COURSE OUTLINE: KAP400 - MENU PLANNING

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

Course Code: Title	KAP400: MENU PLANNING
Program Number: Name	6321: COOK ADVANCED
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	21W
Course Description:	The ability to create well-balanced menus for a variety of occasions that meet the diverse needs of customers, and that are operationally functional and profitable is paramount to the success of any business. This course will highlight the basic principles of developing menus that reflect proper descriptive terminology and comply with truth in menu guidelines. Students will examine factors to consider when planning menus, prepare menus, create standardized recipes and calculate recipe costs and menu pricing.
Total Credits:	2
Hours/Week:	1
Total Hours:	15
Prerequisites:	KAP202
Corequisites:	There are no co-requisites for this course.
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 A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2020-2021 academic year.

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Course Outcomes and Learning Objectives:	**Course Outcome 1**	**Learning Objectives for Course Outcome 1**
	1. Explain factors to consider when planning menus.	1.1 Discuss ingredients available for production and use. 1.2 Explain the impact of seasonality. 1.3 Identify types of service. 1.4 Discuss demographics and determine clientele. 1.5 Identify current culinary trends. 1.6 Discuss nutritional elements such as healthy living, dietary requirements, dietary restrictions, allergies and intolerances. 1.7 Choose menu items that show diversity of colour, flavour, texture and cooking methods. 1.8 Interpret and work within the parameters of a budget. 1.9 Discuss concept themes and celebrations. 1.10 Identify staffing and facility requirements and capabilities.
	Course Outcome 2	**Learning Objectives for Course Outcome 2**
	2. Prepare a menu.	2.1 Determine menu criteria, concept and recipes. 2.2 Develop content using descriptive terminology, with focus on selling the menu. 2.3 Employ design consideration such as concept, colour and graphic design. 2.4 Describe the impact of positioning items on the menu. 2.5 Explain the concept of truth in menu.
	Course Outcome 3	**Learning Objectives for Course Outcome 3**
	3. Calculate the selling costs for menu items.	3.1 Explain the components involved in costing menus such as: as purchased product cost, edible portion costs, food cost percentage and selling price. 3.2 Prepare standardized recipe cost card to support menu items. 3.3 Calculate recipe cost and menu pricing

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Assignments	70%
Final Assessment	30%

Date: June 17, 2020

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

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