



COURSE OUTLINE

FDS126

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

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| Course Code: Title | FDS126: KITCHEN MANAGEMENT - BASIC |
| Program Number: Name | 2078: CULINARY MANAGEMENT |
| Department: | CULINARY/HOSPITALITY |
| Semester/Term: | 17F |
| Course Description: | In this course you will learn basic principles of cost control, menu planning, human resources & marketing. You will perform basic numeric operations and apply those skills for recipe conversion, costing, & menu pricing. |
| Total Credits: | 3 |
| Hours/Week: | 4 |
| Total Hours: | 60 |
| This course is a pre-requisite for: | FDS165 |
| Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable. | <p>#4. ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>#5. create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.</p> <p>#6. apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>#7. apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>#11. contribute to the development of marketing strategies that promote the successful operation of a food service business.</p> |
| Essential Employability Skills (EES): | <p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> |



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- #3. Execute mathematical operations accurately.
- #5. Use a variety of thinking skills to anticipate and solve problems.
- #7. Analyze, evaluate, and apply relevant information from a variety of sources.
- #8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
- #10. Manage the use of time and other resources to complete projects.
- #11. Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Evaluation Process and Grading System:

| Evaluation Type | Evaluation Weight |
|-------------------------|-------------------|
| Assignments | 40% |
| Final Assessment | 20% |
| Presentations & Quizzes | 10% |
| Tests | 30% |

Books and Required Resources:

Profitable Menu Planning by Drysdale
Publisher: Pearson Edition: Canadian
ISBN: 9780136750345

Course Outcomes and Learning Objectives:

Course Outcome 1.

Calculate basic numeric operations for practical kitchen problems.

Learning Objectives 1.

1. Add, subtract, multiply, divide & round whole numbers, decimals, mixed numbers & fractions
2. Perform conversions between fractions, decimals & percents
3. Perform conversions of weights & measures to their equivalencies in metric, US & imperial
4. Calculate unit price, yield percent, portion cost, recipe cost & selling price
5. Solve culinary math problems

Course Outcome 2.

Illustrate working knowledge of the basic principles of cost control, the procurement process & facilities management.



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Learning Objectives 2.

1. Discuss plant engineering & security
2. Describe basic functions of the purchasing & receiving process
3. Develop product specifications
4. Define as purchased vs. edible portion
5. Evaluate the benefits of using standard recipes
6. Create standard recipes

Course Outcome 3.

Analyze principles of table service & factors influencing menu design

Learning Objectives 3.

1. Examine a variety of menu styles & table service
2. Discuss various aspects of menu design & balance
3. Develop menus with contemporary menu descriptions
4. Use marketing data to identify how demographics impact menu planning
5. Identify potential dangers to customers caused by allergies or food sensitivities & how to employ risk reduction strategies

Course Outcome 4.

Demonstrate working knowledge of basic human resource concepts.

Learning Objectives 4.

1. Explain the importance of organizing staff, monitoring productivity & controlling labour costs
2. Identify factors that impact work performance
3. Discuss the principles of group dynamics to teamwork & team building
4. Devise a realistic career plan

Date:

Thursday, August 31, 2017



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Please refer to the course outline addendum on the Learning Management System for further information.