

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.: FDS 126 - 3

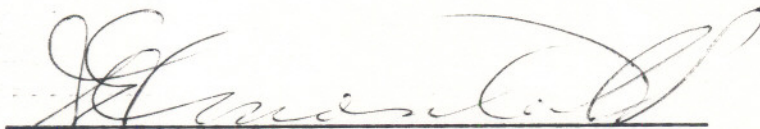
Program: CHEF TRAINING

Semester: ONE

Date: SEPTEMBER, 1988

Author: JOHN ALDERSON

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

APPROVED:   
Chairperson

88-07-25  
Date

OBJECTIVES

To provide the student with a knowledge and understanding in the following areas of effective kitchen management:

1. The food service industry:
  - (a) a history
  - (b) different types of establishments
2. The kitchen brigade for different types of establishments
3. The Chef's office:
  - Controls of the Department
  - Menu Planning
  - Menu Pricing
  - Employee's Meals
  - Food Purchasing
  - Food Receiving
4. Supervisor's skills

EVALUATION

Test #1 30%  
Test #2 30%  
Test #3 30%

Participation in class projects and discussions  
10%

**NO REWRITES.**