



COURSE OUTLINE

FDS134

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS134: MENU COSTING				
Program Number: Name	1075: GAS-KITCHEN ASSNT				
Department:	CULINARY/HOSPITALITY				
Semester/Term:	17F				
Course Description:	This course will give the student the knowledge required to effectively scale measure, convert, calculate food costs and menu prices. The student will also have a basic understanding of how an à la carte and table d'hôte kitchen would run within the industry.				
Total Credits:	3				
Hours/Week:	4				
Total Hours:	60				
Substitutes:	FDS126				
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>#3. Execute mathematical operations accurately.</p> <p>#4. Apply a systematic approach to solve problems.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#6. Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p>				
Course Evaluation:	Passing Grade: 50%, D				
Evaluation Process and Grading System:	<table><tr><th>Evaluation Type</th><th>Evaluation Weight</th></tr><tr><td>Labs - Skill Assessment</td><td>100%</td></tr></table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%
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Labs - Skill Assessment	100%				
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602				



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Course Outcomes and Learning Objectives:

Course Outcome 1.

Identify and understand the different means of measuring and weighing food items.

Learning Objectives 1.

1. Distinguish between imperial and metric measurement
2. Scale & properly portion items for large quantity cooking
3. Calculate recipe conversions
4. Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes

Course Outcome 2.

Operate various kitchen equipment.

Learning Objectives 2.

1. Select appropriate kitchen equipment to achieve a desired method of work & end result
2. Demonstrate the safe & proper use of contemporary kitchen equipment & tools

Course Outcome 3.

Identify the importance of accuracy in food costing.

Learning Objectives 3.

1. Relate food costs to sale prices
2. Use related food cost % and markup methods

Course Outcome 4.

Calculate menu prices.



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Learning Objectives 4.

1. Determine as purchased & edible portion costs and determine the impact on food cost
2. Determine recipe yields and finished product costs
3. Perform calculations to determine menu costs

Course Outcome 5.

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

Learning Objectives 5.

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

Date:

Thursday, August 31, 2017

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