

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

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.: FDS 126

Program: CHEF TRAINING

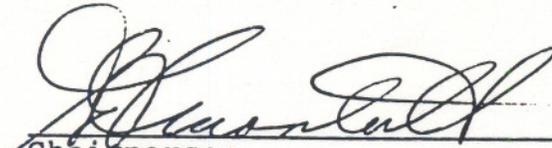
Semester: ONE

Date: SEPTEMBER, 1986

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New: _____ Revision: X

APPROVED:


Chairperson

86-09-10
Date

KITCHEN MANAGEMENT

FDS 126

Course Name

Course Number

Course Length: 45 Hours

Introduction to Hospitality Industry:

OBJECTIVES:

Having successfully completed the course, the student will know:

- a) The History of the Culinary Act
- b) Culinary Techniques and Procedures
- c) Cuisine Techniques
- d) Kitchen Organization
- e) Professional Organizations, N.R.A., C.R.F.A., Canadian Federation of Chef de Cuisine
- f) About the Culinary Art Competition

Topics to be Covered:

1.
 - a) Culinary Techniques and Procedures
 - b) Cuisine Techniques
 - c) What is needed to be a good Chef
 - d) Quality of the Chef
2.
 - a) Identify the utensil with their name and their utility
 - b) Identify the various facets of the kitchen
 - c) Learn kitchen language and terms
3.
 - a) Practice Quality Control
 - b) Be able to recognize the classical and nouvelle cuisine
4.
 - a) Menu Planning
 - b) Types of Menu:
 - Coffee Shop
 - Cafeteria
 - Dining Room
 - Banquet
 - Bar/Lounge
 - Terrasse

c) Planning Menu: Formal
 Informal
 Lunch
 Dinner
 Breakfast
 Buffet
 Banquet
 Coffee Break Menu

d) - Menu Description
 - Menu Pricing
 - Menu Costing
 - Cycle Menus - What are Cycle Menus?
 - How to Plan Menus
 - What is the benefit of using Cycle Menus
 - Menu Cover, Characteristics, Menu Mistakes

e) Themes and How They are Portrayed on Menus - Steak House
 - Seafood
 - Family Restaurant
 - Gourmet
 - Ethnical, etc.

5. Receiving: a) How to Receive Goods
 b) How to Handle Food Invoices
 c) Record Keeping of Purchases
 d) Storage Methods and Correct Temperatures of Fresh,
 Frozen and Dried Food
6. a) Recipe Costing
 b) Meat Costing
 c) Yield Factors
7. a) How to calculate lost and price it.
8. a) How to operate a kitchen.
 b) How to organize the people who work.
 c) How to keep control of your kitchen.
 d) How to be accepted by your co-worker.
 e) How to deal with your peers.
 f) Understand the types of memograms
 g) Know your rights and the law of the industry and company
 that you are working for

9. a) What do they do with your product.
10. Service: a) Kitchen Set-ups for Different Services.
 b) Suitable Food for Different Services
 c) Method of Servicing - Buffet Style
 - Reception Style
 - American
 - Russian
 - English
 - French
11. a) How to set up buffet.
 b) How to decorate tables for food, buffet or reception.
12. a) The meaning of a good chef.
 b) What are your expectations of the career of your choice after school.
 c) What is in that course for you.

EVALUATION:

Attendance	-	5%
Quiz #1	-	5%
Theory Test #1	-	15%
Theory Test #2	-	15%
Technique & Organization (Test #1)	-	20%
Final Exams	-	40%
		100%

PASSING MARK: 65%

Test, Quiz and Exams must be written on the specified dates.
 There will be no re-writes.