



COURSE OUTLINE: FDS0134 - MENU COSTING

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	FDS0134: MENU COSTING CICE				
Program Number: Name	1120: COMMUNITY INTEGRATN				
Department:	C.I.C.E.				
Semesters/Terms:	19F				
Course Description:	This course will give the student the knowledge required to effectively scale measure, convert, calculate food costs and menu prices. The student will also have a basic understanding of how an a la carte kitchen would run within the industry.				
Total Credits:	3				
Hours/Week:	4				
Total Hours:	60				
Prerequisites:	There are no pre-requisites for this course.				
Corequisites:	There are no co-requisites for this course.				
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p>				
Course Evaluation:	Passing Grade: 50%, D				
Books and Required Resources:	Professional Cooking by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727				
Course Outcomes and Learning Objectives:	<p>Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:</p> <table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Identify and understand the different means of measuring and weighing</td> <td>1.1 Distinguish between imperial and metric measurement. 1.2 Scale and properly portion items for large quantity cooking. 1.3 Calculate recipe conversions.</td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Identify and understand the different means of measuring and weighing	1.1 Distinguish between imperial and metric measurement. 1.2 Scale and properly portion items for large quantity cooking. 1.3 Calculate recipe conversions.
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food items.	1.4 Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Operate various kitchen equipment.	2.1 Select appropriate kitchen equipment to achieve a desired method of work and end result. 2.2 Demonstrate the safe and proper use of contemporary kitchen equipment and tools. 2.3 Show the ability to safely clean and maintain kitchen equipment and tools.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Identify the importance of accuracy in food costing.	3.1 Relate food costs to sale prices. 3.2 Use related food cost % and markup methods. 3.3 Calculate food cost.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Calculate menu prices.	4.1 Determine as purchased and edible portion costs and determine the impact on food cost. 4.2 Determine recipe yields and finished product costs . 4.3 Perform calculations to determine menu costs.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Perform effectively as a member of a food and beverage preparation and service team.	5.1 Recognize the importance of good quality food and beverage service. 5.2 Participate in the provision of services for special events. 5.3 Organize the selection and use of correct products and techniques for food and beverage service. 5.4 Select and use the correct tools, equipment, and supplies for food and beverage production. 5.5 Comply with departmental financial objectives in menu planning. 5.6 Complete work in a manner that enhances collaboration among the various members of the food and beverage service team.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Labs - Skill Assessment	100%

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.



B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

October 4, 2019

Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

