

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

COURSE OUTLINE

Course Outline: LARGE QUANTITY FOOD (FOOD SERVICE)
Code No.: FDS125
Program: CHEF TRAINING
Semester: ONE
Date: SEPTEMBER, 1987
Author: KIM SIEBERTZ

New: X Revision: _____

APPROVED:

[Signature]
Chairperson

Sept '87
Date

LARGE QUANTITY FOOD

FDS125

Course Name

Course Number

TEXT: "Waiter/Waitress Training Manual", CBI Publishing Company

OBJECTIVES:

The successful student will obtain sufficient practical skill to:

- assign pre-opening and closing responsibilities
- train and supervise staff for American, French and Russian Service
- use SUGGESTIVE SELLING successfully
- recognize proper use of colours in plate presentation
- suggest proper beverage (appentif, wine and liqueur) to accompany meal selection
- use showmanship in dining room operations
- use proper controls, assuring profits in operation
- understand importance of Kitchen-Dining room relationship

TOPICS TO BE COVERED:

1. The Waiter and Waitress advantages of the position
2. Types of table service and settings
3. Before the guests arrive
4. Initiating the service

ATTENDANCE:

Theory I hour class instructs skills used in practical Gallery Lab operations. Failure to attend theory or lab classes prevents a student from a grade mark for those functions.

EVALUATION:

1. Personal appearance, practical skills in serving and sales ability in the Gallery operations are monitored.
 2. Periodic assignments and two tests in Theory will be given.
 3. Class Assignments or Tests: 40%
Gallery Sales & Service Skills: 50%
Attendance, Participation and
Personal Appearance: 10%
- Pass: **60%**
4. Failure to attend a scheduled lab or theory class will result in an "I" mark. Three lab or theory classes missed in a semester automatically results in an "R" and the student will be relieved of his/her Gallery responsibilities.

Each student will be evaluated for every Gallery function on appearance, attitude, communication (between fellow students and customers) and skills. A daily record of sales per person is also maintained. Non-attendance naturally forfeits any possible mark.

AVAILABILITY:

Please feel free to contact me in Room E264, Extension 203, should you have any difficulties or need to upgrade your marks. Consult my timetable for availability.