

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE LENGTH: 45 Hours

OBJECTIVES:

Having completed the entire course, the student will achieve by learning the following:

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.: FDS 126

Program: CHEF TRAINING

Semester: ONE

Date: SEPTEMBER, 1987

Author: N. CHABOT

New: _____

Revision: X

APPROVED:

Chairperson

Date

87-08-26

KITCHEN MANAGEMENT

FDS 126

Course Name

Course Number

COURSE LENGTH: 45 Hours

OBJECTIVES:

Having completed the entire course, the student will achieve by learning the following:

- a) The History of the Culinary Art
- b) The Kitchen Brigade Organization
- c) The Job Description and Specification of the Kitchen Personnel
- d) The Kitchen Organization
- e) Kitchen Layout
- f) The Causes of High Labour and Food Cost
- g) Professional Organizations vs. Canadian Federation of Chef de Cuisine
- h) The Structure of a Small and Large Hotel Organization

TOPICS TO BE COVERED:

- 1. **Brigade Structure for:**
 - a) Restaurant
 - b) Hotel of Large & Small Operation
 - c) Cafeteria
 - d) Institution vs Hospital, Jail
 - e) Identify the Various Facets of the Kitchen

- 2. **Job Description for:**
 - Chef
 - Sous-Chef
 - Baker
 - Pastry Chef
 - Butcher
 - Chef de Partie
 - Demi Chef
 - Commis
 - Apprentice

3. **Kitchen Organization:**
- a) Chef Office File and Record Keeping
 - b) Control of Department
 - c) Menu Planning
 - description
 - pricing
 - costing
 - cover, characteristics, mistake
 - themes
 - Seafood
 - Family Restaurant
 - Gourmet Restaurant
4. **Kitchen Layout for:**
- Mass Production
 - Small Limited Production
- a) Restaurant
 - b) Hotel/Motel
 - c) Cafeteria
 - d) Institution
5. **Causes of Cost in Labour and Food:**
- Productivity
 - Non-productivity
 - Standard Established
 - Structure Established
 - Structured Budget

EVALUATION:

Test #1	-	15%
Test #2	-	25%
Assignment/Project	-	25%
Final Exam	-	35%

