

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

COURSE OUTLINE

Course Outline: FOOD SERVICE

Code No.: FDS 116-4

Program: HOTEL & RESTAURANT MANAGEMENT I

Semester: _____

Date: SEPTEMBER 1985

Author: KEITH MAIDENS

New: _____

Revision: X

APPROVED:

K. Montell
Chairperson

85-05-29
Date

HOTEL & RESTAURANT MANAGEMENT I
FOOD SERVICE

FDS 116-4

Course Name

Course Number

HOURS:

4 weekly *

* 3 hours practical in Gallery

TEXT REQUIRED:

The Professional Host - Food Service Editors of CBI

REFERENCE:

Slide presentation and film "Banquet Service"

OBJECTIVES:

The successful student will obtain sufficient practical skill to:

- assign pre-opening responsibilities
- train and supervise staff for American, French and Russian service
- use suggestive selling successfully
- recognize proper use of colour in plate presentation
- suggest proper beverage, (appertif, wine and liqueur) to accompany meal selection
- use showmanship in dining room operations
- use proper controls, assuring profits in operation

TOPICS TO BE COVERED:

1. Historical Profile
2. Dining Room Organization
3. Safety and Sanitation
4. Styles of Food Service: Operations and Menus
5. Service Preparation
6. Serving
7. Beverage Service

ATTENDANCE:

Evaluation will be geared to the practical skills demonstrated in Gallery operation. If you do not attend, you obviously can not be graded.

EVALUATION.

- 1) Personal appearance, practical skills in serving and sales ability in the Gallery operation are monitored.
- 2) Periodic assignments or tests in theory will be given.
- 3) A major term project, a standard manual of operations will be due December __, 19__.

Class Assignments or Tests:	20%
Gallery Sales & Service Skills:	40%
Standard Manual:	40%

Pass: 60%

A daily evaluation sheet on appearance, attitude, and skill is done for Gallery work. A daily record of sales per person is also maintained. Non-attendance naturally forfeits any possible marks.

There will be no extension of due date for Standard Manual. Only in the event of sickness or other major circumstances will extension be considered.

AVAILABILITY:

Please feel free to contact me in Room E268 or EXT. 332. Check my timetable for available periods.