will be encouraged to reflect on their performance and learnings from their Level 5 internship and use them to create their learning objectives and goals for this workplace experience. Once SMART objectives are set, the learner will be expected to regularly monitor and record progress towards the objectives with their line manager, adjusting them if required. The learner will be required to take responsibility for building a relationship with their line manager throughout their internship, asking for informal feedback on a regular basis from both their supervisor and colleagues.</p>				

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

	<p>Note that this Module will be completed and assessed simultaneously with the following Level 6 Modules:</p> <ul style="list-style-type: none"> • Source a Culinary Industry Internship • Work on a Culinary Industry Internship • Reflect on a Culinary Industry Internship <p>Combined duration of Work Based Learning is 16 weeks.</p>
Module Learning Outcomes	
At the end of this module, learners will be able to:	
1. Set SMART objectives in the workplace	
2. Monitor progress towards objectives in a workplace setting	

Work on a Culinary Industry Internship (HOS06019RU24)

Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the opportunity to apply the skills and theoretical knowledge they have acquired throughout their studies in a real work setting within the Culinary industry. The internship aims to provide the learner with a fresh perspective and new ideas, as well as an opportunity to build brand advocacy and raise local presence and profile. Learners will be expected to implement their learnings from managing teams and take on some management responsibilities within a kitchen setting and get feedback on their performance in this new position.</p> <p>The learner will be required to take responsibility for building a relationship with their line manager throughout their internship, asking for informal feedback on a regular basis from both their supervisor and colleagues.</p> <p>Note that this Module will be completed and assessed simultaneously with the following Level 6 Modules:</p> <ul style="list-style-type: none"> • Source a Culinary Industry Internship • Set Objectives for a Culinary Industry Internship • Reflect on a Culinary Industry Internship <p>Combined duration of Work Based Learning is 16 weeks.</p>				
Module Learning Outcomes					
At the end of this module, learners will be able to:					
1. Manage key components of a meal service					
2. Manage stock according to company standards					

LEVEL 6 ADVANCED DIPLOMA IN CULINARY MANAGEMENT (HOS06002RQ24)

Reflect on a Culinary Industry Internship (HOS06015RU24)					
Credit value	4	QF Emirates	6	Duration (hours)	60
Aim	<p>This module aims to provide learners with the opportunity to reflect on their learnings from their Level 6 Advanced Diploma internship, to use them to recommend improvements in projects that they were involved in during their experience from a managerial point of view, and to create new learning objectives and goals for their career.</p> <p>The learner will be required to take responsibility for building a relationship with their line manager throughout their internship, asking for informal feedback on a regular basis from both their supervisor and colleagues.</p> <p>Note that this Module will be completed and assessed simultaneously with the following Level 6 Modules:</p> <ul style="list-style-type: none"> • Source a Culinary Industry Internship • Set Objectives for a Culinary Industry Internship • Work on a Culinary Industry Internship <p>Combined duration of Work Based Learning is 16 weeks.</p>				
Module Learning Outcomes					
At the end of this module, learners will be able to:					
1. Recommend management improvements for overall management of a restaurant or a section within a kitchen (hot or cold)					
2. Reflect on a culinary internship experience and personal performance using recognised reflective cycles					
3. Create short- and long-term career goals					