



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

COURSE OUTLINE

COURSE TITLE: KITCHEN MANAGEMENT

CODE NO.: FDS126 SEMESTER: ONE

PROGRAM: CHEF TRAINING

AUTHOR: JOHN ALDERSON

DATE: SEPTEMBER, 1994

PREVIOUS OUTLINE
DATED: _____

New: X Revision: _____

APPROVED: DEAN, SCHOOL OF BUSINESS & HOSPITALITY _____
DATE

KITCHEN MANAGEMENT

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COURSE NAME

COURSE CODE

TOPICS TO BE COVERED:

1) **Hospitality/Tourism Perspectives and Organization:**

Upon successful completion of this section, the student will be able to:

- a) understand the functioning of the "partie" system.
- b) identify the changes over time in the industry.
- c) comprehend the roles and benefits of apprenticeship, associations, trade shows, conventions and culinary competitions

2) **Orientation Training and Career Planning:**

Upon successful completion of this section, the student will be able to:

- a) identify, describe and apply training techniques
- b) describe the performance review and evaluation process and the role of discipline
- c) describe and apply principles of team work and team building (motivation theory)
- d) describe the significance of ongoing professional development and opportunities available

3) **Menu Engineering and Basic Marketing:**

Upon successful completion of this section, the student will be able to:

- a) define static, cycle, a la carte and table d'hote menus and cite typical uses of each and explain the importance of clientele in planning the menu

- b) understand various aspects of menu balance and design including:
 - flavour texture colour
 - cooking methods
 - nutritional considerations
 - consumer trends
 - application of print technology and strategic formatting and graphics
- c) develop menus using appropriate industry vocabulary
- d) develop, implement and evaluate marketing objectives and a basic marketing plan for a foodservice operation including the following:
 - location
 - competition
 - situation analysis
 - needs analysis
 - demographics
 - prices and costs
 - advertising and sales plan
 - promotions

4) **Table Service:**

Upon successful completion of this section, the student will be able to:

- a) List and describe different types of service:
 - French
 - Russian
 - English
 - Plate
 - Buffet
 - Banquet
 - Room Service
 - Fast Food and Take Out
- b) Describe different menu items to the server and describe correct table setting and accompaniments required for each menu item.

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5) Elementary Kitchen Calculations:

Upon successful completion of this section, the student will be able to:

a) Describe and apply the basic principles of:

- Cost Controls
- Yield Factors
- Recipe Pre-cost
- Pricing

6) Basic Purchasing:

Upon successful completion of this section, the student will be able to:

a) Describe the basic functions of:

- Purchasing
- Receiving
- Storage
- Issuing
- Taking, Monitoring and Controlling Inventory

b) Describe purchasing ethics

LEARNING ACTIVITIES:

Each student will produce an ala carte menu for a restaurant of their choice together with costed recipes. Marks will be given for practicality, originality, accuracy and neatness. The project must be handed to the instructor by December ____, 1994 in order to be evaluated.

METHOD OF EVALUATION:

Test #1	25%
Test #2	25%
Test #3	25%
Project	25%

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GRADE INTERPRETATION:

A letter grade of A+, A, B, C or R will be used to indicate the achievement or value of the student's work.

A+ 90-100%
A 80- 90%
B 70- 79%
C 60- 69%
R Repeat - under 59%

A student with a final grade of less than 59% must repeat the course.
There will be no re-writes of tests.

FROM BRONX TO BRIDGE BLDG

