This subject explores the role of the chef in the evolution of restaurants and the fundamentals of contemporary restaurant service management and practices. Students will explore evolving culinary trends and customer needs to develop the skills required to be responsive to changing expectations and dietary requirements.

Working in a restaurant kitchen, students will rotate through various roles and positions as they conduct multiple a la carte services. Students will examine kitchen service periods and their inherent pressurised environment, in order to develop mechanisms for effective management of these situations.

Learning Outcomes

- Compare and contrast the changing nature of restaurants as a cultural phenomenon.
- Apply classical and modern culinary techniques to the preparation of a restaurant menu.
- Evaluate restaurant service management and practices.
- Formulate and communicate solutions to problems or issues during restaurant service.

Assessments

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<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
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<tbody>
<tr>
<td>Practical Exam.</td>
<td>30%</td>
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<tr>
<td>Essay</td>
<td>25%</td>
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<tr>
<td>Reflection (non-referenced)</td>
<td>15%</td>
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<tr>
<td>Report with recommendation</td>
<td>30%</td>
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</tbody>
</table>

Graduate Attributes addressed in this subject

- Preparedness
- Systematic and coherent body of knowledge
- Cognitive skills to synthesise knowledge
- Interpersonal and Teamwork skills
- Communication skills
- Personal attributes - Working as a team member in a commercial kitchen