
Course Name

Code No.**I. COURSE DESCRIPTION:**

This course will provide students just entering the hospitality field with practical and theoretical training as staff members in a fully operational restaurant. Students will be introduced to various types of dining room set up and service protocol and will then demonstrate his/her mastery of these skills in the restaurant setting. In addition, students will be introduced to correct business etiquette, codes of conduct and ethical behaviour desired in a hospitality environment. Problem solving, communication, critical thinking and teamwork skills will be stressed. In summary, this introductory course is meant to provide a foundation of practical dining room and bar knowledge and skills.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Understand the various staffing functions in a food and beverage operation and how they interrelate.

Potential Elements of the Performance:

- The student will satisfactorily function in some of these roles in this course and all of these roles by the end of the program

This learning outcome will constitute approximately 10% of the final grade.

2. Apply correct business etiquette, hospitality protocol and codes of conduct (stealing, tips, cash, etc...).

Potential Elements of the Performance:

- The student will demonstrate the use of proper etiquette and protocol as he/she functions through each area of the food and beverage function.

Areas which will be considered:

- Scheduled Gallery attendance and punctuality
- Hygiene, grooming and dress code
- Respect of co-workers, faculty and customers
- Ability to create and maintain a welcoming environment
- Self-discipline under stress to meet deadlines

Course Name

Code No.

- Compliance with policies and standards
- Ability to make recommendations to improve service
- Acting in accordance with legislation governing security, and health and safety in the workplace

This learning outcome will constitute approximately 30% of the final grade.

3. Demonstrate and apply knowledge of food and beverage techniques.

Potential Elements of the Performance:

- Perform effectively as a member of a food and beverage preparation and service team

This learning outcome will constitute approximately 20% of the final grade.

4. Perform effectively as a member of a food and beverage preparation and service team using problem solving, decision-making and interpersonal skills.

Potential Elements of the Performance:

- React in a positive manner to co-workers, faculty and customers
- Contribute in a positive manner to the overall running of the food and beverage operation in a team structure
- Suggest improvements which could affect the overall running of the food and beverage operation and present them to the team
- Participate in the planning and execution of the teams assigned responsibilities

This learning outcome will constitute approximately 30% of the final grade.

5. Develop ongoing personal professional development strategies and plans to achieve realistic career goals and to enhance leadership and management skills for the hospitality environment.

Potential Elements of the Performance:

- Solicit and use constructive feedback in the evaluation of her/his knowledge and skills
- Identify various methods of increasing professional knowledge and skills

Course Name

Code No.

- Apply principles of time management and meet deadlines
- Recognize the importance of the guest, the server-guest relationship, and the principles of good service

This learning outcome will constitute approximately 10% of the final grade.

III. TOPICS:

Note: These topics sometimes overlap several areas of skill development and are not necessarily intended to be explored in isolated learning units or in the order below.

- Dining room set up and service
- Correct formal dining room etiquette, codes of conduct and protocol
- Customer satisfaction
- Types of service
- The menu
- Standard opening and closing duties
- Order-taking and maintaining service
- Suggestive selling techniques, and up selling
- Correct coffee and tea service
- Correct beverage production, selection and service
- Responsible service of alcohol
- Reservations and telephone skills
- Guest-cheque creation and settlement
- Health, safety and sanitation regulations
- Operation of point-of-sale system (Silverware System)
- Methods of evaluation for managers and staff
- Food and beverage operation terminology
- Inventory requisition
- Job descriptions
- Waste, spoilage, pilferage and theft

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

The Gallery Management Procedures Manual.

 Course Name

 Code No.

V. EVALUATION PROCESS/GRADING SYSTEM:

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 – 100%	4.00
A	80 – 89%	4.00
B	70 – 79%	3.00
C	60 – 69%	2.00
D	50 – 59%	1.00
F (Fail)	49% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject areas.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject areas.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course without academic penalty.	

Course Name

Code No.**Professor's Evaluation:**

Attendance & dress code	20%
Performance	80%
Total	<u>100%</u>

Please note:

- Please see lab evaluation sheet for specific breakdown of daily grading process.
- Attendance in all dining room labs, theory classes, demonstrations and meetings is mandatory. Failure to attend will result in an F grade and removal of the student from the course.
- **Students are required to participate in all college functions in order to fulfil their obligations in this course.**

VI. SPECIAL NOTES:Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session. ***It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room***

Dress Code:

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom. For further details, please read the Hospitality Centre dress code.

Course Name

Code No.

Assignments:

Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore, assignments will be due at the beginning of class and will be 100% complete. All work is to be word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided and agreed to by the professor in advance.

Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2600.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of the Professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.
- The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to make-up the missed test.

VII. COURSE OUTLINE ADDENDUM;

The provisions contained in the addendum are located on the portal form part of this course outline.