

**CATALOGUE OF TRAININGS  
FOR TOURISM HIGHER TECHNICAL DEGREES**

HIGHER TECHNICIAN IN KITCHEN MANAGEMENT



Barcelona School  
of Tourism, Hospitality  
and Gastronomy

***THROUGH  
EXPERIENCES***

## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### HIGHER TECHNICIAN IN KITCHEN MANAGEMENT

PROFESSIONAL MODULE	HOURS	ECTS
MP01 Raw materials supply control	66	3
MP02 Pre-elaboration and preservation processes in the kitchen	231	16
MP03 Preparation of pastry and confectionery in the kitchen	99	12
MP04 Culinary elaboration processes	264	16
MP05 Management of kitchen production	132	15
MP06 Food quality and safety and hygiene management	66	15
MP07 Gastronomy and nutrition	66	3
MP08 Administrative and commercial management in catering	99	4
MP09 Human resources and team management in catering	66	3
MP10 English	132	7
MP11 Training and Career Counselling	66	5
MP12 Business and entrepreneurship	66	4
MP13 Project for kitchen management	264	5
MP14 Apprenticeship in workplaces	416	22

#### MP01 Raw materials supply control

Hours: 66

ECTS: 3

The technician:

selects raw materials identifying the organoleptic qualities and their applications.

Applies the methodology of food tasting in the selection of raw materials, recognizing and evaluating the organoleptic characteristics.

Recognizes sensory attributes of tested products by describing sensory characteristics.

Classifies the products tested evaluating their suitability to the proposed objectives and the gastronomic offer of the establishment.

Receives raw materials verifying compliance with quality and food safety protocols.

Stores raw materials and other supplies in catering by identifying conservation and location needs.

Controls consumptions and stocks by recording the entry and exit movements of the goods.

FU 1: raw materials in catering.

FU 2: food tasting.

FU 3: cellar and warehouse management.

## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### **MP02 Pre-elaboration and preservation processes in the kitchen**

Hours: 231

ECTS: 16

The technician:

prepares the production areas recognizing the characteristics of the facilities, equipment and internal procurement processes.

Determines systems and methods of packaging and preservation of raw materials, semi-elaborations and culinary elaborations, relating them to their characteristics and preservation needs.

Regenerates raw materials, semi-elaborations and culinary elaborations applying the techniques according to their characteristics.

Plans the pre-production processes of raw materials for the kitchen, characterizing the cleaning, cutting and / or rationing techniques necessary depending on their use.

Supervises the processes of handling, conservation, packaging and regeneration of raw, semi-finished, and elaborated goods, controlling the intermediate and final results that are derived.

FU 1: kitchen production facilities and equipment.

FU 2: systems and methods of conservation of culinary genres.

FU 3: regeneration of culinary products.

FU 4: pre-elaboration processes of culinary genres.

### **MP03 Preparation of pastry and confectionery in the kitchen**

Hours: 99

ECTS: 12

The technician:

plans the preparation of the dessert production areas, recognizing the characteristics of the facilities and equipment, and the needs for internal provisioning and personnel.

Supervises the dessert production processes controlling the intermediate and final results that are derived.

Make doughs, pastes, bases and other basic preparations recognizing and applying the various procedures.

Makes complementary elaborations of multiple applications, recognizing and applying the various procedures.

Makes kitchen desserts by sequencing the phases and applying the established procedures.

Presents desserts relating aesthetic criteria with the characteristics of the finished product.

FU 1: facilities and organization of the production area of desserts and pastries.

FU 2: techniques and basic elaborations in pastry and confectionery.

FU 3: culinary desserts.

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### **MP04 Culinary elaboration processes**

Hours: 264

ECTS: 16

The technician:

organizes the culinary elaboration processes, characterizing the phases and relating them to the characteristics of the products to be obtained.

Develops the internal sourcing process of culinary genres and elaborations of multiple applications considering the gastronomic offers or the determined work plans.

Executes the different cooking techniques relating the physicochemical transformations that occur in food with the characteristics of the finished product.

Makes basic culinary products applying the different associated techniques.

Makes finishes and presentations relating their characteristics with the culinary preparation that they accompany.

Makes culinary elaborations of creative and signature cuisine, recognizing the associated techniques.

Interprets other authors culinary elaborations trying modifications and identifying alternatives.

Supervises and develops the service in the kitchen, evaluating the implications in the quality of this service.

Assesses the information that is generated in terms of tastes, expectations or needs of a potential demand, making the appropriate adaptations.

FU 1: organization of the culinary elaboration processes.

FU 2: cooking techniques.

FU 3: preparation and presentation of culinary products.

FU 4: creative and signature cuisine.

FU 5: supervision and control of the kitchen service.

### **MP05 Management of kitchen production**

Hours: 132

ECTS: 15

The technician:

recognizes culinary production systems by identifying characteristics and specificities.

Advises in the design of spaces and equipment characterizing the movable and real estate infrastructures corresponding to each production system.

Programs activities for the production and service to the kitchen determining and planning the material and human resources, and their coordination.

Supervises the production and / or service processes to the kitchen, controlling all the elements and variables that characterize them.

Controls consumption by analysing the documentation and information necessary to comply with the established budgets.



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Supervises the coordination of the kitchen service with the dining room, characterizing the organizational structures of the room.

FU 1: culinary production systems and facility design.

UF 2: systematization and control of kitchen production processes.

UF 3: coordination of the kitchen service with the restaurant service.

### **MP06 Food quality and safety and hygiene management**

Hours: 66

ECTS: 15

The technician:

supervises the cleaning and disinfection of tools, equipment and facilities, assessing the impact on the hygienic-sanitary quality of the products.

Verifies good hygienic practices by evaluating the dangers associated with poor hygiene habits.

Applies self-control systems based on HACCP and traceability control, justifying the associated principles.

Identifies quality management systems by characterizing the steps for their design and implementation.

Controls the application of quality standards by characterizing measurement methods and tools.

Controls the environmental management of the catering establishments, recognizing the benefits, as well as their implications in the health field.

FU 1: hygienic practices and self-control systems.

FU 2: management of tourism and environmental quality.

### **MP07 Gastronomy and nutrition**

Hours: 66

ECTS: 3

The technician:

identifies gastronomic trends by analysing the principles and characteristics.

Recognizes Spanish and international gastronomy by identifying the most representative products, preparations and traditions and / or customs.

Identifies the nutritional properties of foods by analysing the functions in food.

Applies basic principles of dietetics in catering establishments relating the dietary and nutritional properties of food with the needs of customers.

FU 1: gastronomy.

FU 2: dietetics and nutrition



## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### **MP08 Administrative and commercial management in catering**

Hours: 99

ECTS: 4

The technician:

establishes organizational structures in catering, characterizing the different organizational models and the objectives of the company.

Evaluates the different types of companies in the catering subsector by analysing the variables of positioning and results in the market.

Prepares the specific commercialization plan of the catering companies characterizing the elements, strategies and actions that make it up.

Controls the administrative management in restaurant areas by analysing the documentation and the information it contains.

Controls the management of costs and budgets of the production areas, recognizing and determining the structure of the levels of supply, expenses and income.

Designs gastronomic offers characterizing and selecting the elements and variables that make them up.

FU 1: commercialization in catering companies.

FU 2: cost management and design of gastronomic offers

### **MP09 Human resources and team management in catering**

Hours: 66

ECTS: 3

The technician:

determines the jobs in the restaurant area, characterizing the different professional profiles.

Plans human resources applying the organization systems of dependent personnel.

Collaborates in the selection of personnel taking into account the forecasts and needs of the company or restaurant area.

Integrates the personnel of the company or of the catering area adapting the current models of human resources organization.

Leads teams applying human resources management techniques to achieve goals.

FU 1: human resources in catering.

FU 2: team management in catering.

## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### **MP10 English**

Hours: 132

ECTS: 7

The technician:

recognizes professional and everyday information contained in all types of oral speeches issued by any means of communication in standard language, accurately interpreting the content of the message.

Interprets professional information contained in complex written texts, comprehensively analysing the contents.

Emits clear and highly structured oral messages, analysing the content of the situation and adapting to the interlocutor's linguistic register.

Prepares documents and reports for the professional field or daily life, using the appropriate records for each situation.

Applies professional attitudes and behaviours of the hospitality sector in communication situations, following international conventions.

FU 1: technical English

### **MP11 Training and Career Counselling**

Hours: 66

ECTS: 5

The technician:

selects employment opportunities, identifying the different insertion possibilities and life-long learning alternatives.

Applies teamwork strategies, assessing effectiveness and efficiency to achieve the organization's objectives.

Exercises the rights and fulfils the obligations derived from labour relations, recognizing them in the different employment contracts.

Determines the protective action of the Social Security system against the different contingencies covered, identifying the different types of benefits.

Evaluates the risks derived from professional activity, analysing working conditions and risk factors present in the work environment.

Participates in the development of a risk prevention plan in a small company, identifying the responsibilities of all the agents involved.

Applies individual and collective prevention and protection measures, analysing risk situations in the work environment of the higher technician in kitchen management.

FU 1: labour integration.

FU 2: prevention of occupational risk.



## CATALOGUE OF TRAININGS FOR CATERING HIGHER TECHNICAL DEGREES

### **MP12 Business and entrepreneurship**

Hours: 66

ECTS: 4

The technician:

recognizes the capacities associated with the entrepreneurial initiative, analysing the requirements derived from jobs and business activities.

Defines the opportunity to create a micro-business, assessing the impact on performance around it and incorporating ethical values.

Carries out activities for the constitution and start-up of a travel agency and event management micro-business, selecting the legal form and identifying the associated legal obligations.

Carries out administrative and financial management activities for a travel agency and event management micro-business, identifying the main accounting and fiscal obligations and getting to know the documentation.

FU1: Enterprise and entrepreneurship

### **MP13 Project for kitchen management**

Hours: 264

ECTS: 5

The technician:

identifies needs of the productive sector relating them to typical projects that can satisfy them.

Designs projects related to the competencies expressed in the title, including and developing the phases that compose it.

Plans the implementation or execution of the project, determining the intervention plan and associated documentation.

Defines the procedures for monitoring and controlling the execution of the project, justifying the selection of variables and the instruments used.

FU 1: project for kitchen management

### **MP14 Apprenticeship in workplaces**

Hours: 416

ECTS: 22

The technician:

identifies the structure, organization and working conditions of the company, centre or service, relating them to the activities carried out.

Develops ethical and work attitudes typical of the professional activity in accordance with the characteristics of the job and the procedures established by the workplace.

Carries out the reference training activities following protocols established by the work centre.

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