

## HOSP06150 Culinary Business Management

<b>Full Title</b>	Culinary Business Management		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2021
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	05
<b>Module Code</b>	HOSP06150	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>	Pass/Fail	<b>Department</b>	Culinary Arts
<b>Module Author</b>	Anne OLeary		
<b>Co Authors</b>	Sadie Davoren		

### Module Description

The aim of this module is to introduce learners to core business principles and their applications within a hospitality and culinary context. The syllabus will explore the fundamentals of management, the principles of food and beverage accounting and costing.

### Learning Outcomes

**On completion of this module the learner will/should be able to:**

1. Demonstrate knowledge of the fundamentals of management and the business environment of the culinary/hospitality industry.
2. Analyse the business environment and systems in a culinary context.
3. Apply cost control and analysis to standardised recipes and menus.

### Indicative Syllabus

#### Management Fundamentals:

- Definitions of management.
- Business environment for culinary professionals.
- Managerial functions: planning, organising, leading, staffing and controlling.

#### Culinary Business environment

- Context of the Irish Hospitality sector.
- Catering systems and operations.

#### Costing Concepts

- Apply business mathematics e.g. percentages, numerical operations, simple and compound interest. Introduction to costing and cost control.
- Calculate salaries, labour costs, standardised menus and scaling up recipes.

### Teaching and Learning Strategy

Lectures and workshops

### Assessment Strategy

Applied business project 60%.

In class tests 40%.

### Repeat Assessment Strategies

Repeat project and/or in class tests

### Indicative Coursework and Continuous Assessment:

%

<b>Form</b>	<b>Title</b>	<b>Percent</b>	<b>Week (Indicative)</b>	<b>Learning Outcomes</b>
Assessment	Continuous Assessment	40 %	OnGoing	3
Project	Project	60 %	End of Semester	1,2

<b>Part Time Delivery Mode Average Weekly Workload:</b>			<b>2.00 Hours</b>		
<b>Type</b>	<b>Description</b>	<b>Location</b>	<b>Hours</b>	<b>Frequency</b>	<b>Weekly Avg</b>
Lecture	Lecture	Lecture Theatre	2	Weekly	2.00
Independent Learning	independent learning	Library	6	Weekly	6.00
Independent Learning	Independent learning	Not Specified	2	Weekly	2.00

<b>Recommended Reading Book List</b>
Connolly, P., McGing, G., (2006). <i>Hospitality Management in Ireland</i> . ISBN 1842181130 ISBN-13 9781842181133
Mehta, G., (2007). <i>The Welcome Business</i> . Gill Education. ISBN IND:30000125171029
Reynolds, R., (2013). <i>Foodservice Management Fundamentals</i> . Wiley. ISBN 0470409061 ISBN-13 9780470409060
Davis, B., Lockwood, A., Pantelidis, I., Alcott, P., (2012). <i>Food and Beverage Management</i> . Butterworth-Heinemann. ISBN 0080966705 ISBN-13 9780080966700
Barrows, W., Powers, T., (2011). <i>Introduction to the Hospitality Industry</i> . John Wiley & Sons. ISBN 0470399163 ISBN-13 9780470399163

<b>Journal Resources</b>
Hotel and Catering Review

<b>Online Resources</b>
<a href="http://www.failteirelandfoodtoolkit.ie">www.failteirelandfoodtoolkit.ie</a> <a href="http://www.failteireland.ie/In-Your-Sector/Food-Tourism-in-Ireland/Tools-for-food-tourism-businesses.aspx">www.failteireland.ie/In-Your-Sector/Food-Tourism-in-Ireland/Tools-for-food-tourism-businesses.aspx</a> <a href="http://www.failteireland.ie/supports/Food-Tourism-in-Ireland/Food-trends-in-Ireland.aspx">www.failteireland.ie/supports/Food-Tourism-in-Ireland/Food-trends-in-Ireland.aspx</a>

<b>Additional Information</b>
None

<b>Programme Membership</b>