SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: MENU PLANNING AND PURCHASING

Code No.:   FDS 119

Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: TWO

Date: JANUARY, 1990

Previous Outline
Dated: JANUARY, 1988

Author: JOHN ALDERSON

                                                        X
                    New: _____   Revision: _____

APPROVED: _____   _____
            Dean, School of Business &   Date
                 Hospitality

MENU PLANNING & PURCHASING   FDS 119
_____   _____
          Course Name   Course Number

- Principles of Menu Planning
- Menu Trends and Terminology
- Menu Violations
- Menu Description
- Informal and Formal Menu
- A La Carte Menu
- Buffet and Banquet Menu
- Menu Design and Cover
- Principles of Food Purchasing
- Purchasing Specifications
- Meat Purchasing
- Poultry Purchasing
- Fish and Shellfish Purchasing
- Receiving Procedures
- Requisitioning Systems
- Purchasing of Dry Goods

EVALUATION:

- Three Tests
- One Project
- First Test - last week of March
- Second Test - last week of April
- Third Test - last week of May
- Project Due - first week of May
- Tests are 25%
- Project is 25%
- **No Re-Writes**