



COURSE OUTLINE: FDS126 - KITCHEN MNGMT-BASIC

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	FDS126: KITCHEN MANAGEMENT - BASIC
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	18F
Course Description:	In this course you will learn basic principles of cost control, menu planning, human resources and marketing. You will perform basic numeric operations and apply those skills for recipe conversion, costing and menu pricing.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
This course is a pre-requisite for:	FDS165
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 5 support the development of menu options 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>VLO 6 apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation</p> <p>VLO 7 apply basic 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>VLO 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>2078 - CULINARY MANAGEMENT</p> <p>VLO 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>VLO 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</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



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preferences and address modifications for special diets, food allergies and intolerances, as required.

- VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
- VLO 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.
- VLO 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.
- VLO 11 contribute to the development of marketing strategies that promote the successful operation of a food service business.

Essential Employability Skills (EES) addressed in this course:

- EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 3 Execute mathematical operations accurately.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Books and Required Resources:

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

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Calculate basic numeric operations for practical kitchen problems.	1.1 Add, subtract, multiply, divide and round whole numbers, decimals, mixed numbers and fractions. 1.2 Perform conversions between fractions, decimals and percent. 1.3 Perform conversions of weights and measures to their equivalencies in metric, US and imperial. 1.4 Calculate unit price, yield percent, portion cost, recipe cost and selling price. 1.5 Solve culinary math problems.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Illustrate working knowledge of the basic principles of cost control, the procurement process and facilities management.	2.1 Discuss plant engineering and security. 2.2 Describe basic functions of the purchasing and receiving process. 2.3 Develop product specifications. 2.4 Define as purchased vs. edible portion. 2.5 Evaluate the benefits of using standard recipes. 2.6 Create standard recipes.



	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Analyze principles of table service and factors influencing menu design.	3.1 Examine a variety of menu styles and table service. 3.2 Discuss various aspects of menu design and balance. 3.3 Develop menus with contemporary menu descriptions. 3.4 Use marketing data to identify how demographics impact menu planning. 3.5 Identify potential dangers to customers caused by allergies or food sensitivities and how to employ risk reduction strategies.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Demonstrate working knowledge of basic human resource concepts.	4.1 Explain the importance of organizing staff, monitoring productivity and controlling labour costs. 4.2 Identify factors that impact work performance. 4.3 Discuss the principles of group dynamics to teamwork and team building. 4.4 Devise a realistic career plan.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Assignments	40%	
Final Assessment	20%	
Presentations & Quizzes	10%	
Tests	30%	

Date:

August 7, 2018

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

