

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, 1997*

PREVIOUS OUTLINE DATED: *September, 1996*

APPROVED:



Joe Fruchter, Dean
School of Business, Hospitality,
Natural Resources & Computer Studies

DATE:

Aug 21/97

TOTAL CREDITS: _____

PREREQUISITES: _____

LENGTH OF COURSE: _____ TOTAL CREDIT HOURS: _____

KITCHEN MANAGEMENT

FDS126

TOTAL CREDITS: 2

PREREQUISITE(S): NONE

I. COURSE DESCRIPTION:

The following course will cover all aspects of the operation of a commercial kitchen. The mechanics of menu planning, business marketing, diningroom service, basic purchasing, and kitchen calculations will be covered

II. TOPICS TO BE COVERED:

1. HOSPITALITY/TOURISM PERSPECTIVES AND ORGANIZATION
2. ORIENTATION TRAINING AND CAREER PLANNING
3. MENU ENGINEERING AND BASIC MARKETING
4. TABLE SERVICE
5. ELEMENTARY KITCHEN CALCULATIONS
6. BASIC PURCHASING

III. LEARNING OUTCOMES AND POTENTIAL ELEMENTS OF THE PERFORMANCE:

A. Learning Outcomes:

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 11, 1996 in order to be evaluated.