

## PRO Finishing OUTLINE 2022 Session

Week 1				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Kitchen Safety (45 min) - Grooming / Cuts / Burns / Food Safety - Bacteria Temperatures (1.5) hour	Kitchen Storage - Food Management - FIFO - Organise Food Durability - Kitchen Basic Equipment - Discussion with	Create CV - Discuss SWOT analysis and manage SWOT / Describe the Assessment - Written Exam	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 2				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Discuss students homework 30-45 minutes 04 Explain how to apply knowledge and skills learnt / 05 Written Classwork - In School - The Royal Swiss Hotel are	Food History (1 .5 hr) Progression of Food and Food Trends	Start discssion SOP's Create Cold Starter Using an array of organised veg - Mystery Box Homework is to send by Friday list of ingredients ofr the SOP development	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 3				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Kitchen Hierarchy and Positions - Importance - Explanation SOP Development - Cold Soup	Cuisines of the World - Cross Cultural Impact - Food and Drink SOP Development - Hot Soup Homework: Research on pairing drinks with their SOP Items -		Mise en Place Catering Activity Service	Sop Development - Hot Starter, Sauce & 1 Beverage SOP Development - Cold Starter, Dressing & 1 Beverage
Week 4				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Learning Excel Basics - by Asad PART 1 Learning Excel Basics - by Asad PART 2	Advanced Excel Costing	Calculating Yield Practical Exercise	Mise en Place Restaurant Sop Development - Chilli & Hot Starter	Mise en Place Restaurant SOP Development - Relish & Cold Starter
Week 5				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Sales Analysis Meat, Sauce , Side design and ordeing Poultry, Sauce , Side design and ordeing	Training Plan Theory (90 min) Meat, Sauce , Side design and prepaing Poultry, Sauce , Side design and prepaing	Training Plan Theory (90 min) Meat, Sauce , Side design and tasting Poultry, Sauce , Side design and tasting	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 6				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Market analysis Vegetarian , Side design and ordeing Vegan, Sauce , Side	Menu Developing Vegetarian, Sauce , Side design and prepaing Vegan, Sauce , Side	Menu engineering/boston matrix Vegetarian, Sauce , Side design and tasting Vegan, Sauce , Side design	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service

Work Experience	Additional	Requires 6- 12 months work Experience		
Paperwork	Additional	SWOT	PDP	Evaluation From Creation
Paperwork	Additional	Design SOP training plan	Create documentation for training	Checklist Creation
Paperwork	Additional	Create hygiene and safety SOP for the kitchen	Portfolio of work space and storage space	
Paperwork	Additional	Market Analysis of 4-6 other restaurant concepts	Cost Analysis of Concept vs Market	Sales Analysis of Menu Items

Week 7				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Menu Development Fish, Sauce , Side design and ordeing Shellfish, Sauce , Side	Fish, Sauce , Side design and prepaing Shellfish, Sauce , Side	Fish, Sauce , Side design and tasting Shellfish, Sauce , Side	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 8				
Tue	Wed	Thu	Fri	Sat
Practical	Practical	Practical	Practical	Practical
Mise en Place Restaurant Hot Dessert, Sauce, Garnish Ordering Cold Dessert, Sauce,	Mise en Place Restaurant Hot Dessert, Sauce, Garnish Preparing Cold Dessert, Sauce,	Mise en Place Restaurant Hot Dessert, Sauce, Garnish Tasting Cold Dessert, Sauce,	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 9				
Tue	Wed	Thu	Fri	Sat
Practical	Practical	Practical	22-Jul	23-Jul
Mise en Place Restaurant Prep	Mise en Place Restaurant Prep	Mise en Place Restaurant Prep	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 10-11				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Completing Paperwork	Completing Paperwork	Completing Paperwork	Mise en Place Restaurant Restaurant Service	Mise en Place Restaurant Restaurant Service
Week 12				
Tue	Wed	Thu	Fri	Sat
Theory 1	Theory 2	Theory 3	Practical 1	Practical 2
Written Assessment 1	Written Assessment 2	Handover Paperwork Final Paper Work Day	Training Restaurant Service	Training Restaurant Service

Unit 301	Task A	Create your CV	Identify areas of improvement	Discuss with your mentor CV and improvement areas	Complete a self evaluation, defining targets for your next
Unit 302	Scenario	500 word essay for the food production for a event for 500 pax			
Unit 307	Task A	Hot soup	Hot Starter A	Hot starter B	
	Task B	Cold soup	Cold Starter A	Cold Starter B	
	Task C	Sauce	Dressing	Chutney	Relish
Unit 308	Task A	Meat dish	Sauce	Side dish	
	Task B	Poultry dish	Sauce	Side dish	
		Fish dish	Sauce	Side dish	
		Shellfish dish	Sauce	Side dish	
		Vegetarian dish	Sauce	Side dish	
		Vegan	Sauce	Side dish	
	Task C				
Unit 309	Task A	Hot dessert	Sauce	Garnish	
	Task B	Cold dessert	Sauce	Garnish	
	Task C	Dough product	Sauce	Garnish	