

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Adv Diploma in Global Culinary Strategy

Executive Level



LAPT — London Academy of Professional Training

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Reference FD-ACA-E • Culinary Centres

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AT A GLANCE

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

CURRICULUM

1

Culinary Business Management

5 chapters · 30 classes 65 marks

• 1 Understanding the Culinary Business Landscape — 6 classes

› 1.1 Exploring the Global Culinary Landscape

› 1.2 Identifying Key Trends in Culinary Business

› 1.3 Analyzing Market Demands and Consumer Preferences

› 1.4 Understanding Supply Chain Dynamics in Culinary Business

› 1.5 Evaluating Competitive Strategies in the Culinary Industry

› 1.6 Applying Insights to Create a Strategic Business Plan

• 2 Strategic Management in Culinary Enterprises — 6 classes

› 2.1 Understanding Strategic Management in Culinary Enterprises

› 2.2 Analyzing Market Trends and Consumer Behavior

› 2.3 Identifying Competitive Advantages in the Culinary Sector

› 2.4 Crafting a Vision and Mission for Culinary Success

› 2.5 Implementing Strategic Initiatives in Culinary Operations

› 2.6 Evaluating and Adapting Strategies for Continued Growth

• 3 Financial Management and Profitability in Cuisine Ventures — 6 classes

› 3.1 Understanding Financial Statements in Culinary Enterprises

› 3.2 Analyzing Cost Structures for Improved Profitability

› 3.3 Calculating Food and Beverage Costs Accurately

› 3.4 Implementing Budgeting Techniques for Restaurant Success

› 3.5 Developing Pricing Strategies Aligned with Market Trends

› 3.6 Evaluating Financial Performance through Key Metrics

• 4 Marketing and Brand Development for Culinary Brands — 6 classes

› 4.1 Understanding the Culinary Brand Identity

› 4.2 Analyzing Market Trends in the Food Industry

› 4.3 Crafting a Unique Value Proposition for Your Brand

› 4.4 Developing Effective Marketing Strategies for Culinary Brands

› 4.5 Leveraging Social Media for Brand Awareness

› 4.6 Measuring and Analyzing Brand Performance Metrics

• 5 Innovation and Leadership in Culinary Business Management — 6 classes

› 5.1 Exploring Innovation in Culinary Enterprises

› 5.2 Identifying Trends and Opportunities in Global Cuisine

› 5.3 Cultivating a Creative Mindset in Culinary Teams

› 5.4 Leveraging Technology for Culinary Innovation

› 5.5 Implementing Strategic Leadership in Culinary Ventures

› 5.6 Evaluating and Sustaining Innovative Practices

• 1 Understanding Culinary Heritage and Its Global Impact — 6 classes

- › 1.1 Exploring the Roots of Culinary Traditions
- › 1.2 Analyzing the Influence of Geography on Cuisine
- › 1.3 Investigating Cultural Exchange and Food Evolution
- › 1.4 Evaluating the Role of Immigration in Culinary Diversity
- › 1.5 Assessing the Impact of Globalization on Local Food Practices
- › 1.6 Applying Culinary Heritage to Modern Global Strategies

• 2 Analyzing Regional Flavors and Ingredients — 6 classes

- › 2.1 Exploring the Geographic Influences on Regional Flavors
- › 2.2 Identifying Key Ingredients Unique to Specific Cultures
- › 2.3 Analyzing the Historical Roots of Regional Culinary Practices
- › 2.4 Comparing Flavor Profiles Across Diverse Regions
- › 2.5 Examining the Impact of Climate on Ingredient Availability
- › 2.6 Applying Knowledge of Regional Ingredients in Culinary Planning

• 3 Ethnic Cuisine Fusion: Innovations and Integrations — 6 classes

- › 3.1 Exploring Ethnic Cuisine Origins
- › 3.2 Understanding Fusion Food Concepts
- › 3.3 Identifying Key Ingredients of Cultural Blends
- › 3.4 Analyzing Successful Ethnic Fusion Examples
- › 3.5 Developing Innovative Fusion Recipes
- › 3.6 Evaluating Market Reception of Fusion Cuisine

• 4 Adapting Culinary Practices for Global Audiences — 6 classes

- › 4.1 Understanding Cross-Cultural Flavor Preferences
- › 4.2 Identifying Key Ingredients for Global Palates
- › 4.3 Analyzing Dietary Restrictions Across Cultures
- › 4.4 Adapting Traditional Recipes for International Appeal
- › 4.5 Implementing Effective Cross-Cultural Communication in Cuisine
- › 4.6 Evaluating the Success of Culturally Adapted Menus

• 5 Culinary Diplomacy and International Culinary Events — 6 classes

- › 5.1 Explore the Concept of Culinary Diplomacy
- › 5.2 Analyze Historical Case Studies of Culinary Diplomacy
- › 5.3 Understand the Role of Food in Cultural Exchange
- › 5.4 Examine International Culinary Events and Festivals
- › 5.5 Identify the Impact of Globalization on Culinary Traditions
- › 5.6 Develop Strategies for Promoting Cultural Understanding through Cuisine

• 1 Global Culinary Leadership Fundamentals — 6 classes

- › 1.1 Understanding Global Culinary Leadership
- › 1.2 Exploring Cultural Influence on Culinary Leadership
- › 1.3 Analyzing Leadership Styles in Global Kitchens
- › 1.4 Developing Strategic Vision for Culinary Teams
- › 1.5 Implementing Effective Communication in Diverse Culinary Environments
- › 1.6 Evaluating Leadership Success in the Global Culinary Industry

• 2 Culinary Innovation and Global Trends — 6 classes

- › 2.1 Understanding Culinary Innovation
- › 2.2 Exploring Global Food Trends
- › 2.3 Adapting Cuisines to Local Preferences
- › 2.4 Implementing Innovative Cooking Techniques
- › 2.5 Analyzing Case Studies in Culinary Innovation
- › 2.6 Developing a Global Culinary Strategy

• 3 Cross-cultural Team Management in Culinary Settings — 6 classes

- › 3.1 Understanding Cross-cultural Dynamics in Culinary Teams
- › 3.2 Recognizing and Respecting Culinary Traditions
- › 3.3 Effective Communication Strategies Across Cultures
- › 3.4 Conflict Resolution in Diverse Culinary Environments
- › 3.5 Building Collaborative Multicultural Culinary Teams
- › 3.6 Implementing Inclusive Leadership in Culinary Settings

• 4 Sustainable Practices and Ethical Leadership in Global Cuisine — 6 classes

- › 4.1 Understanding Sustainable Practices in Global Cuisine
- › 4.2 Analyzing the Impact of Culinary Choices on the Environment
- › 4.3 Exploring Ethical Leadership in the Global Food Industry
- › 4.4 Implementing Local and Seasonal Sourcing Strategies
- › 4.5 Evaluating Case Studies of Sustainable Culinary Businesses
- › 4.6 Developing an Action Plan for Ethical Culinary Leadership

• 5 Strategic Brand Development for International Culinary Enterprises — 6 classes

- › 5.1 Understanding Global Culinary Branding Dynamics
- › 5.2 Analyzing Market Trends for International Food Brands
- › 5.3 Crafting a Unique Brand Identity in the Global Food Market
- › 5.4 Building Brand Equity Across Diverse Culinary Markets
- › 5.5 Leveraging Digital Platforms for Brand Promotion
- › 5.6 Developing a Strategic Brand Expansion Plan

• **1 Global Culinary Market Dynamics** — 6 classes

- › 1.1 Define Key Global Culinary Concepts
- › 1.2 Analyze Regional Taste Preferences
- › 1.3 Examine Global Supply Chain Structures
- › 1.4 Evaluate Cultural Influences on Cuisine
- › 1.5 Investigate Emerging Food Trends
- › 1.6 Apply Market Dynamics to Strategic Planning

• **2 Regional Cuisines and Cultural Influence** — 6 classes

- › 2.1 Explore the Foundations of Regional Cuisines
- › 2.2 Analyze Cultural Influences on Culinary Practices
- › 2.3 Examine the Role of Geography in Cuisine Development
- › 2.4 Compare Traditional and Modern Regional Ingredients
- › 2.5 Evaluate the Impact of Globalization on Local Cuisines
- › 2.6 Apply Understanding of Cultural Influences in Modern Culinary Strategy

• **3 Competitive Landscape in Global Gastronomy** — 6 classes

- › 3.1 Understanding Global Gastronomy Trends
- › 3.2 Identifying Key Competitors in Global Markets
- › 3.3 Analyzing Market Positioning Strategies
- › 3.4 Evaluating Competitive Advantages in Gastronomy
- › 3.5 Exploring Case Studies of Global Gastronomy Leaders
- › 3.6 Applying SWOT Analysis to Culinary Enterprises

• **4 Regulatory Frameworks and Trade Policies** — 6 classes

- › 4.1 Understanding Global Regulatory Frameworks
- › 4.2 Analyzing Key Trade Agreements
- › 4.3 Navigating Export and Import Regulations
- › 4.4 Evaluating Tariffs and Trade Barriers
- › 4.5 Assessing Impact of Trade Policies on Global Markets
- › 4.6 Applying Regulatory Frameworks to Culinary Strategy

• **5 Strategic Market Positioning for Culinary Innovation** — 6 classes

- › 5.1 Understanding Market Dynamics in Culinary Industries
- › 5.2 Identifying Global Trends for Culinary Innovation
- › 5.3 Analyzing Competitor Strategies in the Food Market
- › 5.4 Developing Unique Selling Propositions for Global Cuisines
- › 5.5 Implementing Positioning Strategies for New Culinary Products
- › 5.6 Evaluating Market Position Success through Case Studies

• **1 Foundations of Culinary Project Leadership** — 6 classes

- › 1.1 Understanding the Role of a Culinary Project Leader
- › 1.2 Identifying Key Competencies in Culinary Project Management
- › 1.3 Exploring Effective Communication Strategies in Culinary Teams
- › 1.4 Analyzing Risks and Challenges in Culinary Projects
- › 1.5 Developing Strategic Planning Skills for Culinary Initiatives
- › 1.6 Implementing Leadership Techniques in Culinary Project Execution

• **2 Strategic Planning and Execution in Culinary Projects** — 6 classes

- › 2.1 Understanding Strategic Planning in Culinary Arts
- › 2.2 Identifying Key Objectives in Culinary Project Planning
- › 2.3 Developing Effective Resource Plans for Culinary Projects
- › 2.4 Implementing Strategic Execution Techniques in Food Operations
- › 2.5 Monitoring Performance and Adjusting Culinary Strategies
- › 2.6 Evaluating Success and Sustainability in Culinary Projects

• **3 Team Dynamics and Leadership Styles in Culinary Settings** — 6 classes

- › 3.1 Understanding Team Dynamics in Culinary Environments
- › 3.2 Identifying and Analyzing Leadership Styles in Kitchens
- › 3.3 Fostering Effective Communication Among Culinary Teams
- › 3.4 Implementing Conflict Resolution Strategies in Culinary Teams
- › 3.5 Enhancing Collaboration Through Adaptive Leadership
- › 3.6 Applying Leadership Theories to Real-World Culinary Scenarios

• **4 Risk Management and Problem-Solving in Culinary Arts** — 6 classes

- › 4.1 Understanding Culinary Risks: Identifying and Categorizing Hazards
- › 4.2 Analyzing Risk Scenarios: Assessing Likelihood and Impact in Kitchens
- › 4.3 Strategies for Risk Mitigation: Implementing Control Measures
- › 4.4 Effective Problem-Solving Techniques: Root Cause Analysis in Culinary Operations
- › 4.5 Developing Contingency Plans: Ensuring Continuity in Culinary Delivery
- › 4.6 Integrating Risk Management in Culinary Leadership: Fostering a Culture of Preparedness

• **5 Evaluating Success and Continuous Improvement in Culinary Projects** — 6 classes

- › 5.1 Understanding Key Metrics for Culinary Project Success
- › 5.2 Analyzing Stakeholder Feedback in Culinary Environments
- › 5.3 Implementing Quality Control Techniques in Culinary Projects
- › 5.4 Identifying Areas for Improvement in Culinary Operations
- › 5.5 Applying Data-Driven Strategies for Culinary Excellence
- › 5.6 Integrating Lessons Learned for Future Culinary Projects

• 1 Innovative Culinary Trends and Global Influences — 6 classes

- › 1.1 Understanding the Dynamics of Culinary Trends
- › 1.2 Exploring Global Flavours: A Cultural Perspective
- › 1.3 Analyzing the Impact of Technology on Culinary Innovation
- › 1.4 Identifying Local Ingredients with Global Appeal
- › 1.5 Adapting Traditional Dishes for Modern Palates
- › 1.6 Creating Business Strategies from Emerging Food Trends

• 2 Leveraging Technology in Culinary Development — 6 classes

- › 2.1 Exploring Digital Tools in Culinary Innovation
- › 2.2 Understanding Food Technology Trends
- › 2.3 Applying Robotics in Kitchen Operations
- › 2.4 Integrating AI for Menu Personalization
- › 2.5 Analyzing Data for Culinary Decision Making
- › 2.6 Developing Tech-Driven Culinary Strategies

• 3 Creating and Sustaining Culinary Brand Identity — 6 classes

- › 3.1 Understanding the Fundamentals of Culinary Brand Identity
- › 3.2 Analyzing Successful Culinary Brand Case Studies
- › 3.3 Identifying Key Elements of a Strong Culinary Brand
- › 3.4 Crafting a Unique Value Proposition for Culinary Brands
- › 3.5 Integrating Cultural Influences into Culinary Branding
- › 3.6 Strategies for Sustaining and Evolving Culinary Brand Identity

• 4 Strategic Product Development in the Culinary Sector — 6 classes

- › 4.1 Understanding the Culinary Market Landscape
- › 4.2 Identifying Consumer Trends and Preferences
- › 4.3 Exploring Innovative Product Concepts
- › 4.4 Analyzing Competitor Product Development
- › 4.5 Designing a Strategic Product Development Framework
- › 4.6 Evaluating the Impact of Product Development Strategies

• 5 Future-Proofing Culinary Strategies — 6 classes

- › 5.1 Analyzing Current Trends in Culinary Innovation
- › 5.2 Understanding Consumer Behavior and Demand Shifts
- › 5.3 Identifying Technological Advancements in Food Production
- › 5.4 Incorporating Sustainable Practices into Culinary Strategies
- › 5.5 Anticipating Future Challenges in the Culinary Industry
- › 5.6 Designing Adaptive Culinary Business Models