



**I. COURSE DESCRIPTION:**

This subject will give the students the knowledge needed to effectively calculate food costs and menu prices.

**II. TOPICS TO BE COVERED:**

- Weights and Measures
- Purchasing and Controls
- Food Yields
- Portion Costing
- Food Costing in Relation to Sales

**I. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:****Learning Outcomes:**

- Identify the different means of measuring and weighting food items.
- Operate kitchen equipment
- Identify the importance of accuracy in food costing.
- Calculate menu prices.

**Learning Outcomes and Elements of the Performance:**

Upon successful completion of this course the student will demonstrate the ability to:

1. Identify the differences of measuring and weighing food items.

**Elements of the Performance:**

- Distinguish between imperial and metric measurement
- Operate equipment in the kitchen used for measuring
- Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes
- Identify and explain the three standards of measurement:
  - a) metric
  - b) imperial
  - c) America

**Elements of the Performance:**

- Operate kitchen equipment

1. Identify and use all equipment in kitchen areas safely and practice all health issues in accordance with the sanitation code.
2. Identify the importance of accuracy in food costing.

**Elements of the Performance:**

- Relate food cost to sale price
- Cost recipes
- Convert a standardized recipe from metric to imperial

1. Calculate menu selling prices.

**Elements of the Performance:**

- Determine yields and finished product costs in relation to original purchase price.

**I. EVALUATION METHODS:**

The mark for this course will be arrived at as follows:

Classroom Assignments	50%
Attendance & Participation	50%

The grading scheme used will be as follows:

A+	90-100%	Outstanding Achievement
A	80- 89%	Excellent Achievement
B	70- 79%	Average Achievement
C	60- 69%	Satisfactory Achievement
R	Repeat	
X	Incomplete.	A temporary grade limited to special circumstances have prevented the student from completing objectives by the end of the semester. An "X" grade reverts to an "R" grade if not upgraded within a specified time.

**II. SPECIAL NOTES:**

1. In order to pass this course the student must obtain an overall test/quiz average of 60% or better.
2. Assignments must be submitted by the due date according to the specifications of the instructor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the instructor in cases where there were extenuating circumstances.
3. The instructor reserves the right to modify the assessment process to meet any changing needs of the class.
4. Consultation with the class will be done prior to any changes.
5. The method of upgrading an incomplete grade is at the discretion of the instructor, and may consist of such things as make-up work, rewriting tests, and comprehensive examinations.
6. Students with special needs (e.g. physical limitations, visual impairments, hearing impairments, learning disabilities) are encouraged to discuss required accommodations confidentially with the instructor).
7. Your instructor reserves the right to modify the course as he/she deems necessary to meet the needs of students.

**I. PRIOR LEARNING ASSESSMENT:**

Students who wish to apply for advanced credit in the course should consult the instructor.

**II. REQUIRED LEARNING RESOURCES:**

