LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Certificate in Kitchen Management

LAPT — London Academy of Professional Training

Address 85 Great Portland Street, W1W 7LT, London, United Kingdom

Email info@lapt.org

Telephone +44 7513 283044

Web lapt.org

UKPRN 10067351 • Registered in England and Wales, company 4984798

4	94	628	400	60%	Lifetime
SUBJECTS	CHAPTERS	CLASSES	TOTAL MARKS	PASS MARK	VALIDITY

AT A GLANCE

AWARD	**Certificate**
ASSESSMENT	**400 marks — 240 to pass (60%)**
PREREQUISITES	**None**
VALIDITY	**Lifetime**
AWARDING BODY	**LAPT — London Academy of Professional Training**

CURRICULUM

1

Bakery and Patisserie

12 chapters · 120 classes **100 marks**

- **1 The Bakery and Patisserie Kitchen** — 10 classes
  - 1.1 Layout of a Bakery and Pastry Section
  - 1.2 Team Roles and Section Hygiene
  - 1.3 Bakery Equipment Overview
  - 1.4 Ovens, Mixers and Proofers
  - 1.5 Weighing and Measuring Tools
  - 1.6 Baker's Percentages and Scaling
  - 1.7 Personal Hygiene in the Pastry Kitchen
  - 1.8 Cleaning and Sanitising Schedule
  - 1.9 Bakery Terminology
  - 1.10 Section Set-Up Practice
- **2 Bakery Ingredients and Their Functions** — 10 classes
  - 2.1 Types of Flour and Gluten
  - 2.2 Sugars and Sweeteners
  - 2.3 Fats, Oils and Shortenings
  - 2.4 Eggs in Baking
  - 2.5 Yeast, Baking Powder and Raising Agents
  - 2.6 Dairy Products and Cream
  - 2.7 Chocolate, Nuts and Flavourings
  - 2.8 Salt, Water and Improvers
  - 2.9 Storage and Shelf Life
  - 2.10 Ingredient Function Tests
- **3 Yeast Doughs and Bread Making** — 10 classes
  - 3.1 Stages of Bread Making
  - 3.2 Mixing and Kneading Dough
  - 3.3 Fermentation and Proving
  - 3.4 Shaping Rolls and Loaves
  - 3.5 Scoring and Baking Bread
  - 3.6 Enriched Doughs and Buns
  - 3.7 Pizza and Focaccia Dough
  - 3.8 Sourdough and Pre-Ferments Basics
  - 3.9 Cooling, Slicing and Storing
  - 3.10 Bread Making Practice
- **4 Pastry Doughs and Short Pastry Products** — 10 classes
  - 4.1 Types of Pastry Dough
  - 4.2 Short Crust Pastry
  - 4.3 Sweet Pastry for Tarts
  - 4.4 Blind Baking Cases
  - 4.5 Fruit Tarts and Pies
  - 4.6 Savoury Quiche and Pasties
  - 4.7 Choux Pastry Making
  - 4.8 Eclairs and Profiteroles
  - 4.9 Fixing Common Pastry Faults
  - 4.10 Pastry Practice
- **5 Puff and Laminated Pastry** — 10 classes
  - 5.1 Principles of Lamination
  - 5.2 Making Puff Pastry
  - 5.3 Rough Puff and Quick Methods
  - 5.4 Croissant Dough
  - 5.5 Danish Pastries
  - 5.6 Shaping and Filling Laminated Products
  - 5.7 Egg Wash and Baking
  - 5.8 Cheese Straws and Savoury Items
  - 5.9 Resting and Temperature Control
  - 5.10 Laminated Pastry Practice
- **6 Cakes, Sponges and Cookies** — 10 classes
  - 6.1 Cake Making Methods
  - 6.2 Creaming and Whisking Techniques
  - 6.3 Victoria and Genoise Sponges
  - 6.4 Fruit Cakes and Tea Cakes
  - 6.5 Muffins and Scones
  - 6.6 Cookies and Biscuits
  - 6.7 Brownies and Traybakes
  - 6.8 Cake Faults and Corrections
  - 6.9 Cooling, Cutting and Storage
  - 6.10 Cake Production Practice
- **7 Creams, Fillings and Icings** — 10 classes
  - 7.1 Whipping Cream and Chantilly
  - 7.2 Pastry Cream
  - 7.3 Buttercream Varieties
  - 7.4 Ganache Preparation
  - 7.5 Fondant and Royal Icing
  - 7.6 Glazes and Jams
  - 7.7 Fruit Fillings and Compotes
  - 7.8 Meringue Types
  - 7.9 Filling and Masking a Cake
  - 7.10 Icing Practice
- **8 Hot and Cold Desserts** — 10 classes
  - 8.1 Dessert Categories
  - 8.2 Custards and Baked Puddings
  - 8.3 Steamed and Sponge Puddings
  - 8.4 Mousses and Bavarois
  - 8.5 Panna Cotta and Set Desserts
  - 8.6 Crumbles and Cobblers
  - 8.7 Ice Cream and Sorbet Basics
  - 8.8 Indian Sweets and Halwas
  - 8.9 Sauces for Desserts
  - 8.10 Dessert Practice
- **9 Chocolate, Sugar Work and Confectionery** — 10 classes
  - 9.1 Chocolate Types and Storage
  - 9.2 Tempering Chocolate
  - 9.3 Moulded Chocolates
  - 9.4 Truffles and Pralines
  - 9.5 Sugar Boiling Stages
  - 9.6 Caramel and Nut Brittle
  - 9.7 Basic Decorative Sugar Work
  - 9.8 Marzipan and Modelling Paste
  - 9.9 Petits Fours
  - 9.10 Confectionery Practice
- **10 Decoration, Plating and Display** — 10 classes
  - 10.1 Principles of Cake Decoration
  - 10.2 Piping Techniques
  - 10.3 Decorating with Fruit and Chocolate
  - 10.4 Plated Dessert Design
  - 10.5 Pastry Counter and Buffet Display
  - 10.6 Packaging Bakery Products
  - 10.7 Labelling and Allergen Declaration
  - 10.8 Photography for Menus
  - 10.9 Seasonal and Festival Specials
  - 10.10 Decoration Practice
- **11 Bakery Production Planning, Costing and Quality** — 10 classes
  - 11.1 Production Schedules
  - 11.2 Ordering and Stock Control
  - 11.3 Recipe Costing
  - 11.4 Pricing Bakery Products
  - 11.5 Reducing Waste and Reusing Trimmings
  - 11.6 Quality Checks on Finished Products
  - 11.7 Handling Customer Orders and Custom Cakes
  - 11.8 Selling at Counter and Online
  - 11.9 Simple Bread and Dough Products for Service
  - 11.10 Planning Production Practice
- **12 Food Safety and Practical Assessment in Bakery** — 10 classes
  - 12.1 Hygiene Hazards in Bakery Products
  - 12.2 Allergens in Baking
  - 12.3 Temperature Control for Creams and Fillings
  - 12.4 Egg Safety
  - 12.5 Pest Control in Dry Stores
  - 12.6 Cleaning Ovens and Mixers
  - 12.7 Safe Use of Hot Trays and Sugar
  - 12.8 Records and Labelling
  - 12.9 Planning an Assessment Bake
  - 12.10 Assessment Day Preparation

2

Menu Planning and Nutrition

16 chapters · 120 classes **100 marks**

- **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 Conceptualizing Menu Themes** — 6 classes
  - 1.1 Understanding Theme-Based Menus
  - 1.2 Creating Cohesive Menu Concepts
  - 1.3 Incorporating Cultural Influences
  - 1.4 Designing Seasonal Menus
  - 1.5 Aligning Menu with Brand Identity
  - 1.6 Innovative Menu Theme Ideas
- **2 Balancing Flavors and Presentation** — 6 classes
  - 2.1 Understanding Flavor Profiles
  - 2.2 Techniques for Flavor Balancing
  - 2.3 Visual Appeal in Food Presentation
  - 2.4 Garnishing Techniques for Impact
  - 2.5 Creating Harmony in Dishes
  - 2.6 The Art of Plating
- **3 Seasonal and Local Ingredient Utilization** — 6 classes
  - 3.1 Identifying Seasonal Ingredients
  - 3.2 Benefits of Local Sourcing
  - 3.3 Creating Menus with Local Flavors
  - 3.4 Sustainability in Ingredient Sourcing
  - 3.5 Adapting Recipes for Seasonal Changes
  - 3.6 Exploring Regional Culinary Traditions
- **4 Nutritional Considerations in Menu Design** — 6 classes
  - 4.1 Understanding Nutritional Guidelines
  - 4.2 Balancing Nutrition and Taste
  - 4.3 Incorporating Dietary Restrictions
  - 4.4 Menu Labeling for Health
  - 4.5 Creating Healthy Menu Options
  - 4.6 Evaluating Nutritional Value of Dishes
- **5 Menu Pricing Strategies** — 6 classes
  - 5.1 Understanding Cost Structures
  - 5.2 Factors Influencing Menu Pricing
  - 5.3 Competitive Pricing Analysis
  - 5.4 Psychological Pricing Techniques
  - 5.5 Dynamic Pricing Strategies
  - 5.6 Assessing Profit Margins
- **11 Macronutrients and Micronutrients in Food Service** — 10 classes
  - 11.1 Why Nutrition Matters to Guests and Kitchens
  - 11.2 Carbohydrates and Their Food Sources
  - 11.3 Proteins and Their Role in the Body
  - 11.4 Fats and Healthy Cooking Oils
  - 11.5 Vitamins Found in Common Ingredients
  - 11.6 Minerals and Daily Requirements
  - 11.7 Water, Fibre and Hydration on the Menu
  - 11.8 Reading Recommended Daily Allowances
  - 11.9 Calculating Calories for a Simple Dish
  - 11.10 Meeting Nutritional Standards for Institutional Meals
- **12 Special Diets and Allergen Aware Menus** — 10 classes
  - 12.1 Common Food Allergies and Intolerances
  - 12.2 The Major Allergens Every Cook Must Know
  - 12.3 Vegetarian, Vegan and Jain Menu Needs
  - 12.4 Diabetic Friendly Menu Choices
  - 12.5 Low Salt and Heart Healthy Dishes
  - 12.6 Gluten Free and Lactose Free Options
  - 12.7 Religious and Cultural Dietary Rules
  - 12.8 Preventing Cross Contact Under Food Safety Systems
  - 12.9 Giving Basic Allergen Advice to Customers
  - 12.10 Allergen Matrix Preparation Exercise
- **13 Menu Engineering and Sales Mix Analysis** — 10 classes
  - 13.1 Purpose of Menu Engineering
  - 13.2 Collecting Sales Mix Data
  - 13.3 Calculating Contribution Margin per Dish
  - 13.4 Popularity Index of Menu Items
  - 13.5 Classifying Items as Stars and Plough Horses
  - 13.6 Handling Puzzles and Dogs on the Menu
  - 13.7 Repositioning Items on the Page
  - 13.8 Using Price Anchors and Bundling
  - 13.9 Reviewing Results After a Trial Period
  - 13.10 Menu Engineering Worksheet Practice
- **14 Recipe Standardisation and Portion Control** — 10 classes
  - 14.1 Why Standard Recipes Protect Quality
  - 14.2 Parts of a Standard Recipe Card
  - 14.3 Converting Recipe Yields Correctly
  - 14.4 Metric and Imperial Measures in the Kitchen
  - 14.5 Edible Portion and Trim Waste
  - 14.6 Portion Tools Scoops Ladles and Scales
  - 14.7 Plating Specifications for Consistency
  - 14.8 Testing and Approving a New Recipe
  - 14.9 Training Cooks on Recipe Cards
  - 14.10 Recipe Costing and Portion Audit Exercise
- **15 Menu Writing, Labelling and Legal Accuracy** — 10 classes
  - 15.1 Language and Descriptions on a Menu
  - 15.2 Truth in Menu Claims
  - 15.3 Naming Dishes Without Misleading Guests
  - 15.4 Allergen and Calorie Information Display
  - 15.5 Origin and Ingredient Declarations
  - 15.6 Layout Typography and Readability
  - 15.7 Printed Digital and Board Menu Formats
  - 15.8 Proofreading and Version Control

3

Kitchen Operations, Procurement and Inventory Control

37 chapters · 214 classes **100 marks**

- **1 Fundamentals of Inventory Management** — 6 classes
  - 1.1 Introduction to Inventory Management: Understanding the Basics
  - 1.2 The Importance of Inventory Control in Housekeeping
  - 1.3 Types of Inventory: Identifying What You Need
  - 1.4 Inventory Tracking Techniques: Keeping It Accurate
  - 1.5 Stock Management Strategies: Optimizing Your Supplies
  - 1.6 Practical Application: Creating an Inventory Management Plan
- **2 Stock Control Techniques** — 6 classes
  - 2.1 Understanding Stock Control: The Basics of Inventory Management
  - 2.2 ABC Analysis: Prioritizing Your Inventory for Efficiency
  - 2.3 Implementing Just-in-Time (JIT) Stock Control Techniques
  - 2.4 Stock Audits: Best Practices for Accurate Inventory Counts
  - 2.5 Utilizing Technology: Software Solutions for Stock Management
  - 2.6 Developing a Stock Control Policy: Guidelines for Success
- **3 Inventory Tracking Systems** — 6 classes
  - 3.1 Understanding Inventory Tracking Systems: An Introduction to Key Concepts
  - 3.2 The Importance of Accurate Inventory Tracking in Housekeeping
  - 3.3 Exploring Different Types of Inventory Tracking Systems
  - 3.4 Hands-On: Setting Up a Simple Inventory Tracking System
  - 3.5 Analyzing Inventory Data: Making Informed Decisions
  - 3.6 Troubleshooting Common Issues in Inventory Tracking Systems
- **3 Supplier Relationship Management** — 6 classes
  - 3.1 Building Strong Supplier Partnerships
  - 3.2 Negotiation Skills for Suppliers
  - 3.3 Evaluating Supplier Performance
  - 3.4 Managing Supplier Risks
  - 3.5 Communication Strategies with Suppliers
  - 3.6 Supplier Selection Criteria
- **5 Performance Metrics and Reporting** — 6 classes
  - 5.1 Understanding Key Performance Indicators (KPIs) in Inventory Management
  - 5.2 Analyzing Inventory Turnover Ratios for Effective Decision Making
  - 5.3 Implementing Real-Time Reporting Tools for Inventory Tracking
  - 5.4 Evaluating Stock Accuracy through Cycle Counting Techniques
  - 5.5 Creating Comprehensive Inventory Reports for Stakeholder Insights
  - 5.6 Leveraging Data Analytics for Inventory Optimization Strategies
- **1 Identifying Common Kitchen Challenges** — 5 classes
  - 1.1 Recognize Common Kitchen Workflow Disruptions
  - 1.2 Identify Equipment Failures and Their Impact
  - 1.3 Analyze Ingredient Shortages and Alternatives
  - 1.4 Assess Time Management Issues in Food Preparation
  - 1.5 Develop Strategies for Resolving Kitchen Conflicts
- **2 Analyzing Problems and Root Causes** — 5 classes
  - 2.1 Identify Common Kitchen Problems through Observation
  - 2.2 Use Data Collection Techniques to Gather Information
  - 2.3 Apply Root Cause Analysis Methods to Kitchen Issues
  - 2.4 Evaluate the Impact of Identified Problems on Operations
  - 2.5 Develop Action Plans for Effective Problem Resolution
- **3 Developing Creative Solutions** — 5 classes
  - 3.1 Identify Common Kitchen Challenges
  - 3.2 Brainstorm Creative Solutions to Kitchen Problems
  - 3.3 Evaluate the Feasibility of Proposed Solutions
  - 3.4 Implement Creative Solutions in Real-World Scenarios
  - 3.5 Reflect on Problem-Solving Outcomes and Adjust Strategies
- **4 Implementing Solutions and Evaluating Outcomes** — 5 classes
  - 4.1 Identify Common Kitchen Problems and Challenges
  - 4.2 Develop Strategic Solutions for Kitchen Issues
  - 4.3 Implement Solutions in a Controlled Kitchen Environment
  - 4.4 Monitor and Collect Data on Solution Effectiveness
  - 4.5 Evaluate Outcomes and Recommend Future Improvements
- **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 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 Resource Allocation Techniques** — 6 classes
  - 1.1 Understanding Resource Allocation
  - 1.2 Techniques for Efficient Allocation
  - 1.3 Balancing Resources in Operations
  - 1.4 Prioritizing Resource Needs
  - 1.5 Evaluating Resource Utilization
  - 1.6 Strategic Resource Planning
- **2 Inventory Management Best Practices** — 6 classes
  - 2.1 Fundamentals of Inventory Management
  - 2.2 Techniques for Stock Control
  - 2.3 Implementing Inventory Systems
  - 2.4 Cycle Counting Methods
  - 2.5 Managing Perishable Goods
  - 2.6 Inventory Auditing Procedures
- **4 Risk Management in Resource Allocation** — 6 classes
  - 4.1 Identifying Risks in Resource Use
  - 4.2 Risk Assessment Techniques
  - 4.3 Mitigating Resource Allocation Risks
  - 4.4 Developing Contingency Plans
  - 4.5 Monitoring Resource Risks
  - 4.6 Legal Considerations in Resource Management
- **5 Sustainability Practices in Resource Use** — 6 classes
  - 5.1 Understanding Sustainability in Operations
  - 5.2 Eco-Friendly Resource Practices
  - 5.3 Waste Reduction Strategies
  - 5.4 Sustainable Sourcing Techniques
  - 5.5 Measuring Sustainability Impact
  - 5.6 Promoting a Sustainable Culture
- **1 Receiving and Storing Stock** — 5 classes

4 **Hotel Accounting and Cost Control** 29 chapters · 174 classes **100 marks**

- **1 Understanding the Basics of Financial Management in Hospitality** — 6 classes
  - 1.1 Exploring the Fundamentals of Financial Management in Hospitality
  - 1.2 Identifying Key Financial Statements and Their Importance
  - 1.3 Understanding Revenue Streams in Hospitality
  - 1.4 Analyzing Cost Structures and Expenses in Hospitality Operations
  - 1.5 Implementing Budgeting Strategies for Effective Financial Planning
  - 1.6 Applying Basic Financial Analysis Techniques in Hospitality
- **2 Budgeting and Cost Control in Food and Beverage Operations** — 6 classes
  - 2.1 Understanding the Basics of Budgeting in F&B Operations
  - 2.2 Identifying Key Cost Components in Food and Beverage
  - 2.3 Analyzing Fixed and Variable Costs in Hospitality Settings
  - 2.4 Techniques for Setting and Adjusting Budgets
  - 2.5 Implementing Effective Cost Control Mechanisms
  - 2.6 Evaluating Budget Performance through Financial Metrics
- **3 Revenue Management and Pricing Strategies in Hospitality** — 6 classes
  - 3.1 Understanding Revenue Streams in Hospitality
  - 3.2 Analyzing Market Demand for Pricing Strategies
  - 3.3 Implementing Dynamic Pricing Techniques
  - 3.4 Evaluating Competitor Pricing Models
  - 3.5 Optimizing Inventory for Maximum Revenue
  - 3.6 Applying Revenue Management Tools and Technologies
- **4 Financial Analysis and Performance Metrics in F&B Service** — 6 classes
  - 4.1 Understanding Key Financial Concepts in F&B Service
  - 4.2 Analyzing Revenue Streams in Restaurants and Bars
  - 4.3 Evaluating Cost Management Strategies for F&B
  - 4.4 Interpreting Profitability Metrics in Hospitality
  - 4.5 Utilizing Financial Ratios to Assess Performance
  - 4.6 Applying Benchmarking Techniques to Improve F&B Operations
- **5 Financial Reporting and Decision Making for Restaurant Managers** — 6 classes
  - 5.1 Understanding Financial Statements in Hospitality
  - 5.2 Interpreting Profit and Loss Statements for Restaurants
  - 5.3 Analyzing Cash Flow to Improve Decision Making
  - 5.4 Evaluating Revenue Streams in Food and Beverage Operations
  - 5.5 Using Key Financial Ratios for Restaurant Performance
  - 5.6 Applying Financial Data to Strategic Restaurant Decisions
- **1 Introduction to Financial Concepts in F&B Management** — 6 classes
  - 1.1 Define Key Financial Terms in F&B Management
  - 1.2 Explain the Importance of Budgeting for F&B Operations
  - 1.3 Identify Common Financial Statements Used in F&B
  - 1.4 Analyze Revenue Streams in Food and Beverage Businesses
  - 1.5 Calculate Key Performance Indicators for F&B Management
  - 1.6 Create a Basic Financial Plan for an F&B Concept
- **2 Budgeting and Forecasting in F&B Operations** — 6 classes
  - 2.1 Define and Understand Budgeting Concepts in F&B Operations
  - 2.2 Identify Key Components of an F&B Budget
  - 2.3 Analyze Historical Financial Data for Accurate Forecasting
  - 2.4 Develop Practical Budgeting Techniques for F&B Departments
  - 2.5 Create a Sample Budget for a Hypothetical F&B Operation
  - 2.6 Evaluate Budget Performance and Adjust Forecasts Accordingly
- **3 Cost Control Strategies for F&B Services** — 6 classes
  - 3.1 Identify Key Cost Components in F&B Services
  - 3.2 Analyze Historical Cost Data for Effective Forecasting
  - 3.3 Develop a Budget Template for F&B Operations
  - 3.4 Implement Inventory Control Measures to Minimize Waste
  - 3.5 Evaluate Supplier Contracts for Cost Efficiency
  - 3.6 Create a Cost Management Action Plan for Future Improvements
- **4 Financial Performance Analysis of F&B Departments** — 6 classes
  - 4.1 Evaluate Key Performance Indicators for F&B Departments
  - 4.2 Analyze Revenue Streams and Cost Structures
- **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 Kitchen Costs** — 6 classes
  - 1.1 Introduction to Kitchen Costing
  - 1.2 Types of Kitchen Costs
  - 1.3 Fixed vs Variable Costs
  - 1.4 Cost Allocation Techniques
  - 1.5 Impact of Waste on Costs
  - 1.6 Understanding Labor Costs
- **2 Budget Preparation and Management** — 6 classes
  - 2.1 Creating a Kitchen Budget
  - 2.2 Setting Financial Goals
  - 2.3 Monitoring Budget Performance
  - 2.4 Adjusting Budgets as Needed
  - 2.5 Tools for Budget Management
  - 2.6 Common Budgeting Mistakes
- **4 Cost Control Strategies** — 6 classes
  - 4.1 Identifying Cost Drivers
  - 4.2 Implementing Cost Reduction Techniques
  - 4.3 Negotiating with Vendors
  - 4.4 Monitoring Supplier Performance
  - 4.5 Evaluating Cost-Benefit Analysis
  - 4.6 Adjusting Strategies Based on Data
- **4 Analyzing Profit Margins** — 6 classes
  - 4.1 Understanding Profit Margins
  - 4.2 Calculating Gross Profit
  - 4.3 Factors Affecting Profit Margins
  - 4.4 Benchmarking Profit Margins
  - 4.5 Strategies to Improve Profit Margins
  - 4.6 Reporting Profit Margins
- **5 Financial Reporting for Kitchen Operations** — 6 classes

LAPT — 85 Great Portland Street, W1W 7LT, London, United Kingdom
info@lapt.org • +44 7513 283044 • lapt.org

UKPRN 10067351 • Company 4984798
Curriculum current at the date of issue.