



**Undergraduate Business
Faculty
Module Descriptions
Autumn 2016**

**Course: BA (Hons) in International
Hospitality Management**

STAGE 1

Module: Hospitality Operations (BAIHH-HO1)

Allocation of Marks: 100% Continual Assessment

Intended Module Learning Outcomes:

On successful completion of this module, the learner will be able to:

1. Explain (and apply in practical skills training exercises) the key health and safety regulations that are a necessary requirement of the hospitality manager.
2. Describe how the essential health and safety practices will assist with their own critical assessment of the operational aspects of a hospitality organisation.
3. Reproduce practical food production skills and explain how they are applied in a professional manner.
4. Produce key menu items in tandem with the key culinary principles.
5. Compile a series of activities necessary to produce a pre-determined menu item.
6. Demonstrate tasks that are essential in a commercial kitchen in order to ensure that health and safety regulations are met at all times.

Module Objectives

This module focuses on health and safety issues and food production skills relevant to the International Hospitality sector. It introduces the learners to the fundamental principles of health and safety practices within a hospitality context.

It gives the learners the opportunity to acquire knowledge that will assist them during the industry placement and also their future careers. It also introduces them to the principles of food production in a practically oriented training environment.

The module aims:

- To provide learners with food production skills which are essential for functioning in a catering environment
- To enable learners to acquire key skills and knowledge that will assist them in their understanding of operational management of hospitality organisations
- To ensure learners have a clear understanding of Health and Safety issues both operationally and statutorily within the hospitality industry.

Module Curriculum

Health and Safety

- Health and Safety Statement: The responsibilities it imposes on you and your employer – Employer Liability and Public Liability
- Fire Prevention and Equipment: Identification and correct use of fire prevention equipment. Fire evacuation procedures
- Accident Prevention: Types of accidents and their causes, safe handling of knives, prevention of burns and scalds and of hazards that cause injury
- Manual Handling: Instruction on the correct procedure for the safe lifting and moving of heavy objects. Rules and procedures for manual handling
- Chemical and Detergent Use: Correct identification and use of chemicals and detergents
- Food Safety: a programme specifically directed to food handlers. The outline of this programme: Food Hygiene and its importance, Food Contamination, Food Delivery and Storage, Food Preparation, Food Hygiene, Design and Layout of a Food Premises, Cleaning Schedules and an Introduction to Hazard Analysis and Critical Control Points (HACCP).
- Safe Service of Alcohol

Food Production

- Introduction to kitchen equipment identification, kitchen design and kitchen layout
- Culinary skills:
 - Menus and recipes
 - Knife skills
 - Mise en place
 - Principles of cooking
 - Practical preparation, cooking and food presentation skills.