

# DIPLOMA IN ADVANCED CULINARY MANAGEMENT (ACM) Term 03 Academic Year 2019

1	CUI	Culinary Innovation	60
2	FBC	Food & Beverage Cost Control	15
3	FSH	Food Safety & Hygiene	15
4	RBP	Restaurant Business Plan	18
5	MCM	Menu Concept & Marketing	12
6	PD	Professional Development	20
7	PKM	Professional Kitchen Management	18
8	TBE	The Business Environment	24
9	KWB	Knowledge of Wines & Beverages	18
			<b>200</b>

Week 1														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			HOLIDAY			CUI T2-3 Gastronomy, Food History & Nutrition			RBP T4 Business Plan 101			MCM T6-7 Marketing in the Context of Food Business/Menu Engineering/Mktg. Environment Analysis		
16:00 - 19:00									TBE T5 Food Business Entrepreneurship					
21 hrs			3 hrs			6 hrs			6 hrs			6 hrs		
Week 2														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			RBP T8 Operational Planning and Control			CUI-Lab T10-11 Session 02			TBE T12 Food Business Start-up Part 1			MCM T14-15 Branding, Logos and Marketing Tools/F&B Trends and Consumer Behaviour/Social Media and The Internet		
16:00 - 19:00			RBP T9 Financial Planning						TBE T13 Food Business Start-up Part 2					
24 hrs			6 hrs			6 hrs			6 hrs			6 hrs		
Week 3														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30			HOLIDAY											
12:30 - 15:30			RBP T16 Concept Development and Idea Generation			CUI-Lab T18-19 Session 03			TBE T20 Implementing the plan part 01			PKM-Lab T22 Kitchen Mgt & Design (4hrs)		
16:00 - 19:00			RBP T17 Contemporary Gastronomic Issues						TBE T21 Implementing the plan part 02					
22 hrs			6 hrs			6 hrs			6 hrs			4 hrs		
Week 4														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			FSH-Lab T23-24 Food Safety Training & Certification			FSH T25-26 Food Safety Training & Certification			FSH T27 Food Safety Training & Certification			PKM-Lab T28-29 Cleaning and Maintenance (5hrs)		
16:00 - 19:00														
20 hrs			6 hrs			3 hrs			5 hrs			6 hrs		
Week 5														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30			HOLIDAY											
12:30 - 15:30			PKM T30-31 Managing Quality/Inventory Control/The Kitchen Team			CUI-Lab T32-33 Session 04			TBE T34 Sustainable Practices			CUI-Lab T36-37 Session 05		
16:00 - 19:00									TBE T35 Permits and Licenses					
24 hrs			6 hrs			6 hrs			6 hrs			6 hrs		
Week 6														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			FBC T38-39 Cost Control in the Kitchen/Managing Food Cost			CUI-Lab T40-41 Session 06			FBC-Lab T42 Standard Recipes and Menu Costing			TBE T44 Functions of Human Resource in an Organization and Labor Laws		
16:00 - 19:00			Revenue, Expense, Security and Stock Control						RBP T43 Establish and Conduct Business Relationships			PD T45 Professional Decorum		
21 hrs			6 hrs			6 hrs			3 hrs			6 hrs		
Week 7														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			KWB T46 Alcoholic and Non-alcoholic Beverages			CUI-Lab T48-49 Session 07			PKM T50 Rosters & Scheduling Staff with Training and Development			PD-Lab T51-52 Excursion/Industry Visit		
16:00 - 19:00			KWB T47 WINES											
26 hrs			6 hrs			6 hrs			6 hrs			8 hrs		
Week 8														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			FBC-Lab T53-54 Food Software			CUI-Lab T55-56 Session 08			KWB T57-58 Storage and Preservation/RSA/Management and Inventory Control			PD T59 Workshop Portfolio		
16:00 - 19:00														
21 hrs			6 hrs			6 hrs			6 hrs			3 hrs		
Week 9														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30			KWB-Lab T60-61 Service Methods of Beverages			CUI-Lab T62-63 Session 09			CUI-Lab T64-65 Session 10			PD T66 Feedback and Tutorial		
16:00 - 19:00														
21 hrs			6 hrs			6 hrs			6 hrs			3 hrs		
Week 10														
FINAL CHECKING OF REQUIREMENTS and SCHEDULING OF FINAL PROPOSAL														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30														
16:00 - 19:00														
Week 11														
FINAL BUSINESS PROFILE PRESENTATION TO A PANEL and SUBMISSION OF PRINTED OUTPUT														
MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY		
COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON	COURSE	Inst	LESSON
8:30 - 11:30														
12:30 - 15:30														
16:00 - 19:00														