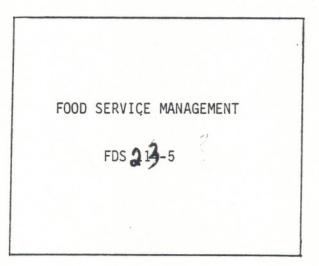
# Sault College of Applied Arts and Technology sault ste. marie

Course Outline



**JANUARY 1978** revised

## FOOD SERVICE MANAGEMENT FDS 114-5

REFERENCES: Profitable Food & Beverage Operation - Brooner, Carlson, Maschal - Ahrens

How to Manage A Restaurant - Stockes - Brown

How to Operate a Restaurant - Dukes & Lundberg - Ahrens

### **OBJECTIVES OF COURSE:**

- 1. to obtain a thorough background of the catering industry, its requirements, demands and rewards.
- to provide a working knowledge of;

(a) organization of a catering department

- (b)
- (c) the preparation stages(d) various types of operations
- (a) various types of operations (e)
- (f) employee training
- (g) banquet organization
- (h) entertainment
- (i) restaurant equipment and planning
- (j) controls
- (k) menu design and restaurant merchandising
- (1) French & Russian service

#### FORMAT:

The course will consist of lectures, required reading, case discussion, films and slide presentations, and projects including research. In addition students will do practical work in the Gallery.

#### STUDENT EVALUATION:

The proposed form of evaluation is as follows:

3 term tests	30
Project	10
Gallery work	30
Final Examination	20
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Make-up will be considered a privilege and granted only in cases where circumstances beyond the students control precluded completion of the various aspects of the course on time.