

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.: FDS 126

Program: HOTEL & RESTAURANT MANAGEMENT

Semester: FOUR

Date: JANUARY 1990

Previous Outline Dated: JANUARY, 1989

Author: JOHN ALDERSON

New: _____ Revision: X

APPROVED: _____
Dean, School of Business and
Hospitality

_____ Date

KITCHEN MANAGEMENT

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The student will prepare dishes using various forms of convenience ingredients including canned, dehydrated, frozen, bottled and packaged.

Similar dishes will then be prepared using fresh ingredients.

A written report will be presented by the student⁶ each week comparing the:

Taste, texture, colour, flavor, portion cost, preparation time, labour cost and relative nutritional value.

EVALUATION

Each week the student will be evaluated on food preparation and cleanliness - 50%, and accuracy in completion of the report - 50%.

Foods to be used in these comparisons will include:

- Soups, pies, potatoes, sauces, cakes, beef, chicken, desserts, fish, salad dressings, ice cream, vegetables and bread.

Cleaning supplies will also be used in the comparisons.