

TEAM ASSIGNMENT

The Pop-Up Restaurant Assignment is designed to develop managerial and operational skills among ADCA Level 3 students through a live restaurant setup and lunch service operation.

Students are responsible for planning, organizing, and executing a themed pop-up restaurant, including kitchen setup, guest service, menu planning, purchasing, costing, marketing, and restaurant decoration. The activity helps students understand the practical roles and responsibilities of kitchen, service, bar, hostess, and cashier teams in a real-time hospitality environment.

Students must prepare a three-course menu or Indian thali, maintain food cost control, and ensure smooth guest handling and service operations. They are also required to conduct market surveys, manage overhead expenses, and maintain sales and feedback records.

After the event, students compile a detailed report including operational manuals, recipe costing, event analysis, guest feedback, photographs, profit/loss statements, improvement points, and conclusion.

Diploma in Hospitality Management BSI Learning, Australia

The management component of the Diploma in Hospitality Management by BSI Learning focuses on developing leadership, operational, and business management skills required in the hospitality industry.

Students learn how to lead and manage teams, prepare staff rosters, monitor workplace operations, and handle conflict professionally. The course also emphasizes customer service excellence, quality service practices, budgeting, financial management, and operational cost control within a business environment.

Strong emphasis is placed on food safety, workplace health and safety, and legal compliance to ensure professional industry standards.

This program prepares students for supervisory and managerial roles in hotels, restaurants, catering, and hospitality operations.

ONLINE LMS TOPICS

[SITXFSA005](#) Use hygienic practices for food safety

[SITXHRM009](#) Lead and manage people

[SITXMG005](#) Establish and conduct business relationships

[SITXHRM008](#) Roster staff

[SITXMG004](#) Monitor work operations

[SITXCOM010](#) Manage conflict

[SITXFIN009](#) Manage finances within a budget

[SITXFIN010](#) Prepare and monitor budgets

[SITXCCS015](#) Enhance customer service experiences

[SITXCCS016](#) Develop and manage quality customer service practices

[SITXGLC002](#) Identify and manage legal risks and comply with law

[SITXWHS007](#) Implement and monitor work health and safety



PROGRAMME SYLLABUS

Culinary & Hospitality Management

DUAL QUALIFICATION


City & Guilds UK + BSI Learning Australia



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International Institute
of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness
Est. 2005



YEAR 1

Level 3 Advanced Diploma in Culinary Arts and Supervision (8064-06)

The 1st year of the culinary program focuses on building a strong foundation in hospitality and professional kitchen operations. Students learn the fundamentals of culinary arts, including basic cooking methods, knife skills, kitchen organization, food safety, and hygiene standards. The course introduces classical mother sauces, French cuisine, menu planning, and understanding food commodities. Students also develop knowledge of guest service, sustainability, and workplace professionalism in the hospitality industry. Emphasis is placed on learning the responsibilities of a line cook, teamwork, mise en place, and developing discipline required for a successful culinary career.

THEORY TOPICS

- Unit 201** Understand the hospitality industry
- Unit 202** Understand business success
- Unit 203** Provide guest service
- Unit 204** Awareness of sustainability in the hospitality industry
- Unit 205** Professional workplace standards
- Unit 206** Understand own role in self-development
- Unit 207** Food safety
- Unit 208** Meet guest requirements through menu planning
- Unit 209** Mise en place
- Unit 214** Understand food commodities



PRACTICAL LEARNING

Practical training focuses on fundamental cookery skills. Students will learn selected menus from:

- French cuisine
- Indian cuisine
- Fundamentals of Bakery & Patisserie

Menus (recipes) are taught through different cooking methods, including:

- Boiling
- Poaching
- Steaming
- Stewing
- Braising
- Baking
- Roasting
- Grilling
- Deep frying
- Shallow frying

Cooking techniques for various ingredients:

- Prepare, cook, and finish stocks, soups, and sauces
- Prepare, cook, and finish fish and shellfish dishes
- Prepare, cook, and finish meat, poultry, and offal
- Prepare, cook, and finish vegetables, fruits, and pulses
- Prepare, cook, and finish rice, grains, farinaceous products, and egg dishes

Workstation setup, knife handling skills, and ingredient storage techniques.

Vegetable cutting skills (16 different cuts).



YEAR 2

The 2nd year of the course focuses on developing supervisory and operational skills required for professional kitchen management. Students learn effective team management, resource planning, and coordination to ensure smooth kitchen operations. The course also emphasizes food cost control, inventory management, and expense monitoring to improve kitchen efficiency and profitability. Practical exposure helps students build leadership qualities, decision-making abilities, and professional work ethics essential for the hospitality industry.

THEORY TOPICS

Unit 301 – Developing Opportunities for Progression in the Culinary Industry

This unit provides learners with an understanding of the role and responsibilities of a Chef de Partie within a professional kitchen environment. It explores different job roles, kitchen hierarchy, and the importance of supervision and teamwork in hospitality operations.

Unit 302 – Supervise and Monitor Own Section

This unit develops the supervisory and operational skills required to effectively manage a section within a professional kitchen. Learners gain the ability to set goals, monitor team performance, maintain quality standards, and handle operational pressures efficiently.

Unit 303 – Contribute to Business Success

This unit introduces learners to the key factors that contribute to business success within the hospitality industry, including legislation, health and safety, and operational efficiency.

Unit 304 – Contribute to the Guest Experience

This unit focuses on how professional kitchens contribute to overall guest dining experience and customer satisfaction, including menu planning and adapting dishes to guest requirements.

Unit 305 – Sustainability in Professional Kitchens

This unit develops understanding of sustainability principles and environmentally responsible practices within hospitality operations.

Unit 306 – Monitoring and Supervision of Food Safety

This unit provides knowledge and skills required to supervise and monitor food safety management systems, including HACCP and ISO-based food safety practices.

PRACTICAL LEARNING

Students gain advanced cookery skills by learning popular international menus from:

- Advanced French cuisine
- Mexican cuisine
- Spanish cuisine
- Italian cuisine
- Arabic cuisine
- Indian cuisine (Curries & Tandoor)
- Chinese cuisine
- Thai cuisine
- American cuisine

Students also learn classical and modern recipes from Bakery & Patisserie.

Unit 307 – Produce and Present Advanced Starters Using Standardized Recipes

- Prepare and serve advanced hot and cold starters
- Prepare soups, dressings, sauces, chutneys, and relishes

Unit 308 – Produce and Present Advanced Main Course Dishes Using Standardized Recipes

- Advanced meat, poultry, and offal dishes
- Advanced fish, shellfish, and crustacean dishes
- Vegetarian and vegan main course dishes
- Hot sauces and advanced side dishes

Unit 309 – Produce and Present Advanced Desserts and Dough Products Using Standardized Recipes

- Advanced hot dessert dishes
- Advanced cold dessert dishes
- Advanced dough products

OUTDOOR

EXPOSURE

- Market visits
- Hotel visits
- Food exhibitions
- Equipment manufacturing companies
- Food competitions
- Student convocations
- Pastry production units