If you have suggested additions, or you find that some links are not working, please email [resourcelist@fess.ie](mailto:resourcelist@fess.ie)

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| --- | --- |
| **Minor Award Name** | **Catering Operations and Systems** |
| **Minor Award Code** | **4N1133** |
| **Level** | **4** |

**Suggested resources to support delivery:**

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| --- | --- | --- | --- | --- |
| **Theme/Topic** | **Type** | **Relevance** | **Author/Source** | **Web Link** |
| Planning a research project | Youtube video | Concise presentation on planning a research project | Full sail writing centre | <https://www.youtube.com/watch?v=z3MvBi1okLc> |
| Writing a report | Book/Booklet | ‘You’re Actually A Good Writer’ – A guide to writing assignments.  Very useful publication as a guide for writing a report for an assignment. | Author : Helen Carroll  Publisher: ahead | [www.ahead.ie](http://www.ahead.ie) |
| Website | Provides steps in writing a basic report. | A research guide for students | <http://www.aresearchguide.com/1steps.html> |
| Principles and Practices of various catering operations within the catering and hospitality industry: | Book | ‘Essential Food and Beverage Service (levels 1 & 2)’ - Chapter 1 ‘The Hospitality Industry’ this book gives useful and informative information on principles and practises of various catering operations | by John Cousins, Dennis Lillicrap  Hodder Education | <https://www.amazon.co.uk/Essential-Beverage-Service-Lillicrap-Paperback/dp/B00JYI1P2G/ref=sr_1_2?ie=UTF8&qid=1461528399&sr=8-2&keywords=essential+food+and+beverage+service> |
| Websites | Gives basic description as an introduction of each type of catering operation under each heading. Each providing additional links to further information.  **NOTE: (it is noted that Wikipedia is not the most reliable resource, however it is useful to use as an introduction for research (at this level) on descriptions of what a hotel, restaurant, franchising, etc. Including various types of catering operations/systems required by this module, as just searches on hotels, restaurants etc. Can result in lists of names of hotels, booking sites etc.)** | Wikipedia | Wikipedia – individual links listed below (see note)  <https://en.wikipedia.org/wiki/Hotel> |
| <https://en.wikipedia.org/wiki/Restaurant> |
| Hotels | Website | Provides description of what a hotel is, including various types of hotels providing links to further information.  The books listed below also contain information on hotels | Wikipedia | <https://en.wikipedia.org/wiki/Hotel> (see note above) |
| Restaurants | Website | Describes practices of a restaurant including various types of restaurants providing links to further information  The books listed below also contain information on restaurants  See List of books below | Wikipedia | <https://en.wikipedia.org/wiki/Restaurant> (see note above re Wikipedia) See Below |
| Bars/bar food | Website | Description of what Bar Food service is, providing links to further information  The books listed below also contain information on bar food service. | Wikipedia | <https://en.wikipedia.org/wiki/Bar>  (see note above re Wikipedia) |
| Banqueting | Website | Information and descriptions on various types of Banqueting  The books listed below also contain information on banqueting | Wikipedia | <https://en.wikipedia.org/wiki/Banquet> (see note above Wikipedia) |
| Franchising | Website | Description of Franchising, providing links to further information | Wikipedia | <https://en.wikipedia.org/wiki/Franchising>  (see note above re Wikipedia) |
| Book | The Theory of Hospitality and Catering (12th edition)  Contains detailed information on various Catering Operations in Part 1 (1) and Catering Systems in Part 3 (6) A major reference book for all aspects of catering. | Authors: David Foskett, Patricia Paskins-  Hodder Education | <https://www.amazon.co.uk/Theory-Hospitality-Catering-Education-Publication/dp/1444123769/ref=sr_1_2?ie=UTF8&qid=1461529885&sr=8-2&keywords=the+theory+of+catering> |
| Website | Information on franchising in Ireland | Irish Franchise Association | <http://irishfranchiseassociation.com/> |
| Fast food | Website | Outlines practices and services of fast food catering | Wikipedia | <https://en.wikipedia.org/wiki/Fast_food> (See note above re Wikipedia) |
| Book | The Theory of Hospitality and Catering (12th edition)  Contains detailed information on various Catering Operations in Part 1 (1) and Catering Systems in Part 3 (6) A major reference book for all aspects of catering. | Authors: David Foskett, Patricia Paskins-  Hodder Education | <https://www.amazon.co.uk/Theory-Hospitality-Catering-Education-Publication/dp/1444123769/ref=sr_1_2?ie=UTF8&qid=1461529885&sr=8-2&keywords=the+theory+of+catering> |
| Transport catering | Website | Describes types of transport catering The books listed below also contain information on transport catering | Wikipedia | <https://en.wikipedia.org/wiki/Catering> (See note above re Wikipedia) |
| Volume and small scale food production | Book | ‘Calculations for Hospitality and Catering 3ed ‘. Provides exercises to illustrate small and large scale food production. | Author Gordon Gee | <https://www.amazon.co.uk/Calculations-Hospitality-Catering-3ed-Gordon/dp/0340683457/ref=sr_1_4?ie=UTF8&qid=1461530755&sr=8-4&keywords=Calculation+for+hotel+and+catering+industry> |
| Website | Blog on catering operations – pros and cons on large scale food production | Author:  [ELEANOR FRISCH](http://www.foodservicewarehouse.com/blog/author/eleanor-frisch/) | <http://www.foodservicewarehouse.com/blog/types-catering-operations-pros-cons/> |
| Book | The Theory of Hospitality and Catering (12th edition) Information on volume and small scale food production | Authors: David Foskett, Patricia Paskins-  Hodder Education | <https://www.amazon.co.uk/Theory-Hospitality-Catering-Education-Publication/dp/1444123769/ref=sr_1_2?ie=UTF8&qid=1461529885&sr=8-2&keywords=the+theory+of+catering> |
| Conventional cooking systems  Hot holding  Cook- Serve  Cook - Chill  Cook – Freeze | Document | An informative document describing conventional cooking systems also giving advantages and disadvantages. This document also gives information on the other systems centralised system, cook-chill and cook freeze | nfami.org  DC Norris | <http://nfsmi.org/documentlibraryfiles/PDF/20080212032530.pdf> |
| Book | The Theory of Hospitality and Catering (12th edition)  Contains detailed information on various Catering Operations in Part 1 (1) and Catering Systems in Part 3 (6) | Authors: David Foskett, Patricia Paskins-  Hodder Education | <https://www.amazon.co.uk/Theory-Hospitality-Catering-Education-Publication/dp/1444123769/ref=sr_1_2?ie=UTF8&qid=1461529885&sr=8-2&keywords=the+theory+of+catering> |
| Cook-Chill | Youtube Videos | Two short videos providing descriptions of cook chill systems Also useful for showing technology used in the catering industry | Smart Cozinhas Profissionais - Rational Cook and Chill | [www.youtube.com/watch?v=czaUmaPkqRA](http://www.youtube.com/watch?v=czaUmaPkqRA) |
| Youtube Videos | Plascon Group | [www.youtube.com/watch?v=kYbNszCCi1g](http://www.youtube.com/watch?v=kYbNszCCi1g) |
| Sous Vide | Website | Provides comprehensive description of sous vide as a cooking system, including its uses, history and safety features | Wikipedia | <https://en.wikipedia.org/wiki/Sous-vide> (See note above re Wikipedia) |
| You tube videos | Two Informative short video giving a demonstration and description on sous-vide Also useful in showing catering technologies | Chefsteps.com | [www.youtube.com/watch?v=uMmkOrYz750](http://www.youtube.com/watch?v=uMmkOrYz750) |
| You tube videos | Chefsteps.com | [www.youtube.com/watch?v=o4eBQNzibPc](http://www.youtube.com/watch?v=o4eBQNzibPc) |
| You tube videos | Useful videos demonstrating sous vide (requires free registration access to some useful free videos) | Chefsteps.com | [www.chefsteps.com/activities/what-is-sous-vide?context=cooking-sous-vide-getting-started](http://www.chefsteps.com/activities/what-is-sous-vide?context=cooking-sous-vide-getting-started) |
| Range of cooking equipment used in various cooking systems | Website | A commercial website illustration various types of cooking equipment used in various cooking systems | Webstaurant store.com | <http://www.webstaurantstore.com/cooking-equipment.html> |
| Website | Access to useful TV culinary programmes regularly available on BBC demonstration of preparation and service in a busy kitchen, equipment and cooking systems in action. E.g. Masterchef, etc. | BBC iPlayer | <http://www.bbc.co.uk/iplayer/search?q=Masterche> f |
| Working in the Catering Industry | Magazine and emag | Useful Irish published magazine also available to view on the web, giving useful and interesting information on working in the catering/tourism industry in various roles, also including information on further education and jobs in this area | Get a life in Tourism  Published by the Irish Hotel Federation IHF | [http://www.getalifeintourism.ie/#](http://www.getalifeintourism.ie/) |
| Culinary Technologies and development | Video You tube | Short video showing a couple of new technologies in use in restaurants in the US | [The Verge](https://www.youtube.com/channel/UCddiUEpeqJcYeBxX1IVBKvQ) | <https://www.youtube.com/watch?v=wthCn0u3M4A> |
| Youtube videos | Showing technology used in cook chill | Plascon Group | [www.youtube.com/watch?v=kYbNszCCi1g](http://www.youtube.com/watch?v=kYbNszCCi1g) |
| You tube videos | Showing technology used in sous vide | Chefsteps.com | [www.youtube.com/watch?v=uMmkOrYz750](http://www.youtube.com/watch?v=uMmkOrYz750) |
| You tube videos | Link to Heston Blumenthal fantastical food episodes. These show Heston’s fun and sometimes outrageous use of technologies in the kitchen | Youtube | <https://www.youtube.com/results?search_query=heston+blumenthal+fantastical+food+full+episodes> |
| website | RTE iPlayer Useful link to replay relevant programmes that are aired regularly on RTE e.g. What are we eating? And other cooking, food processing and nutrition programmes | RTE iPlayer | <http://www.rte.ie/player/ie/> |
| The Theory of Hospitality and Catering (12th edition) | Book | Contains detailed information on various Catering Operations in Part 1 (1) and Catering Systems in Part 3 (6) A major reference book for all aspects of catering. | Authors: David Foskett, Patricia Paskins-  Hodder Education | <https://www.amazon.co.uk/Theory-Hospitality-Catering-Education-Publication/dp/1444123769/ref=sr_1_2?ie=UTF8&qid=1461529885&sr=8-2&keywords=the+theory+of+catering> |
| Practical Cookery (Level 2 VRQ Diploma) | Book | Chapter 1 provides information on various Catering Operations | Authors: *(John Campbell, David Foskett, Neil Rippington, Patricia Paskins)*  Hodder Education | <http://www.amazon.co.uk/s/ref=nb_sb_noss?url=search-alias%3Daps&field-keywords=Practical+Cookery+2nd+edition++%28level+1%29> |
| Exercises and work sheets on hospitality and catering | Website | Variety of free downloadable useful resources e.g. Worksheets, exercises and written exercises for various catering topics. (a number of resources have a small charge) Required to register with website. | TES – a UK resource website for teachers | <https://www.tes.com/teaching-resource/yr-9-catering-work-book-term-1-6076969> |

**Useful Organisations:**

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| **Name** | **Contact Information** |
| Irish Hotel Federation (IHF) | [www.ihf.ie](http://www.ihf.ie) |
| Food Safety Authority of Ireland (FSAI) | [www.fsai.ie](http://www.fsai.ie) |
| Failte Ireland | [www.failteIreland.ie](http://www.failteIreland.ie) |
| Quality and Qualifications Ireland (QQI) | [www.qqi.ie](http://www.qqi.ie) |
| Further Education and Support Service (FESS) | [www.fess.ie](http://www.fess.ie) |

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| **MOOCs (Massive Online Open Courses)** | |
| Free access to online courses  Search regularly for new courses and new start dates | <https://www.mooc-list.com/> |