

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

COURSE OUTLINE

Course Outline: FOOD AND BEVERAGE SERVICE II
Code No.: FDS 117-6
Program: HOTEL AND RESTAURANT MANAGEMENT
Semester: _____
Date: JANUARY, 1988
Author: K. SIEBERTZ

New: _____ Revision: X

APPROVED:

K. Siebertz
Chairperson

Date Jan '88

FOOD AND BEVERAGE SERVICE II

FDS 117-6

Course Name

Course Number

TEXT: "The Professional Host"; Foodservice Editors; CBI - McMillan of Canada.

REFERENCE

TEXT: "Essentials of Hospitality Management", by Lane, Harold F. and Vanhartesvelt, Mark

"Showmanship in the Dining Room"; by B. Ader; Bobbs-Merril

OBJECTIVE:

Provide the student with the skills required for organizing and servicing of specialty items to promote increased sales in food service operations.

METHOD:

Through lectures, demonstrations, and practical application in the Gallery operation, the student will be familiar with the use of themes, buffets, gueridons and flambes as a means to increase sales.

EVALUATION:

Student will be graded as follows:

- 1) Attendance at theory and demo classes.
- 2) Gallery participation, as it relates to skills, salesmanship, ability to work as a team member and direct involvement in special events. (Banquets and Therric nights)
- 3) Maintenance of the high standards required in dress code, appearance and personal hygiene in a first-class hospitality environment.

Failure to attend a scheduled lab, theory class, or staff meeting, will result in an "I" mark. Three "Incomplete" marks in a semester automatically results in an "R" and the student will be relieved of his/her Gallery responsibilities.

Attendance:	25%
Participation:	25%
Work Performance:	50%
Pass:	60%

AVAILABILITY:

Please check instructor's timetable and should you need help in assignments, projects or class work, please call me.

ROOM E264

EXT. 203