

Culinary Arts and Kitchen Management

4th Edition

Code: 200521

Category: Master

Credits: 60.00

Language: English

Start date: 05/10/2020

Last session face-to-face session: 31/05/2021

End date: 30/10/2021

Day and Time: From Monday to Thursday from 15.00 to 20.00 h and Friday from 9.00 to 14.00 h.

Location: Hotel School Sant Pol de Mar

Places available: 30

Prices and discounts

Price: 9.000 €

External practices

They are professional incorporation internships and can be from 3 to 6 months. The school is in charge of coordinating customized internships for the students both nationally and internationally.

Professional outings

Head of kitchen, head of section, kitchen executive manager, gastronomic adviser, events executive manager, R+D manager, etc.

Who the course is for

To industry professional and students with previous studies in gastronomy.

Syllabus

Kitchen Management and Administration

- Gastronomic culture
 - Biochemistry of cuisine
 - Sommelier training
 - Process management
 - Purchase and supply management
 - Cost control
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Knowledge of Products and Culinary Techniques

- Product knowledge
 - Culinary techniques in traditional cuisine
 - Culinary techniques in modern cuisine
 - Culinary techniques in modernist cuisine
 - Theme-based cuisine
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Creativity and Innovation

- Innovation experiences and future culinary trends
 - Molecular cuisine
 - Culinary research, development and innovation (R&D&I)
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Cuisine for Events

- Type of events
 - Supply systems
 - Knowledge and practice of different types of cuisine for events
 - Control systems
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Pastry and dessert making

- Working with sugar
 - Working with chocolate
 - Working with doughs
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Master's Degree Final Project

The study plan content encompasses knowledge of concepts, procedure and aptitudes that students must be capable of applying in the Master's Degree Final Project, together with the incorporation of the management capacities of decision making, problem solving, team management and others required in hospitality companies.

Work placement in the sector

The practical content is reinforced through external work placements in hospitality companies in accordance with the programme established for each student across the five modules.

Qualification

Master's Degree in Culinary Arts and Kitchen Management by the University of Girona*

* It does not include the rate of issue of the title

Teaching table

Management

Maria Eva Canaletta Safont

Coordination

Blanca Roura Ferrer

Teaching staff

You can find the list of teachers, in this same section, soon.

*Management reserves the right to modify the teaching staff, if necessary, to ensure the levels of quality and professional category.

Promoting entities

Fundació UdG: Innovació i Formació



EUHT Sant Pol de Mar



