

COURSE TITLE: KITCHEN ORGANISATION

COURSE CODE: HOS 411

CREDIT: TWO HOURS

LEVEL: 300

SEMESTER: THREE

COURSE DESCRIPTION

The course intends to equip students with the requisite knowledge in the both industrial/commercial and domestic kitchen. With special reference to existing standard of operation in the various kitchen in the country.

AREA OF COVERAGE

The areas include catering establishments and activities that take place there; comparative study of both the traditional and foreign kitchens; a research on kitchens of various, hotels, institutions and other establishments in terms of: organisation: lay out, organizational structure, supervision/supervisor, tools and equipments, standards of operation management (SOP), good management practice (GMP) and quality control; kitchen management: purchase of raw materials, use of raw materials for effective costing, record keeping and industrial attachment, food preparation: raw materials to be used, keeping of stock of raw materials (unused), management of resources - stock available, actual cooking - time and recipe management, and post cooking (cleaning and preservation of environment, tools and equipment); sanitation and safety; kitchen hygiene, personal hygiene, safety precautions, use of tools and grinding machines protective covering, health related issues, personal cleanliness and test for hepatitis A & B.

METHODOLOGY

- lectures
- group discussion
- demonstrations
- practical/project work

ASSESSMENT

- Quiz, project work, assignment, mid-semester exam
end of semester exams.

REFERENCES

- R. Kintan, V. Ceserani and D. Foskett: Theory of catering 9th Ed.
- P.M. Gaman and K.B Sherrington - The Science of Food 2nd Ed
- Internet
- Journals