

COURSE OUTLINE: FDS165 - KITCHEN MNGT ADVANCD

Prepared: Sarah Birkenhauer

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

Pogram Number: Name						
Department: CULINARY/HOSPITALITY Semesters/Terms: 20W Course Description: Upon successful completion of the reportable subject, the student is able to demonstrate an understanding of advanced kitchen management concepts, principles and practices. Total Credits: 5 Total Hours: 5 Total Hours: 60 Prerequisites: FDS126 Corequisites: There are no co-requisites for this course. Substitutes: FDS232 This course is a pre-requisite for: HMC232 This course is a pre-requisite for: HMC232 Vocational Learning Outcomes (VLO's) and of the course o	Course Code: Title	FDS165: KITCHEN MANAGEMENT - ADVANCED				
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Passing Grade: 50%, D Principles of Food, Beverage & Labour Cost Controls by Dittmer Publisher: Wiley Edition: 2nd Canadian ISBN: 9781118798171 Pourse Outcomes and arning Objectives: Course Outcome 1 1. Demonstrate an understanding of cost and sale concepts. 1.1 Define and give examples of costs. 1.2 Calculate sales to determine monthly, weekly and daily food and labour costs. 1.3 Discuss cost to sale relationships and perform cost to sale ratio calculations. Course Outcome 2 2. Discuss the importance of standards within the food and beverage operation. 2.2 Define the term standard and its purpose in a food and beverage cost control system.		EES 9					
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standards within the food and beverage operation. 2.2 Define the term standard and its purpose in a food and beverage cost control system.		Course	Outcome 2	Learning Objectives for Course Outcome 2			
SAULT COLLEGE 443 NORTHERN AVENUE SAULT STE. MARIE, ON P6B 4J3, CANADA 705-759-25		standards within the food and beverage operation.		operation. 2.2 Define the term standard and its purpose in a food and			
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	2.3 Discuss variance to determine when corrective action is necessary. 2.4 Explain why cost benefit analysis is important when making control decisions.			
Course Outcome 3	Learning Objectives for Course Outcome 3			
3. Perform trade related calculations, develop a budget and cost volume profit analysis.	3.1 Explain the importance of standard purchasing specifications and standard recipes. 3.2 Calculate yield, production loss, cost per servable weight and cost factor. 3.3 Practice recipe costing, calculate standard portion cost and determine quantities to purchase. 3.4 Demonstrate principles of revenue control 3.5 Prepare a budget and calculate a break-even and cost volume profit analysis.			
Course Outcome 4	Learning Objectives for Course Outcome 4			
Calculate selling prices and menu engineering worksheets.	4.1 Identify variables that impact a food and beverage operation as related to menu pricing. 4.2 Identify and apply several methods for pricing menu items. 4.3 Discuss the importance of menu engineering, use a menu engineering worksheet and provide an analysis for menu items.			
Course Outcome 5	Learning Objectives for Course Outcome 5			
5. Explain the importance of effective purchasing, receiving and storage.	 5.1 Describe the purchasing process and identify practices that can be implemented for effective procurement and receiving systems. 5.2 Describe how to maintain inventory quality. 5.3 Examine the function of purchasing specifications. 5.4 Calculate inventory valuation using various methods. 5.5 Calculate cost of food issued and determine cost of goods sold. 5.6 Calculate inventory turnover and explain its use as a management tool. 5.6 Practice forecasting production requirements. 5.7 Describe determining factors for purchasing equipment. 			
Course Outcome 6	Learning Objectives for Course Outcome 6			
6. Define labour cost control and recognize the importance of scheduling staff and managing productivity.	 6.1 Review employee compensation, identify and explain determinants of labour cost. 6.2 Define and explain the purpose of labour cost control. 6.3 Explain the significance of establishing performance standards and standard procedures. 6.4 Identify techniques of measuring labour productivity. 6.5 Prepare a staff schedule based on forecasting information. 			
Course Outcome 7	Learning Objectives for Course Outcome 7			
7. Prepare a professional development plan.	7.1 Research job opportunities for various food industries such as hotels, restaurants and institutions. 7.2 Identify professional development opportunities in the hospitality industry 7.3 Develop a resume and cover letter. 7.4 Develop skills suitable to a job interview. 7.5 Create a job portfolio.			

	8. Explain human resource management practices and examine various leadership styles.		Learning	Objectives for Course Outcome 8		
			8.2 Desc recruitme performa 8.3 Desc 8.4 Desc styles. 8.5 Defin leadershi	fy the Employment Standards Act for Ontario ribe the requirements for job description, task analysis ent, hiring, orientation and progressive discipline and noce evaluations. ribe techniques for coaching and mentorship. ribe basic management principles, processes and et the difference between management and p. pare types of leadership.		
Evaluation Process and Grading System:	Evaluation Type	Evaluatio	n Weight			
	Assignments	40%				
	Final Assessment	35%				
	Tests	25%				
Date:	July 26, 2019					
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.					

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