SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.:   FDS126

Program: FOOD PREPARATION

Semester:

Date: NOVEMBER, 1987

Author:

New: _____   Revision: _____
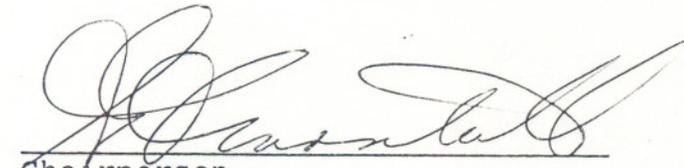
APPROVED: _____   _87-11-13_
          Chairperson   Date

Course Length: 40 Hours

OBJECTIVES:

Having completed the entire course, the student will achieve by learning
the following:

a) The Kitchen Brigade Organization

b) The Job Description and Specification of the Kitchen Personnel

c) The Kitchen Organization

d) Kitchen Layout

e) The Structure of a Small and Large Hotel Organization

TOPICS TO BE COVERED:

1) Brigade Structure for: - Restaurant
                            - Hotel of Large and Small Operation
                            - Cafeteria
                            - Institution vs Hospital, Jail
                            - Identify the Various Facets of the Hotel and
                                    Restaurant Operation
                            - Identify the Various Facets of the Kitchen

2) Job Descriptions for: - Chef   - Chef de Partie
                            - Sous Chef   - Demi Chef
                            - Baker   - Commis
                            - Pastry Chef   - Apprentice
                            - Butcher

3) Kitchen Organization: - Chef Office File and Record Keeping
                            - Control System
                            - Menu Planning - Preparation of Menu
                                            - Menu Description
                                            - Menu Cover
                                            - Menu Mistakes
                                            - Types of Menus
                                            - Menu Factors
                                            - Master Menu Index and Classifications
                                            - Menu Writing
                            - Standardized Recipe, Tested Standard Recipe
                            - Pre-Costing Menu
                            - Suitable Food for Different Service

PASSING MARK: 55%

There will be no re-writes. First Test - 20%
                                 Second Test - 20%
                                 Assignment Project - 25%
                                 Final Exam - 35%