

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



**SAULT
COLLEGE**

COURSE OUTLINE

COURSE TITLE: Menu Costing

CODE NO. : FDS134

SEMESTER: 1

PROGRAM: Kitchen Assistant

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PREVIOUS OUTLINE DATED: May
2015
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APPROVED: "Angelique Lemay"

DEAN

DATE

TOTAL CREDITS: 3

PREREQUISITE(S): None

HOURS/WEEK: 4

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*For additional information, please contact Angelique Lemay, Dean,
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(705) 759-2554, Ext. 2737

I. COURSE DESCRIPTION:

This course will give the student the knowledge required to effectively scale measure, convert, calculate food costs and menu prices. Have a basic understanding of how a A la carte and table d'hote kitchen would run in the industry.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. *Identify and understand the different means of measuring and weighing food items.*Potential Elements of the Performance:

- Distinguish between imperial and metric measurement
- Calculate conversions with help from conversion sheet

2. *Operate various kitchen equipment.*Potential Elements of the Performance:

- Identify and use the equipment used in the kitchen in a safe and sanitary manner

3. *Distinguish the difference between imperial and metric measurement.*Potential Elements of the Performance:

- Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes.

4. *Identify the importance of accuracy in food costing*Potential Elements of the Performance:

- Relate food costs to sale prices
- Use related food cost % and Markups

5. *Calculate menu prices*Potential Elements of the Performance:

- Determine yields and finished product costs in relation to the menu price

6. ***Perform effectively as a member of a food and beverage preparation and service team.***

Potential Elements of the Performance:

- Recognize the importance of good quality food and beverage service
- Complete work in a manner that enhances collaboration among the various members of the food and beverage service team
- Participate in the provision of services for special events
- Organize the selection and use of correct products and techniques for food and beverage service
- Select and use the correct tools, equipment, and supplies for food and beverage production
- Comply with departmental financial objectives in menu planning

III. TOPICS:

1. Weights and Measures
2. Kitchen Equipment
3. Imperial/Metric Measurement
4. Food/Portion Costing
5. Determining Menu Prices

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Professional Cooking, 8th edition, W. Gisslen

Digital Thermometer

Digital Scale

Zester

Vegetable Peeler

Paring Knife

Chanel Knife

Boning Knife

Bread Knife

Steel

Chef Knife 6"-10"

Piping Bag with appropriate tips

Sturdy Non-slip Shoes

White Chef Jacket with name

Checkered Chef's Pants

Chef's Hat

Apron

Clean Hand Towels

Neck Tie

Hair Net

V. EVALUATION PROCESS/GRADING SYSTEM:

The lab assignment includes the following:

- Gathering of utensils and raw materials
- Pre-preparation of the assigned items
- Preparation (cooking, baking) of the items
- Proper storage of the ready items including packaging, refrigeration, and freezing
- Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean
- Putting all utensils and small wares into their allocated places
- No student is to leave the lab area until the end of the period

With the help of the above, students will be **graded in the labs** as follows:

Observation of Work Hours:	15%
<ul style="list-style-type: none"> • Attendance • Appropriate Groom and Dress • Compliance with Company Rules 	
Safety Habits:	15%
<ul style="list-style-type: none"> • Organization of work area • Proper use & cleaning of tools • Proper handling of food product 	
Knowledge of Work:	15%
<ul style="list-style-type: none"> • Quality of Work • Quantity of Work • Pre-class Preparations 	
Work Rhythm (pace)	15%
<ul style="list-style-type: none"> • Quantity of work • Pace of preparation • Pace of clean-up 	
Operation & Care of Equipment	10%
<ul style="list-style-type: none"> • Attention to Duties • Decision Making (as applied to job) 	
Job Flexibility:	20%
<ul style="list-style-type: none"> • Accepts Direction from Others • Attitude Toward Supervisor • Amount of Supervision Required • Interaction with Co-Workers • Ability to Learn Required Tasks 	
Reaction to Frustration:	10%
<ul style="list-style-type: none"> • Effectiveness Under Stress • Adjust to and Accepts Changes 	
TOTAL	100%

The following semester grades will be assigned to students:

Grade	<u>Definition</u>	<i>Grade Point Equivalent</i>
A+	90 – 100%	
A	80 – 89%	4.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 – 59%	1.00
F (Fail)	49% and below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject area.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course without academic penalty.	

If a faculty member determines that a student is at risk of not being academically successful, the faculty member may confidentially provide that student's name to Student Services in an effort to help with the student's success. Students wishing to restrict the sharing of such information should make their wishes known to the coordinator or faculty member.

VI. SPECIAL NOTES:**Attendance:**

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session. It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.

Attendance is one of the most important components of the Lab. Therefore, **ANY student who misses more than 3 labs in one semester will be issued an "F" grade** unless extenuating circumstances occur – it is at the professor's discretion.

LAB Absence:

If a student is unable to attend class for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of class, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2588.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the class with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- With satisfactory documentation the student is responsible to make arrangements, immediately upon their return to the College to make-up the missed lab.

Dress Code:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom.

Without proper uniform, classroom access will be denied

VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum are located in D2L and on the portal form part of this course outline.