

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: KITCHEN MANAGEMENT

CODE NO.: FDS126-3 SEMESTER: ONE

PROGRAM: CHEF TRAINING

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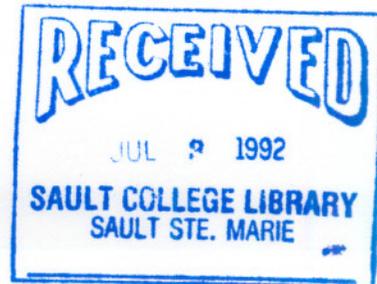
DATE: SEPTEMBER, 1992

PREVIOUS OUTLINE DATED: SEPTEMBER, 1991

New: _____ Revision: X

APPROVED: *[Signature]*
DEAN, SCHOOL OF BUSINESS &
HOSPITALITY

92-07-03
DATE



KITCHEN MANAGEMENT

FDS126

COURSE NAME

COURSE CODE

PHILOSOPHY/GOALS:

This course will give the student a knowledge and understanding of the financial and human resource constraints that a food service and hospitality business must comply with in order to provide a profit for its owners or shareholders.

STUDENT PERFORMANCE OBJECTIVES:

Upon successful completion of this course, the student will be able to:

- 1) Comprehend the development of a concept and the importance of location for a food service operation.
- 2) Develop, design and cost a menu for a restaurant of your choice.
- 3) Identify the responsibilities of the kitchen brigade.
- 4) Understand the process of staffing a food service establishment.
- 5) Select the appropriate kitchen equipment.
- 6) Understand various marketing concepts.
- 7) Understand the various methods of purchasing, storing and receiving of food products.
- 8) Understand the importance of customer relations.

TOPICS TO BE COVERED:

- 1) Introduction to Restaurant and Kitchen Operation
- 2) Location Criteria for a Food Service Operation
- 3) Menu Development
- 4) Defining Jobs and Organizing the Food Service Operation
- 5) Employee Training and Development
- 6) Equipping the Kitchen
- 7) Marketing the Restaurant
- 8) Managing and Controlling
- 9) Food Purchasing, Receiving and Storage
- 10) Customer Relations

LEARNING ACTIVITIES:

Each student will produce an a la carte menu for a restaurant of their choice together with costed recipes.

Marks will be given for practicality, originality, accuracy, and neatness. This project will be completed by **December 2, 1991**.

METHOD OF EVALUATION:

A final grade will be derived from the following:

Test #1	-	30%
Test #2	-	30%
Project	-	40%

GRADE INTERPRETATION:

A letter grade of A+, A, B, C or R will be used to indicate the achievement or value of the student's work.

A+	90% and over
A	80-89%
B	70-79%
C	55-69%
R	0-54%

A student with a final grade of less than 55% must repeat the course. There will be no re-writes of either test.

The project must be handed in completed by _____ or it may not be evaluated.

If a student is not able to write a test because of illness or another legitimate emergency, that student must contact the instructor prior to the test and provide an explanation which is acceptable to the instructor. Medical certificates or other appropriate proof may be required.

Students with special needs (e.g. physical limitations, visual impairments, learning impairments, learning disabilities) are encouraged to discuss required accommodations confidentially with the instructor.

Your instructor reserves the right to modify the course as he deems necessary to meet the needs of students.