

Module Title: Culinary Concept Development & Production (Theoretical + Practical Hybrid)

Module Code: B3158

Level: BAICA – 7th Semester...Lesson Plan

S. No.	Unit	Topic/Activities
1	Part 1	Design, plan and produce a new culinary concept, to include production planning, costing and marketing the new concept.
2	Part 2	A critical and reflective portfolio which contains evidence of the research material, product development and refinement; records of supervisory meetings; production plans and feedback from the assessment panel.