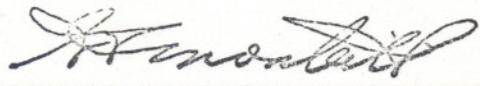


SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: FOOD AND BEVERAGE SERVICE II  
Code No.: FDS 117-6  
Program: HOTEL AND RESTAURANT MANAGEMENT  
Semester: \_\_\_\_\_  
Date: SEPTEMBER 1985  
Author: KEITH MAIDENS, MCHI

New: \_\_\_\_\_ Revision: X

APPROVED:   
Chairperson

85-05-29  
Date

TEXT: "The Professional Host"; Foodservice Editors; CBI - McMillan  
of Canada

REFERENCE

TEXT: "Management of Service for the Restaurant Manager", by  
Raymond J. Goodman, JR., W.C. Brown

"Showmanship in the Dining Room"; by B. Ader; Bobbs-Merril

OBJECTIVE:

Provide the student with the skills required for organizing and servicing of specialty items to promote increased sales in food service operations.

METHOD:

Through lectures, demonstrations, and practical application in the Gallery operation, the student will be familiar with the use of themes, buffets, gueridons and flambes as a means to increase sales.

EVALUATION:

Student will be graded as follows:

- 1) Attendance at theory and demo classes.
- 2) Gallery participation, as it relates to skills, salesmanship, ability to work as a team member and direct involvement in special events. (Banquets and Therric nights)
- 3) Maintenance of the high standards required in dress code, appearance and personal hygiene in a first-class hospitality environment.

Failure to comply with any 3 of the evaluation aspects over a two-week period of time will result in the suspension of the students' lab privileges until corrective measures are taken or guaranteed. Continuous failure will result in an R grade in this subject.

Attendance:	25%
Participation:	25%
Work Performance:	50%
Pass:	60%

AVAILABILITY:

Please check instructor's timetable and should you need help in assignments, projects or class work, please call me.

ROOM E 268

EXT. 332