

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

COURSE OUTLINE

Course Title: KITCHEN MANAGEMENT

Code No.: FDS126-3

Program: CHEF TRAINING

Semester: ONE

Date: SEPTEMBER, 1990

Author: JOHN ALDERSON

New: X Revision:

APPROVED: *John Alderson*
Chairperson

90-01-01
Date

OBJECTIVES:

The student will have a knowledge of and an understanding of the financial and human resource constraints that a food service and hospitality business must work with in order to provide a profit for its owners or shareholders.

Topics To Be Covered Include:

- The Kitchen Brigade
- Marketing
- Menu Planning
- Menu Pricing
- Purchasing
- Receiving
- Storing
- Types of Service
- Revenue Control Systems

Method of Instruction:

Lectures, discussion, handouts and reading assignments

Textbooks: (in College library)

- 1) "Management by Menu" b Lendel H. Kotschevar
- 2) "Introduction to Management in the Hospitality Industry", by Tom Powers
- 3) "Quantity Food Purchasing", by Lendel H. Kotschevar and Charles Levinson

Grading:

The student's grade will be determined by the administration of tests given three times during the semester. The dates of the tests will be announced approximately one week in advance.