



COURSE OUTLINE: HMG212 - FOOD&BEV.SUPERVIS.II

Prepared: Sarah Birkenhauer and Deron Tett

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	HMG212: FOOD AND BEVERAGE SUPERVISION II
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19W
Course Description:	This course will provide second-year students with practical training as managers in an experimental learning environment. The students will apply and develop their knowledge and skills in all of the management functions: planning, organizing, coordinating, staffing, directing, controlling and evaluating. Students rotate through various management positions, and continue to develop their interpersonal, problem-solving, communication, critical thinking and teamwork skills.
Total Credits:	4
Hours/Week:	12
Total Hours:	140
Prerequisites:	HMG232
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	<p>VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>VLO 5 create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.</p> <p>VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 9 perform effectively as a member of a food and beverage preparation and service</p>



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	team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
VLO 10	develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.
VLO 11	contribute to the development of marketing strategies that promote the successful operation of a food service business.
VLO 12	contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.

Essential Employability Skills (EES) addressed in this course:	EES 1	Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
	EES 2	Respond to written, spoken, or visual messages in a manner that ensures effective communication.
	EES 3	Execute mathematical operations accurately.
	EES 4	Apply a systematic approach to solve problems.
	EES 5	Use a variety of thinking skills to anticipate and solve problems.
	EES 6	Locate, select, organize, and document information using appropriate technology and information systems.
	EES 7	Analyze, evaluate, and apply relevant information from a variety of sources.
	EES 8	Show respect for the diverse opinions, values, belief systems, and contributions of others.
	EES 9	Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
	EES 10	Manage the use of time and other resources to complete projects.
	EES 11	Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:	Passing Grade: 50%, D
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Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602
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Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Compose contemporary food items using advanced culinary techniques and knowledge.	1.1 Recommend contemporary menu items. 1.2 Create & produce new menu items. 1.3 Demonstrate the ability to work with minimal supervision.
	Course Outcome 2	Learning Objectives for Course Outcome 2
	2. Recommend a plan for safe and efficient food production.	2.1 Write a daily prep list and work plan. 2.2 Assign tasks to team members. 2.3 Estimate time limits for food production. 2.4 Predict critical control points to ensure safe food production.
	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Explain critical control points and monitor the	3.1 Discuss critical control points with colleagues and implement a preventative action plan.

	production of safe food.	3.2 Execute and monitor the safe production of food. 3.3 Recommend and justify corrective action to colleagues.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Employ leadership to support team achievement.	4.1 Support colleagues to achieve production goals. 4.2 Provide supervision that complies with current employment and human rights legislation. 4.3 Evaluate and maintain records. 4.4 Support team development required for service excellence.
	Course Outcome 5	Learning Objectives for Course Outcome 5
	5. Evaluate foods service and recommend strategies to implement to improve staff efficiency and engagement.	5.1 Arrange the organization, setup, maintenance and supervision of food production. 5.2 Critique menu items by assessing the food production process, the application of cooking methods and the presentation of food. 5.3 Evaluate team and self-performance. 5.4 Provide feedback in team meeting and recommend strategies to adapt performance to meet expectation.
	Course Outcome 6	Learning Objectives for Course Outcome 6
	6. Complete a field placement at a local restaurant.	6.1 Work at a local restaurant approved by faculty. 6.2 Follow the college field placement guidelines while working in a local restaurant. 6.3 Document all work experience in the field placement journal. 6.4 Complete the required hours of work on a field placement.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	80%	1,2,3,4,5
Reflective Supervisory Assessment Essay	15%	1,2,3,4,5
Work Placement Journal	5%	6

Date:

June 25, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

