

# Culinary Arts and Kitchen Management

**5th Edition**

**Code:** 213502

**Category:** Specialist Diploma (postgraduate)

**Credits:** 54.00

**Language:** English

**Start date:** 04/10/2021

**Last session face-to-face session:** 31/05/2022

**End date:** 15/10/2022

**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:** 8.100 €

## 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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## Culinary Products and 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 in the kitchen

- Innovation experiences and future culinary trends
  - Molecular cuisine
  - Culinary research, development and innovation (R&D&I)
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## Cooking 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 Baking for Restaurants

- Working with sugar
  - Working with chocolate
  - Working with doughs
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## 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.

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## Qualification

Specialization Diploma in Culinary Arts and Kitchen Management by the University of Girona

## Teaching table

### Management

**Maria Eva Canaleta Safont**

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### Coordination

**Blanca Roura Ferrer**

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## Teaching staff

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

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\*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



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EUHT Sant Pol de Mar



