

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Master Certificate in Executive Kitchen Management

Leadership Level



LAPT — London Academy of Professional Training

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Reference HS-FBP-L • Hospitality Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	HS-FBP-L
AWARD	Certificate
ASSESSMENT	430 marks — 258 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Advanced Kitchen Management

5 chapters · 30 classes105 marks

• 1 Strategic Kitchen Operations Planning — 6 classes

› 1.1 Understanding Strategic Kitchen Operations

› 1.2 Analyzing Kitchen Workflow Efficiency

› 1.3 Implementing Cost-effective Menu Planning

› 1.4 Optimizing Resource Allocation in Kitchens

› 1.5 Developing Staff Rostering Strategies

› 1.6 Evaluating Performance Metrics in Kitchen Operations

• 2 Leadership and Team Dynamics in Culinary Settings — 6 classes

› 2.1 Understand Leadership Styles in the Kitchen

› 2.2 Foster Team Collaboration and Cohesion

› 2.3 Enhance Communication Skills in Culinary Settings

› 2.4 Implement Conflict Resolution Techniques

› 2.5 Empower and Motivate Culinary Teams

› 2.6 Evaluate and Improve Team Dynamics

• 3 Advanced Inventory and Cost Control Techniques — 6 classes

› 3.1 Understanding Inventory Control Systems

› 3.2 Analyzing Ingredient Usage Patterns

› 3.3 Implementing Effective Cost Control Strategies

› 3.4 Optimizing Purchase Planning

› 3.5 Evaluating Supplier Performance and Relations

› 3.6 Applying Techniques for Waste Minimization

• 4 Innovative Menu Design and Culinary Trends — 6 classes

› 4.1 Exploring Modern Culinary Trends

› 4.2 Analyzing Customer Preferences for Menu Innovation

› 4.3 Leveraging Seasonal Ingredients for Creative Menus

› 4.4 Designing Menus with Health and Sustainability in Mind

› 4.5 Incorporating Global Flavors into Menu Design

› 4.6 Evaluating and Refining Innovative Menu Concepts

• 5 Crisis Management and Risk Assessment in Kitchen Operations — 6 classes

› 5.1 Understanding Kitchen Risks: Identifying Potential Hazards

› 5.2 Conducting Thorough Risk Assessments in Kitchen Environments

› 5.3 Developing Crisis Management Plans for Kitchen Operations

› 5.4 Implementing Preventative Measures and Safety Protocols

› 5.5 Training Staff for Effective Crisis Response

› 5.6 Evaluating and Improving Crisis Management Strategies

• 1 Foundations of Culinary Innovation — 6 classes

- › 1.1 Understanding Culinary Innovation: Concepts and Importance
- › 1.2 Exploring Historical Influences on Culinary Trends
- › 1.3 Identifying Key Ingredients for Creative Menu Design
- › 1.4 Experimenting with Flavor Profiles and Combinations
- › 1.5 Leveraging Technology in Culinary Innovation
- › 1.6 Developing a Personal Innovation Framework in the Kitchen

• 2 Ingredient Exploration and Flavor Enhancement — 6 classes

- › 2.1 Identifying Core Ingredients and Their Unique Properties
- › 2.2 Analyzing Flavor Profiles Across Different Cuisines
- › 2.3 Experimenting with Ingredient Pairings and Combinations
- › 2.4 Applying Flavor Balancing Techniques in Recipe Development
- › 2.5 Utilizing Herbs and Spices to Elevate Dishes
- › 2.6 Innovating Through Seasonal and Local Ingredient Exploration

• 3 Cutting-Edge Techniques in Modern Cuisine — 6 classes

- › 3.1 Exploring Molecular Gastronomy Techniques
- › 3.2 Mastering Sous-Vide Cooking Methods
- › 3.3 Implementing Precision Fermentation in Recipes
- › 3.4 Harnessing the Power of Culinary Gels and Foams
- › 3.5 Innovating with Modern Plating and Presentation
- › 3.6 Applying Cutting-Edge Techniques in Menu Development

• 4 Conceptualizing and Designing New Menus — 6 classes

- › 4.1 Understanding Culinary Trends for Menu Inspiration
- › 4.2 Identifying Target Audience Preferences and Needs
- › 4.3 Integrating Seasonal and Local Ingredients into Menu Design
- › 4.4 Balancing Flavors and Textures for Creative Dishes
- › 4.5 Crafting Unique and Cohesive Menu Themes
- › 4.6 Presenting and Evaluating Menu Concepts

• 5 Sustainability and Ethics in Culinary Creation — 6 classes

- › 5.1 Understanding Sustainability in Culinary Arts
- › 5.2 Exploring Ethical Food Sourcing
- › 5.3 Analyzing the Environmental Impact of Culinary Choices
- › 5.4 Innovating with Sustainable Ingredients
- › 5.5 Implementing Ethical Practices in the Kitchen
- › 5.6 Designing Menus with Sustainability in Mind

• 1 Understanding F&B Financial Fundamentals — 6 classes

- › 1.1 Analyzing Key Financial Statements in F&B
- › 1.2 Interpreting Profit and Loss Statements
- › 1.3 Understanding Cash Flow Management
- › 1.4 Calculating Food and Beverage Costs
- › 1.5 Implementing Budget Control Techniques
- › 1.6 Applying Financial Ratios for Performance Assessment

• 2 Cost Control and Profit Maximization Strategies — 6 classes

- › 2.1 Understanding Key Cost Components in F&B
- › 2.2 Analyzing Financial Statements for Cost Insights
- › 2.3 Implementing Effective Cost Control Measures
- › 2.4 Calculating Food and Beverage Cost Ratios
- › 2.5 Exploring Pricing Strategies for Profit Maximization
- › 2.6 Monitoring and Adapting to Financial Performance Metrics

• 3 Revenue Management and Pricing Tactics — 6 classes

- › 3.1 Understanding Revenue Streams in F&B
- › 3.2 Analyzing Customer Demand Patterns
- › 3.3 Exploring Pricing Strategies and Models
- › 3.4 Implementing Dynamic Pricing Techniques
- › 3.5 Leveraging Technology for Revenue Optimization
- › 3.6 Evaluating and Adjusting Pricing Tactics

• 4 Financial Analysis for Decision Making — 6 classes

- › 4.1 Understanding Financial Statements in F&B
- › 4.2 Analyzing Key Financial Ratios for Decision Making
- › 4.3 Interpreting Cash Flow Statements in F&B
- › 4.4 Evaluating Profitability and Cost Management Strategies
- › 4.5 Applying Break-even Analysis to F&B Operations
- › 4.6 Using Financial Analysis for Strategic Decision Making

• 5 Budgeting and Financial Planning for F&B Outlets — 6 classes

- › 5.1 Understanding the Basics of Budgeting in F&B
- › 5.2 Analyzing Revenue Streams for Effective Budgeting
- › 5.3 Identifying and Managing Variable and Fixed Costs
- › 5.4 Crafting a Comprehensive Budget Plan
- › 5.5 Implementing Financial Strategies for Cost Control
- › 5.6 Monitoring and Adjusting Budgets for Optimal Performance

• 1 Understanding Strategic Planning in F&B Contexts — 6 classes

- › 1.1 Exploring the Basics of Strategic Planning in F&B
- › 1.2 Analyzing Market Trends and Consumer Behavior
- › 1.3 Identifying Strategic Goals for F&B Businesses
- › 1.4 Developing Actionable Strategic Plans
- › 1.5 Implementing Strategy in F&B Operations
- › 1.6 Evaluating and Adjusting Strategic Plans

• 2 Analyzing Market Trends and Consumer Behavior — 6 classes

- › 2.1 Understanding Market Trends: Introduction and Key Concepts
- › 2.2 Identifying Consumer Behavior Patterns: Tools and Techniques
- › 2.3 Analyzing Industry Dynamics: Competitor Strategies and Innovations
- › 2.4 Leveraging Data Analytics: Insights into Consumer Preferences
- › 2.5 Forecasting Market Trends: Developing Predictive Models
- › 2.6 Applying Market Analysis: Strategic Planning for Kitchen Executives

• 3 Competitor Analysis and Positioning — 6 classes

- › 3.1 Understanding Competitor Landscape
- › 3.2 Identifying Key Competitors
- › 3.3 Analyzing Competitor Strategies
- › 3.4 Evaluating Competitor Strengths and Weaknesses
- › 3.5 Developing Competitive Positioning
- › 3.6 Applying Positioning Strategies in Market

• 4 Developing a Strategic Business Plan — 6 classes

- › 4.1 Understanding the Components of a Strategic Business Plan
- › 4.2 Identifying Market Trends and Consumer Needs
- › 4.3 Conducting Competitive Analysis to Inform Strategy
- › 4.4 Setting Achievable Business Goals and Objectives
- › 4.5 Developing Actionable Strategies for Market Positioning
- › 4.6 Evaluating and Adjusting the Strategic Plan for Success

• 5 Implementing and Evaluating Strategic Initiatives — 6 classes

- › 5.1 Understanding Strategic Initiative Alignment
- › 5.2 Analyzing Key Performance Indicators for Strategic Initiatives
- › 5.3 Crafting an Effective Implementation Plan
- › 5.4 Monitoring Progress Through Tactical Adjustments
- › 5.5 Evaluating Strategic Initiative Outcomes
- › 5.6 Leveraging Feedback for Continuous Improvement

• 1 Understanding Sustainable Food Systems — 6 classes

- › 1.1 Define Key Concepts of Sustainable Food Systems
- › 1.2 Explore the Impact of Conventional vs. Sustainable Practices
- › 1.3 Analyze the Role of Local and Organic Sourcing
- › 1.4 Assess the Importance of Biodiversity in Food Production
- › 1.5 Evaluate Carbon Footprint in the Food Industry
- › 1.6 Develop Strategies for Implementing Sustainable Practices

• 2 Environmental Impact of Food Production — 6 classes

- › 2.1 Understanding the Fundamentals of Food Production Impact
- › 2.2 Exploring the Carbon Footprint of Food Supply Chains
- › 2.3 Assessing Water Utilization in Agriculture
- › 2.4 Examining Land Use Changes and Biodiversity Loss
- › 2.5 Evaluating Waste Generation in Food Industries
- › 2.6 Implementing Sustainable Practices in Food Production

• 3 Sourcing and Procurement for Sustainability — 6 classes

- › 3.1 Understanding Sustainable Sourcing Principles
- › 3.2 Identifying Sustainable Food Suppliers
- › 3.3 Evaluating Supplier Sustainability Credentials
- › 3.4 Implementing Sustainable Procurement Practices
- › 3.5 Analyzing the Impact of Procurement Choices
- › 3.6 Creating a Sustainable Food Sourcing Strategy

• 4 Innovations in Sustainable Culinary Practices — 6 classes

- › 4.1 Understanding Sustainable Ingredients
- › 4.2 Exploring Innovative Farming Techniques
- › 4.3 Incorporating Zero-Waste Cooking Methods
- › 4.4 Analyzing Energy-Efficient Kitchen Technologies
- › 4.5 Implementing Sustainable Menu Design
- › 4.6 Evaluating the Impact of Culinary Sustainability

• 5 Assessing and Improving Sustainability Metrics — 6 classes

- › 5.1 Understanding Sustainability Metrics in Food Production
- › 5.2 Identifying Key Indicators of Environmental Impact
- › 5.3 Analyzing Current Sustainability Performance
- › 5.4 Setting Goals for Improved Sustainability
- › 5.5 Implementing Best Practices for Reducing Waste
- › 5.6 Monitoring and Adjusting Sustainability Strategies

• 1 Foundations of Team Leadership in Kitchen Environments — 6

classes

- › 1.1 Understanding the Role of a Kitchen Leader
- › 1.2 Building Effective Communication in Culinary Teams
- › 1.3 Establishing Team Goals and Expectations
- › 1.4 Fostering a Collaborative Kitchen Environment
- › 1.5 Implementing Conflict Resolution Strategies
- › 1.6 Evaluating and Developing Team Performance

• 2 Building and Managing Culinary Teams — 6 classes

- › 2.1 Understanding Team Dynamics in a Culinary Environment
- › 2.2 Identifying and Leveraging Individual Strengths in the Kitchen
- › 2.3 Creating a Culture of Collaboration and Communication
- › 2.4 Implementing Effective Conflict Resolution Strategies
- › 2.5 Developing Skills for Delegation and Empowerment
- › 2.6 Evaluating Team Performance and Providing Feedback

• 3 Effective Communication and Conflict Resolution — 6 classes

- › 3.1 Understanding the Principles of Effective Communication
- › 3.2 Identifying Barriers to Communication in Kitchen Teams
- › 3.3 Enhancing Listening Skills for Better Team Dynamics
- › 3.4 Mastering Non-Verbal Communication Techniques
- › 3.5 Strategies for Constructive Conflict Resolution
- › 3.6 Implementing Communication and Conflict Resolution Plans

• 4 Motivating and Engaging a Diverse Kitchen Workforce — 6 classes

- › 4.1 Understanding Workforce Diversity in Kitchens
- › 4.2 Cultivating an Inclusive Kitchen Environment
- › 4.3 Identifying and Overcoming Cultural Barriers
- › 4.4 Techniques for Motivating Diverse Teams
- › 4.5 Engaging Employees through Effective Communication
- › 4.6 Implementing Strategies for Team Synergy

• 5 Advanced Leadership for Kitchen Innovation and Change — 6

classes

- › 5.1 Understanding the Dynamics of Kitchen Leadership
- › 5.2 Cultivating a Culture of Innovation in the Kitchen
- › 5.3 Strategies for Leading Transformational Change
- › 5.4 Empowering Team Members to Innovate
- › 5.5 Managing Resistance to Change Effectively
- › 5.6 Evaluating Success and Reflecting on Change Initiatives