

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Adv Certificate in Kitchen Supervision & Food Costing

Practitioner Level



LAPT — London Academy of Professional Training

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Reference HS-FBP-P • Hospitality Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	HS-FBP-P
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Advanced Food Costing

5 chapters · 30 classes65 marks

• 1 Understanding Food Costing Fundamentals — 6 classes

› 1.1 Understanding Key Food Costing Concepts

› 1.2 Exploring the Importance of Accurate Food Costing

› 1.3 Analyzing Cost Components within a Kitchen Environment

› 1.4 Calculating Food Cost Percentages Step-by-Step

› 1.5 Identifying and Minimizing Common Costing Errors

› 1.6 Applying Food Costing Techniques in Real-World Scenarios

• 2 Analyzing Ingredient Costs and Supplier Options — 6 classes

› 2.1 Understanding Ingredient Cost Structures

› 2.2 Identifying Key Drivers of Ingredient Costs

› 2.3 Comparing Supplier Pricing Models

› 2.4 Evaluating Supplier Reliability and Quality

› 2.5 Calculating Cost Efficiency of Ingredients

› 2.6 Formulating a Supplier Selection Strategy

• 3 Menu Pricing Strategies and Profit Margins — 6 classes

› 3.1 Understanding the Basics of Menu Pricing

› 3.2 Analyzing Cost Structures and Ingredient Expenses

› 3.3 Developing Effective Menu Pricing Strategies

› 3.4 Calculating Profit Margins and Break-even Points

› 3.5 Implementing Pricing for Seasonal and Special Menus

› 3.6 Evaluating Pricing Impact on Customer Perception and Sales

• 4 Implementing Cost Control Techniques — 6 classes

› 4.1 Understanding Cost Components in Food Service

› 4.2 Analyzing Cost and Revenue Relationships

› 4.3 Applying Basic Food Costing Formulas

› 4.4 Identifying Key Performance Indicators for Cost Control

› 4.5 Developing Strategies for Reducing Food Waste

› 4.6 Monitoring and Adjusting Cost Control Measures

• 5 Utilizing Technology and Software in Food Costing — 6 classes

› 5.1 Understanding Food Costing Software Basics

› 5.2 Exploring Key Features of Costing Tools

› 5.3 Analyzing Data for Accurate Food Costing

› 5.4 Integrating Technology with Inventory Management

› 5.5 Enhancing Decision-Making Using Software

› 5.6 Applying Technology to Optimize Food Costs

• 1 Understanding Basic Food Safety Principles — 6 classes

- › 1.1 Recognizing Food Safety Hazards
- › 1.2 Understanding Personal Hygiene Practices
- › 1.3 Exploring Safe Food Handling Techniques
- › 1.4 Implementing Cross-Contamination Prevention
- › 1.5 Applying Temperature Control Methods
- › 1.6 Evaluating Food Safety Management Systems

• 2 Personal Hygiene Practices in Food Handling — 6 classes

- › 2.1 Understanding the Importance of Personal Hygiene in Food Handling
- › 2.2 Identifying Common Sources of Contamination
- › 2.3 Demonstrating Proper Handwashing Techniques
- › 2.4 Implementing Effective Hair and Clothing Management
- › 2.5 Utilizing Personal Protective Equipment Correctly
- › 2.6 Establishing Daily Personal Hygiene Routines

• 3 Maintaining Clean and Sanitary Facilities — 6 classes

- › 3.1 Understanding the Importance of Clean and Sanitary Facilities
- › 3.2 Identifying Common Contaminants in Kitchen Environments
- › 3.3 Implementing Effective Cleaning Procedures
- › 3.4 Utilizing Proper Sanitizing Techniques
- › 3.5 Monitoring and Maintaining Hygiene Standards
- › 3.6 Evaluating and Improving Facility Cleanliness Practices

• 4 Safe Food Storage and Temperature Control — 6 classes

- › 4.1 Understanding the Principles of Food Storage
- › 4.2 Identifying Suitable Storage Conditions for Different Food Types
- › 4.3 Exploring Safe Temperature Ranges for Food Preservation
- › 4.4 Implementing Refrigerator and Freezer Organization Techniques
- › 4.5 Monitoring and Recording Temperature Control in Storage Areas
- › 4.6 Applying Best Practices in Food Rotation and Stock Management

• 5 Implementing Food Safety Management Systems — 6 classes

- › 5.1 Understanding Food Safety Management Systems
- › 5.2 Analyzing Key Components of Food Safety Plans
- › 5.3 Identifying Critical Control Points in Food Preparation
- › 5.4 Developing Procedures for Hazard Analysis
- › 5.5 Implementing Monitoring Strategies for Safety Compliance
- › 5.6 Evaluating and Adjusting Food Safety Practices

• 1 Understanding Kitchen Operations Workflow — 6 classes

- › 1.1 Exploring the Stages of Kitchen Workflow
- › 1.2 Identifying Key Roles and Responsibilities in Kitchen Operations
- › 1.3 Analyzing the Steps of Food Preparation and Cooking
- › 1.4 Evaluating Efficient Inventory Management Techniques
- › 1.5 Understanding the Importance of Time Management in Kitchen Operations
- › 1.6 Implementing Best Practices for Workflow Optimization

• 2 Inventory Management and Procurement — 6 classes

- › 2.1 Understanding the Fundamentals of Inventory Management
- › 2.2 Identifying and Categorizing Kitchen Stock
- › 2.3 Implementing Efficient Stock Control Techniques
- › 2.4 Analyzing Inventory Turnover Ratios
- › 2.5 Exploring Procurement Processes and Best Practices
- › 2.6 Applying Cost-effective Purchasing Strategies

• 3 Menu Planning and Recipe Standardization — 6 classes

- › 3.1 Exploring the Fundamentals of Menu Planning
- › 3.2 Understanding the Psychology Behind Menu Design
- › 3.3 Analyzing the Impact of Nutritional Trends on Menu Choices
- › 3.4 Developing Cost-Effective Recipes for Menu Items
- › 3.5 Implementing Recipe Standardization Techniques
- › 3.6 Evaluating Menu Success Through Customer Feedback and Sales Data

• 4 Cost Control and Budgeting — 6 classes

- › 4.1 Understanding Cost Control Principles
- › 4.2 Analyzing Kitchen Expenses
- › 4.3 Developing Budgeting Techniques
- › 4.4 Implementing Cost Reduction Strategies
- › 4.5 Monitoring and Adjusting Budgets
- › 4.6 Evaluating Financial Performance

• 5 Sustainability and Compliance in Kitchen Management — 6 classes

- › 5.1 Understanding Sustainability in Kitchen Management
- › 5.2 Identifying Key Compliance Standards in the Kitchen
- › 5.3 Implementing Sustainable Practices in Daily Operations
- › 5.4 Evaluating the Environmental Impact of Kitchen Activities
- › 5.5 Strategies for Maintaining Compliance in Kitchen Management
- › 5.6 Assessing and Improving Food Costing with Sustainability in Mind

• 1 Understanding Leadership Styles in Hospitality — 6 classes

- › 1.1 Exploring Leadership Styles in Hospitality
- › 1.2 Identifying Your Leadership Style
- › 1.3 Comparing Leadership Styles and Their Impact
- › 1.4 Adapting Leadership Styles to Different Scenarios
- › 1.5 Practicing Effective Team Communication
- › 1.6 Implementing Leadership Strategies for Team Development

• 2 Building Effective Teams in Kitchen Environments — 6 classes

- › 2.1 Understanding Team Dynamics in the Kitchen
- › 2.2 Identifying Key Roles and Responsibilities
- › 2.3 Fostering Effective Communication Skills
- › 2.4 Developing Problem-Solving Strategies
- › 2.5 Implementing Conflict Resolution Techniques
- › 2.6 Evaluating Team Performance and Growth

• 3 Communication Skills for Kitchen Supervisors — 6 classes

- › 3.1 Understanding the Basics of Effective Communication
- › 3.2 Identifying and Overcoming Common Communication Barriers
- › 3.3 Developing Active Listening Skills in a Kitchen Environment
- › 3.4 Practicing Assertive Communication Techniques for Supervisors
- › 3.5 Implementing Feedback Strategies to Improve Team Performance
- › 3.6 Facilitating Clear and Constructive Team Meetings

• 4 Motivating and Engaging Kitchen Staff — 6 classes

- › 4.1 Understanding Kitchen Staff Motivation
- › 4.2 Identifying and Utilizing Individual Strengths
- › 4.3 Creating a Positive Work Environment
- › 4.4 Implementing Effective Communication Strategies
- › 4.5 Encouraging Team Collaboration in the Kitchen
- › 4.6 Developing Reward Systems for Performance Boost

• 5 Conflict Resolution and Problem-Solving in Food Production — 6 classes

- › 5.1 Understanding Conflict in Food Production Teams
- › 5.2 Identifying Root Causes of Conflict
- › 5.3 Developing Effective Communication Strategies
- › 5.4 Applying Problem-Solving Techniques to Resolve Issues
- › 5.5 Implementing Collaborative Decision-Making Processes
- › 5.6 Evaluating Conflict Resolution Outcomes for Team Improvement

• 1 Understanding Menu Fundamentals and Trends — 6 classes

- › 1.1 Exploring the Anatomy of a Menu
- › 1.2 Identifying Key Menu Trends and Innovations
- › 1.3 Analyzing Customer Preferences and Market Demand
- › 1.4 Designing Menus with Nutritional Balance
- › 1.5 Applying Costing Principles to Menu Items
- › 1.6 Evaluating and Adapting Menus for Maximum Impact

• 2 Menu Development and Design Techniques — 6 classes

- › 2.1 Understanding the Principles of Menu Design
- › 2.2 Analyzing Target Audience and Market Trends
- › 2.3 Creating Balanced and Nutritious Menu Offerings
- › 2.4 Incorporating Culinary Innovation into Menus
- › 2.5 Evaluating Menu Aesthetics and Presentation
- › 2.6 Assessing Costing Strategies for Menu Profitability

• 3 Culinary Innovation: Techniques and Ingredients — 6 classes

- › 3.1 Exploring Culinary Innovation: Principles and Importance
- › 3.2 Understanding Ingredients: Discovering Unique Flavours and Profiles
- › 3.3 Techniques in Culinary Innovation: Embracing Traditional and Modern Methods
- › 3.4 Experimenting with Fusion Cuisines: Combining World Flavours Creatively
- › 3.5 Sustainable Ingredient Sourcing: An Introduction to Eco-Friendly Choices
- › 3.6 Applying Culinary Innovation: Designing a Unique and Balanced Menu

• 4 Balancing Menu and Cost Strategies — 6 classes

- › 4.1 Understanding Cost-Effective Menu Design
- › 4.2 Analyzing Ingredient Costs and Menu Pricing
- › 4.3 Integrating Seasonal and Local Ingredients for Cost Efficiency
- › 4.4 Developing Balanced Menus with Nutritional Considerations
- › 4.5 Innovating Menu Offerings to Enhance Profitability
- › 4.6 Evaluating Menu Performance and Making Strategic Adjustments

• 5 Evaluation and Adaptation for Market Changes — 6 classes

- › 5.1 Understanding Market Trends in Culinary Arts
- › 5.2 Analyzing Customer Feedback for Menu Enhancement
- › 5.3 Identifying Opportunities for Innovation in Menus
- › 5.4 Adapting Menus to Seasonal and Locational Changes
- › 5.5 Implementing Cost-Effective Menu Adjustments
- › 5.6 Evaluating the Impact of Menu Changes on Business Performance

• 1 Understanding Supplier Dynamics — 6 classes

- › 1.1 Identifying Supplier Types and Roles
- › 1.2 Analyzing Supplier Selection Criteria
- › 1.3 Evaluating Supplier Performance Metrics
- › 1.4 Developing Effective Supplier Relationships
- › 1.5 Managing Supplier Contracts and Agreements
- › 1.6 Applying Strategies for Resource Allocation

• 2 Evaluating Supplier Performance — 6 classes

- › 2.1 Understanding the Importance of Supplier Evaluation
- › 2.2 Identifying Key Metrics for Supplier Performance
- › 2.3 Developing a Supplier Evaluation Framework
- › 2.4 Analyzing Supplier Performance Data
- › 2.5 Conducting Supplier Performance Reviews
- › 2.6 Implementing Improvement Strategies for Underperforming Suppliers

• 3 Negotiation and Contract Management — 6 classes

- › 3.1 Understanding the Basics of Negotiation
- › 3.2 Identifying Suppliers and Setting Objectives
- › 3.3 Developing Effective Negotiation Strategies
- › 3.4 Crafting and Presenting Contract Proposals
- › 3.5 Evaluating Supplier Contracts and Terms
- › 3.6 Applying Negotiation Skills in Real-World Scenarios

• 4 Strategic Resource Allocation in the Kitchen — 6 classes

- › 4.1 Understanding Strategic Resource Allocation
- › 4.2 Analyzing Kitchen Resource Needs
- › 4.3 Identifying Key Kitchen Suppliers
- › 4.4 Evaluating Supplier Options and Agreements
- › 4.5 Implementing Efficient Resource Distribution
- › 4.6 Monitoring and Adjusting Resource Strategies

• 5 Sustainable Procurement and Ethical Sourcing — 6 classes

- › 5.1 Understanding Sustainable Procurement Principles
- › 5.2 Identifying Ethical Sourcing Strategies
- › 5.3 Evaluating Supplier Sustainability Criteria
- › 5.4 Analyzing Cost-Benefit of Ethical Sourcing
- › 5.5 Developing a Sustainable Supplier Selection Process
- › 5.6 Implementing Sustainable Procurement Practices