SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



COURSE OUTLINE

COURSE TITLE: MENU COSTING

CODE NO.: FDS134 SEMESTER: ONE

PROGRAM: KITCHEN ASSISTANT

AUTHOR: James Krezek C.C.C.

DATE: FALL2001 **PREVIOUS OUTLINE DATED**: Fall

2000

APPROVED:

DEAN DATE

TOTAL CREDITS: 3

PREREQUISITE(S): None

HOURS/WEEK: 3

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For additional information, please contact Joe Fruchter

School of Business & Hospitality

(705) 759-2554, Ext. 688

I. COURSE DESCRIPTION:

This course will give the students the knowledge required to effectively calculate food costs and menu prices.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Identify and understand the different means of measuring and weighing food items.

Potential Elements of the Performance:

• Distinguish between imperial and metric measurement

2. Understand how to operate various kitchen equipment.

Potential Elements of the Performance:

• Identify and use the equipment used in the kitchen

3. Distinguish the difference between imperial and metric measurement.

Potential Elements of the Performance:

• Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes.

4. Identify the importance of accuracy in food costing

Potential Elements of the Performance:

• Relate food costs to sale prices

5. Calculate menu prices

Potential Elements of the Performance:

 Determine yields and finished product costs in relation to the menu price

III. TOPICS:

- 1. Weights and Measures
- 2. Kitchen Equipment
- 3. Imperial/Metric Measurement
- 4. Food/Portion Costing
- 5. Determining Menu Prices

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Professional Cooking, 4th edition, by W. Gisslen

V. EVALUATION PROCESS/GRADING SYSTEM:

<give breakdown of tests/assignments and their weights relative to calculating the final grade for the course>

Classroom Assignments 50% Attendance & Participation 50%

The following semester grades will be assigned to students in postsecondary courses:

		Grade Point
<u>Grade</u>	<u>Definition</u>	<u>Equivalent</u>
A+	90 - 100%	4.00
Α	80 - 89%	3.75
В	70 - 79%	3.00
C	60 - 69%	2.00
R (Repeat)	59% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field	
	placement or non-graded subject areas.	
U	Unsatisfactory achievement in field	
	placement or non-graded subject areas.	
Χ	A temporary grade. This is used in	
	limited situations with extenuating	
	circumstances giving a student additional	
	time to complete the requirements for a	
	course (see Policies & Procedures	
	Manual – Deferred Grades and Make-up).	
NR	Grade not reported to Registrar's office.	
	This is used to facilitate transcript	
	preparation when, for extenuating	
	circumstances, it has not been possible	
	for the faculty member to report grades.	
	To the facility mornion to report grades.	

VI. SPECIAL NOTES:

- 1. In order to pass this course the student must obtain an overall test/quiz average of 60% or better.
- Assignments must be submitted by the due date according to specification of the professor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the professor in cases where there were extenuating circumstances.
- 3. The professor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes.
- 4. The method of upgrading an incomplete grade is at the discretion of the professor and may consist of such things as make up work, rewriting tests, and comprehensive examinations.

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your instructor and/or the Special Needs office. Visit Room E1204 or call Extension 493, 717, or 491 so that support services can be arranged for you.

Retention of course outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in *Student Rights and Responsibilities*. Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.