

Higher Technician in KITCHEN MANAGEMENT

Duration: 2 academic years / 2.000 hours **Modality:** Intensive Dual Vocational Training

Qualification: Higher Technician in Kitchen Management

Organizational Model:

1st year: 3 days at Qurtuba + 2 days at the company (alternating weekly with

Intermediate Degree students)

2nd year: High company involvement, modules with intensive practical dual component

GENERAL OBJETIVES

- ► **Direct and coordinate** pre-preparation, cooking, and culinary presentation processes in foodservice.
- ► Plan and manage the kitchen's human, material, and economic resources.
- Design gastronomic offerings with criteria of innovation, sustainability, and profitability.
- ► Apply advanced culinary and pastry techniques integrated with management and leadership.

PROFESIONAL COMPETENCES

- Manage supply, production, and culinary service comprehensively.
- Control cooking processes in modern and signature
- Supervise food hygiene, safety, and risk prevention regulations.
- Lead kitchen teams, organize shifts, and plan tasks.
- Use professional communication tools and technical English.
- ▶ Receive basic ORP training integrated into the IPE I and Quality and Hygiene Management modules.

Has acquired basic competences in Occupational Risk Prevention (ORP) through the modules Quality Management and Food Safety and Hygiene and Personal Pathway for Employability I (IPE I), in compliance with current regulations and valid for real workplace settings.



qurtuba ACADEMY





MODULE	TOTAL HOURS	% IN COMPANY
Professional English	128 h	0%
Food Supply Management	64 h	40 %
Pre Preparation and preservation processes	256 h	50 %
Culinary Production Processes	256 h	50 %
Quality & Food Safety Management	96 h	30 %
Digitalization applied to the production system	32 h	0%
Personal Employability Plan II	96 h	0%



MODULE	TOTAL HOURS	% IN COMPANY
Pastry and Confectionery Production in a Culinary Setting	245 h	40 %
Kitchen production management	175 h	50 %
Culinary Arts and Nutrition	70 h	0%
Administrative and Commercial Management in Food and Beverage Service	es 125 h	30 %
Human Resources and Team Management in Food and Beverage Services	105 h	30 %
Intermodular Project in Kitchen Management	70 h	0%
Personal Employability Plan IIKitchen Management Project	105 h	0%
Optional	105 h	0%



FROM THE SOUTH,

WE SHOW YOU /

WE TEACH YOU /

WE EDUCATE/

YOUR NORTH.

INFO

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