



# AGORÀ ITALIAN ACADEMY

## PROGRAMME SYLLABUS

# ADVANCED TRAINING COURSE IN BEVERAGE & FOOD MANAGEMENT

**Executive Chef**

**Edition:** 2027–2028

**Programme Start:** 15 March 2027

**Programme Completion:** 15 September 2028

**Duration:** 18 months

**Total:** 30 ECTS

**Language:** English

**Delivery:** Online + Individual Study + Practical Activities + Work-Based Learning

**Programme Director:** Fabrizio Gaviano

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## 1. PROGRAMME PURPOSE

The programme develops technical, managerial and creative competences required for the organisation and management of professional kitchens and Food & Beverage operations.

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## 2. PROGRAMME LEARNING OUTCOMES

### Knowledge

Participants develop knowledge of:

- culinary traditions;
- kitchen organisation;
- food production;
- menu development;
- food costing;
- purchasing and supplier management;
- food safety;
- budgeting;
- profitability;

- digital tools and Artificial Intelligence.

## **Skills**

Participants will be able to:

- develop menus and gastronomic concepts;
- organise kitchen workflows;
- manage food production;
- apply food costing principles;
- manage purchasing and suppliers;
- coordinate culinary teams;
- monitor quality and profitability;
- use digital tools in kitchen management.

## **Competences**

Participants will develop the ability to:

- operate autonomously in professional culinary environments;
- lead and coordinate multicultural teams;
- integrate innovation and sustainability into culinary operations;
- enhance Italian gastronomic heritage.

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## **3. PROGRAMME STRUCTURE**

| <b>Component</b>      | <b>ECTS Hours</b> |            |
|-----------------------|-------------------|------------|
| Academic Modules      | 11.25             | 288        |
| Work-Based Learning   | 15                | 375        |
| Project Work / Thesis | 3.75              | 100        |
| <b>TOTAL</b>          | <b>30</b>         | <b>763</b> |

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## **4. WORK-BASED LEARNING**

### **15 ECTS – 375 hours**

Professional experience in partner hotels, restaurants and hospitality establishments.

The WBL component includes:

- professional placement;
- supervised activities;
- mentoring;
- monitoring;
- performance assessment;
- final report.

Work-Based Learning is an integral component of the programme.

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## **5. PROJECT WORK / THESIS**

**3.75 ECTS – 100 hours**

An applied or research-based project related to culinary, Food & Beverage or hospitality management.

The project is developed under the supervision of Agorà Italian Academy and presented for final assessment.

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## **6. TEACHING AND LEARNING METHODOLOGY**

The programme combines:

- online lessons;
  - guided individual study;
  - assignments;
  - case studies;
  - practical activities;
  - Work-Based Learning;
  - Project Work/Thesis;
  - final assessment.
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## **7. ASSESSMENT**

Assessment includes:

- assignments;
  - practical activities;
  - presentations;
  - Work-Based Learning assessment;
  - Project Work/Thesis;
  - final assessment.
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## **8. QUALITY ASSURANCE**

Agorà Italian Academy applies internal Quality Assurance procedures covering:

- programme content;

- learning outcomes;
  - teaching methodology;
  - Work-Based Learning;
  - assessment;
  - student feedback;
  - programme monitoring;
  - continuous improvement.
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## **9. ADMISSION REQUIREMENTS**

- Upper-secondary school diploma or equivalent qualification;
- English language competence approximately at B1 level or higher;
- motivation letter;
- admission interview.

Previous professional kitchen experience is considered an advantage.

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## **10. DETAILED CURRICULUM**

### **MODULE 1 – Becoming a Complete Executive Chef with an Italian Touch**

Professional identity of the Executive Chef, technical, managerial and creative competences, and the Italian approach to professional cuisine.

### **MODULE 2 – Managing Kitchens of Different Sizes, Types and Business Models**

Organisation and management of kitchens of different sizes and types, with attention to different operational and business models.

### **MODULE 3 – Profitability and Leadership**

Profitability management and leadership in resorts, industrial kitchens, central kitchens and dark kitchens.

### **MODULE 4 – Mediterranean Gastronomic Offer, Menu Development and Food Costing**

Development of Mediterranean gastronomic concepts, menu development, production planning and food costing.

### **MODULE 5 – Purchasing, Suppliers and Kitchen Budgeting**

Purchasing management, supplier relations, procurement processes and kitchen budget control.

### **MODULE 6 – Workflow Design and Complex Kitchen Management**

Design of production workflows and management of complex kitchen operations.

### **MODULE 7 – Italian Regional Cuisine and Mediterranean Diet**

Italian regional cuisine, Mediterranean Diet and enhancement of Italian gastronomic heritage.

### **MODULE 8 – Global Kitchens and Catering Operations**

Management of global kitchens and catering groups, including coordination of multiple teams and operational units.

### **MODULE 9 – Digital and Artificial Intelligence Tools for Kitchen Management**

Digital tools, integrated systems and Artificial Intelligence applications for kitchen management.

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## **11. CERTIFICATION**

Upon successful completion of the programme and final assessment, Agorà Italian Academy issues:

### **CERTIFICATE OF ADVANCED TRAINING IN BEVERAGE & FOOD MANAGEMENT – EXECUTIVE CHEF**

**Programme workload: 30 ECTS**

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