



# COURSE OUTLINE

## HMG232

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Prepared: Sarah Birkenhauer    Approved: Sherri Smith

<b>Course Code: Title</b>	HMG232: FOOD AND BEVERAGE SUPERVISION I
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semester/Term:</b>	17F
<b>Course Description:</b>	<p>This course will allow the student to function in a supervisory and management capacity in food and beverage operations. The student will be expected to work within a team environment to create new systems and processes as well as enhance existing systems and processes. Further, students will continue to develop their interpersonal, problem-solving, communication and thinking skills as they meet the challenges presented in a work-based model closely resembling that of the private sector hospitality industry.</p>
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	12
<b>Total Hours:</b>	180
<b>Prerequisites:</b>	FDS165
<b>This course is a pre-requisite for:</b>	HMG212
<b>Vocational Learning Outcomes (VLO's):</b>  Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques. #2. apply basic and advanced food and bake science to food preparation to create a desired end product. #3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations. #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. #9. perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills. #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</p>



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	service industry. #12. contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.								
<b>Essential Employability Skills (EES):</b>	#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience. #2. Respond to written, spoken, or visual messages in a manner that ensures effective communication. #4. Apply a systematic approach to solve problems. #5. Use a variety of thinking skills to anticipate and solve problems. #6. Locate, select, organize, and document information using appropriate technology and information systems. #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. #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. #10. Manage the use of time and other resources to complete projects. #11. Take responsibility for ones own actions, decisions, and consequences.								
<b>Course Evaluation:</b>	Passing Grade: 50%, D								
<b>Evaluation Process and Grading System:</b>	<table><tr><th>Evaluation Type</th><th>Evaluation Weight</th></tr><tr><td>Labs - Skill Assessment</td><td>80%</td></tr><tr><td>Reflective Self-Assessment Essay</td><td>5%</td></tr><tr><td>Work Placement Journal</td><td>15%</td></tr></table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	80%	Reflective Self-Assessment Essay	5%	Work Placement Journal	15%
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<b>Books and Required Resources:</b>	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602								
<b>Course Outcomes and Learning Objectives:</b>	<b>Course Outcome 1.</b>  Develop strategies to cultivate an engaging work environment that reflects service excellence.  <b>Learning Objectives 1.</b>  1. Demonstrate effective communication skills and active listening skills when interacting with								



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colleagues

2. Create strategies to encourage development required to complete work on time
3. Critique kitchen service & make recommendations for improvement
4. Use constructive feedback to adapt personal performance to meet manager & team expectations
5. Evaluate self-performance

### **Course Outcome 2.**

Assess critical control points & implement a plan for preventative & corrective action.

### **Learning Objectives 2.**

1. Indicate what foods are potentially hazardous
2. Predict critical control points
3. Establish a preventative plan to ensure safe food production
4. Setup and follow through with a monitoring process
5. Develop a corrective action plan

### **Course Outcome 3.**

Implement strategies to generate an organized plan for food production.

### **Learning Objectives 3.**

1. Show the ability to work with minimal supervision
2. Construct a daily prep list & work plan
3. Prepare product quickly & efficiently while maintaining a clean & orderly kitchen environment
4. Produce work in a manner that enhances collaboration among members of the kitchen service team

### **Course Outcome 4.**

Employ leadership & contribute to team achievement.



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### Learning Objectives 4.

1. Support colleagues to achieve organization goals
2. Comply with current employment & human rights legislation
3. Evaluate kitchen production & maintain records for assessment
4. Describe menu items & verify presentation & production quantities

### Course Outcome 5.

Create contemporary menu items using advanced food & bake science.

### Learning Objectives 5.

1. Recommend international, local, regional, national & indigenous menu items based on research of contemporary culinary concepts
2. Create new dishes to feature on menus
3. Critique new feature menu items

**Date:**

Thursday, August 31, 2017

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