**Subject Code**  | HOS601  
---|---  
**Subject Name**  | Catering and Kitchen Management  
**Credit points**  | 6  
**Study Level**  | Year 2  
**Delivery mode**  | On campus  
**Location**  | Melbourne  
**Prerequisites**  | None  

**Subject Overview**
This subject introduces students to the key components of catering and kitchen management such as menu planning, food and beverage controls, food and beverage facilities, styles of catering operations, managing equipment and food production. Students will examine current and emerging trends associated with the management of institutional catering and kitchen operations and management, such as issues of sustainable food practices and environmental impact of catering and kitchen operations.

**Learning Outcomes**
- Compare current and emerging technologies and practices used in the preparation of food.
- Utilise portion, yield and price control to meet organisational objectives
- Apply the principles of menu planning to corporate hospitality environments.
- Apply quality assurance standards to catering and kitchen management
- Interpret key performance criteria within the organisational context to manage catering and kitchen operations

**Assessments**

<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Online blog</td>
<td>20%</td>
</tr>
<tr>
<td>Menu development</td>
<td>25%</td>
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<tr>
<td>Blueprint analysis</td>
<td>20%</td>
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<tr>
<td>Analytical Report</td>
<td>35%</td>
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</tbody>
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**Graduate Attributes addressed in this subject**
- Preparedness
- Ethical and social understanding
- Systematic and coherent body of knowledge
- Cognitive skills to analyse, critique, synthesise and consolidate knowledge
- Communication skills

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