

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Adv Certificate in Advanced Culinary Techniques & Menu Engineering

Practitioner Level



LAPT — London Academy of Professional Training

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Reference FD-ACA-P • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FD-ACA-P
AWARD	Certificate
ASSESSMENT	450 marks — 270 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1 Advanced Culinary Techniques 5 chapters · 30 classes 115 marks	
• 1 Understanding Flavor Profiles in Complex Dishes — 6 classes › 1.1 Exploring the Building Blocks of Flavor › 1.2 Analyzing Regional and Cultural Flavor Profiles › 1.3 Identifying Flavor Interactions and Balances › 1.4 Experimenting with Modern Flavor Pairings › 1.5 Evaluating Flavor Impact in Multi-Component Dishes › 1.6 Applying Flavor Theory to Menu Development • 2 Mastering Modern Cooking Techniques — 6 classes › 2.1 Exploring Sous-Vide: Precision Cooking at Its Best › 2.2 Mastering the Art of Molecular Gastronomy › 2.3 Utilizing Smoking Techniques for Flavor Enhancement › 2.4 Leveraging Pressure Cooking for Speed and Efficiency › 2.5 Applying Spherification Cooking Techniques › 2.6 Perfecting Fermentation Processes for Unique Flavors • 3 Fine Art of Culinary Presentation and Plating — 6 classes › 3.1 Understanding the Principles of Aesthetic Plating › 3.2 Mastering Color Theory for Food Presentation › 3.3 Exploring Textures and Shapes on the Plate › 3.4 Techniques for Balanced and Harmonious Plating › 3.5 Enhancing Visual Appeal with Garnishes and Sauces › 3.6 Applying Advanced Plating Techniques in Practice	• 4 Innovation in Recipe Development — 6 classes › 4.1 Understanding the Principles of Recipe Innovation › 4.2 Exploring Global Influences in Modern Cuisine › 4.3 Utilizing Seasonal Ingredients for Creative Recipes › 4.4 Experimenting with New Cooking Techniques › 4.5 Analyzing Flavor Combinations and Pairings › 4.6 Crafting Unique Signature Dishes • 5 Strategic Menu Engineering for Culinary Success — 6 classes › 5.1 Understanding the Basics of Menu Engineering › 5.2 Analyzing Customer Preferences and Trends › 5.3 Designing Menus for Maximum Profitability › 5.4 Balancing Aesthetic Appeal and Functionality › 5.5 Utilizing Pricing Strategies to Influence Choices › 5.6 Evaluating Menu Performance and Making Adjustments

• 1 Understanding Culinary Innovation: Concepts and Trends — 6 classes

- › 1.1 Exploring the Fundamentals of Culinary Innovation
- › 1.2 Identifying Key Trends in the Culinary World
- › 1.3 Analyzing the Impact of Technology on Culinary Arts
- › 1.4 Investigating Cross-Cultural Influences in Modern Cuisine
- › 1.5 Understanding Customer Preferences and Market Demands
- › 1.6 Applying Innovation Concepts to Develop New Recipes

• 2 Developing Flavour Profiles: Techniques and Pairings — 6 classes

- › 2.1 Understanding the Basics of Flavour Profiles
- › 2.2 Identifying Key Flavour Components in Ingredients
- › 2.3 Experimenting with Flavour Pairing Techniques
- › 2.4 Mastering the Art of Balancing Flavours
- › 2.5 Creating Innovative Flavour Combinations
- › 2.6 Applying Flavour Profiles to Menu Engineering

• 3 Utilising Modern Techniques: From Science to Practice — 6 classes

- › 3.1 Understanding Molecular Gastronomy: The Science Behind Flavors
- › 3.2 Mastering Sous-Vide: Precision Cooking Techniques
- › 3.3 Harnessing Emulsification: Creating Stable Sauces and Dressings
- › 3.4 Exploring Fermentation: Innovations in Flavor Development
- › 3.5 Applying Gelification: Creative Textures for Modern Dishes
- › 3.6 Integrating Modern Techniques: Designing Innovative Menus

• 4 Sustainable and Ethical Menu Design — 6 classes

- › 4.1 Understanding Sustainable Ingredients
- › 4.2 Exploring Ethical Sourcing Practices
- › 4.3 Analyzing the Environmental Impact of Menus
- › 4.4 Integrating Seasonal and Local Produce
- › 4.5 Designing Menus with Zero Waste Principles
- › 4.6 Crafting a Menu that Reflects Ethical Values

• 5 Case Studies in Innovation: Practical Applications and Analysis — 6 classes

- › 5.1 Explore Iconic Culinary Innovations
- › 5.2 Analyze Flavour Pairing Breakthroughs
- › 5.3 Evaluate the Impact of Technology on Gastronomy
- › 5.4 Investigate the Rise of Molecular Gastronomy
- › 5.5 Assess Cultural Influences in Modern Cuisine
- › 5.6 Apply Innovative Concepts to Menu Design

• 1 Understanding the Fundamentals of Food Costing — 6 classes

- › 1.1 Grasping Key Food Cost Terminologies
- › 1.2 Calculating Basic Food Cost Percentages
- › 1.3 Analyzing Ingredient Cost Structures
- › 1.4 Exploring Variances in Food Cost
- › 1.5 Implementing Cost Control Techniques
- › 1.6 Applying Food Costing in Menu Pricing

• 2 Analyzing Cost Components in Menu Items — 6 classes

- › 2.1 Understanding Food Cost Percentage
- › 2.2 Identifying Fixed and Variable Costs in Menus
- › 2.3 Analyzing Ingredient Costs and Their Impacts
- › 2.4 Evaluating Labor Costs in Menu Pricing
- › 2.5 Calculating Waste and Its Effect on Cost
- › 2.6 Applying Cost Analysis to Optimize Menu Pricing

• 3 Techniques for Accurate Recipe Costing — 6 classes

- › 3.1 Understanding the Importance of Recipe Costing
- › 3.2 Identifying and Categorizing Ingredient Costs
- › 3.3 Calculating Costs per Unit and Portion
- › 3.4 Analyzing Cost Variations in Recipes
- › 3.5 Adjusting Recipes for Cost Efficiency
- › 3.6 Applying Costing Data to Menu Pricing

• 4 Strategic Pricing for Enhanced Profitability — 6 classes

- › 4.1 Understanding Pricing Strategies in the Culinary Industry
- › 4.2 Analyzing Costs for Informed Pricing Decisions
- › 4.3 Exploring Competitor Pricing for Competitive Advantage
- › 4.4 Determining Optimal Menu Prices for Profit Maximization
- › 4.5 Implementing Psychological Pricing Techniques
- › 4.6 Monitoring and Adjusting Prices for Continuous Profitability

• 5 Optimizing Inventory and Waste Management — 6 classes

- › 5.1 Understanding Inventory Dynamics
- › 5.2 Analyzing Inventory Turnover Rates
- › 5.3 Implementing Effective Stock Counting Techniques
- › 5.4 Utilizing Technology for Inventory Control
- › 5.5 Strategies for Minimizing Food Waste
- › 5.6 Evaluating the Financial Impact of Waste Reduction

• 1 Foundations of Aesthetic Food Presentation — 6 classes

- › 1.1 Understanding the Principles of Food Aesthetics
- › 1.2 Exploring Color Theory in Culinary Presentation
- › 1.3 Balancing Texture and Form for Visual Appeal
- › 1.4 Designing Contextual and Thematic Plating
- › 1.5 Mastering the Art of Negative Space in Plating
- › 1.6 Creating Harmony with Garnishes and Accents

• 2 Advanced Plating Techniques and Tools — 6 classes

- › 2.1 Understanding the Principles of Modern Plating
- › 2.2 Exploring Essential Plating Tools and Their Uses
- › 2.3 Mastering the Use of Colors and Textures in Plating
- › 2.4 Creating Visual Balance and Harmony on the Plate
- › 2.5 Designing Thematic and Seasonal Presentation Styles
- › 2.6 Evaluating and Refining Plating for Aesthetic Impact

• 3 Playing with Textures and Edible Elements — 6 classes

- › 3.1 Exploring Texture Variations in Culinary Art
- › 3.2 Understanding Edible Elements in Food Design
- › 3.3 Combining Textures for Visual and Taste Appeal
- › 3.4 Employing Edible Elements for Color and Contrast
- › 3.5 Techniques for Layering Textures in Dishes
- › 3.6 Applying Edible Elements in Thematic Presentations

• 4 Culinary Artistry: Theme and Concept Development — 6 classes

- › 4.1 Understanding Culinary Themes and Concepts
- › 4.2 Exploring Cultural Influences in Food Presentation
- › 4.3 Analyzing the Use of Color and Texture in Plating
- › 4.4 Designing Menus with Cohesive Themes
- › 4.5 Developing a Signature Style in Dish Presentation
- › 4.6 Applying Thematic Concepts in Practical Plating

• 5 Innovation in Modernist Food Presentation — 6 classes

- › 5.1 Exploring the Principles of Modernist Food Presentation
- › 5.2 Analyzing the Role of Plating in Culinary Innovation
- › 5.3 Implementing Textural Contrast in Food Design
- › 5.4 Utilizing Color Theory for Visual Appeal in Dishes
- › 5.5 Crafting Unique Plating Techniques Using Modernist Tools
- › 5.6 Applying Storytelling Through Innovative Plate Composition

• 1 Fundamentals of Menu Design and Aesthetics — 6 classes

- › 1.1 Understanding the Role of Menu Design in Culinary Success
- › 1.2 Identifying Key Elements of Menu Aesthetics
- › 1.3 Analyzing Customer Psychology in Menu Layout
- › 1.4 Structuring Menus for Optimal Readability and Appeal
- › 1.5 Integrating Branding Elements into Menu Design
- › 1.6 Applying Aesthetic Principles to Enhance Menu Presentation

• 2 Nutritional Considerations and Allergen Management — 6 classes

- › 2.1 Understanding Nutritional Guidelines for Menu Design
- › 2.2 Identifying Key Nutrients and Their Roles in Dishes
- › 2.3 Analyzing the Nutritional Content of Menu Items
- › 2.4 Implementing Allergen Management Strategies in Menus
- › 2.5 Creating Allergen-Free Options for Diverse Customer Needs
- › 2.6 Evaluating Menus for Balanced Nutrition and Allergen Safety

• 3 Menu Costing and Pricing Strategies — 6 classes

- › 3.1 Understanding Menu Cost Structure
- › 3.2 Calculating Food and Beverage Costs
- › 3.3 Implementing Menu Pricing Techniques
- › 3.4 Analyzing Customer Perception of Pricing
- › 3.5 Utilizing Cost-Plus and Market-Based Pricing
- › 3.6 Evaluating Profitability and Pricing Adjustments

• 4 Seasonality and Supplier Collaboration — 6 classes

- › 4.1 Understanding Seasonality: The Key to Optimal Menu Design
- › 4.2 Identifying Seasonal Ingredients: A Regional Perspective
- › 4.3 Analyzing Supplier Relationships: Building a Collaborative Network
- › 4.4 Evaluating Seasonal Menus: Techniques for Enhancing Culinary Offerings
- › 4.5 Adapting Menus for Seasonal Changes: Practical Implementation Strategies
- › 4.6 Collaborating with Suppliers: Strategies for Effective Menu Engineering

• 5 Advanced Techniques in Menu Innovation — 6 classes

- › 5.1 Understanding the Role of Innovation in Menu Design
- › 5.2 Exploring Global Influences on Menu Innovation
- › 5.3 Identifying Trends to Inspire Menu Creativity
- › 5.4 Applying Advanced Techniques in Food Pairing
- › 5.5 Creating Unique Menu Items Using Modern Ingredients
- › 5.6 Evaluating the Impact of Innovative Menus on Customer Experience

• 1 Exploring Contemporary Culinary Trends and Techniques — 6

classes

- › 1.1 Identify Emerging Culinary Trends
- › 1.2 Analyze the Impact of Global Flavors
- › 1.3 Explore Sustainable Cooking Practices
- › 1.4 Apply Innovative Cooking Techniques
- › 1.5 Integrate Technology in Modern Cuisine
- › 1.6 Design Trend-Inspired Menu Items

• 2 Mastering Flavor Profiles and Sensory Dynamics — 6 classes

- › 2.1 Exploring Fundamental Flavor Profiles
- › 2.2 Understanding the Science of Taste and Aroma
- › 2.3 Analyzing the Role of Texture in Flavor Perception
- › 2.4 Identifying Cultural Influences on Flavor Preferences
- › 2.5 Experimenting with Flavor Pairing Techniques
- › 2.6 Crafting Complex Dishes Using Sensory Dynamics

• 3 Advanced Culinary Techniques and Artistic Presentation — 6

classes

- › 3.1 Exploring Advanced Culinary Techniques
- › 3.2 Mastering Sous Vide Cooking
- › 3.3 Perfecting Molecular Gastronomy
- › 3.4 Developing Artistic Plating Skills
- › 3.5 Crafting Innovative Flavor Combinations
- › 3.6 Applying Advanced Techniques to Create Signature Dishes

• 4 Innovative Menu Engineering and Design Strategies — 6 classes

- › 4.1 Exploring the Fundamentals of Menu Design
- › 4.2 Identifying Customer Preferences Through Market Analysis
- › 4.3 Integrating Color Psychology into Menu Presentation
- › 4.4 Applying Costing Techniques for Sustainable Menu Pricing
- › 4.5 Utilizing Seasonal Ingredients to Enhance Menu Appeal
- › 4.6 Crafting Compelling Menu Descriptions to Drive Sales

• 5 Professional Development and Leadership in Culinary Arts — 6

classes

- › 5.1 Understanding Leadership Styles in Culinary Arts
- › 5.2 Developing Communication Skills for Team Success
- › 5.3 Implementing Effective Team Collaboration Techniques
- › 5.4 Enhancing Problem-Solving Abilities in the Kitchen
- › 5.5 Cultivating a Growth Mindset in Culinary Leadership
- › 5.6 Applying Leadership Strategies to Real-World Culinary Challenges