

Advanced Diploma in Kitchen Operations & Restaurant Management

IVQ Level 3 Advanced Diploma in Food Preparation and Cookery Supervision (8065-04)

S No	Subject	Outcome
01	Restaurant & Kitchen Set Up	Global Influences on the Restaurant & Food Service Industry Restaurant Start Up & Legislation Plan & Set Up a Professional Kitchen Restaurant Management Practices Restaurant Ownership Problems & Sustainability Hiring, Team Building & Scheduling of Staff
02	Supervising Kitchen Operations	Supervise Food Production Supervise Staff Training Food Safety Supervision for Catering Develop & Implement Food Safety Procedures Resource Management in Food Preparation Inventory & Stock Control
03	Costing, Budgeting & Operation Control	Menu Planning & Costing Accounting & Cost Control Procedures Restaurant Management Software
04	Branding, Advertising & Marketing	Branding & Positioning Promoting Products & Services to Customers Standardization and Franchising
05	Customer Service & Satisfaction	Customer Service Essentials Deal with Conflict Situations
Course Delivery: 5 Weeks on Full Time Basis / 215 Hrs.		