

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

COURSE OUTLINE

Course Title: FOOD AND BEVERAGE SERVICE II
Code No.: FDS 117-6
Program: HOTEL AND RESTAURANT MANAGEMENT
Semester: _____
Date: SEPTEMBER 1983
Author: KEITH MAIDENS, MCHI

New: _____ Revision: X

APPROVED:


Chairperson

83.07.29
Date

FOOD AND BEVERAGE SERVICE II
Course Name

FDS 117-6
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TEXT: "Showmanship in the Dining Room", by Bruce Ader,
Bobbs-Merril

REFERENCE
TEXT: "Management of Service for the Restaurant Manager", by
Raymond J. Goodman, JR., W.C. Brown

OBJECTIVE:

Provide the student with the skills required for organizing and servicing of specialty items to promote increased sales in food service operations.

METHOD:

Through lectures, demonstrations, and practical application in the Gallery operation, the student will be familiar with the use of themes, buffets, gueridons and flambes as a means to increase sales.

EVALUATION:

Student will be graded as follows:

- 1) Attendance at theory and demo classes.
- 2) Gallery participation, as it relates to skills, salesmanship, ability to work as a team member and direct involvement in special events. (Banquets and Therric nights)
- 3) Maintenance of the high standards required in dress code, appearance and personal hygiene in a first-class hospitality environment.

Failure to comply with any 3 of the evaluation aspects over a two-week period of time will result in the suspension of the students' lab privileges until corrective measures are taken or guaranteed. Continuous failure will result in an R grade in this subject.

Attendance:	25%
Participation:	25%
Work Performance:	50%
Pass:	60%

AVAILABILITY:

Please check instructor's timetable and should you need help in assignments, projects or class work, please call me.

ROOM E268

EXT. 332