



COURSE OUTLINE: FDS134 - MENU COSTING

Prepared: Sarah Birkenhauer

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

Course Code: Title	FDS134: MENU COSTING	
Program Number: Name	1075: GAS-KITCHEN ASSNT	
Department:	CULINARY/HOSPITALITY	
Semesters/Terms:	18F	
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 a la carte kitchen would run within the industry.	
Total Credits:	3	
Hours/Week:	4	
Total Hours:	60	
Prerequisites:	There are no pre-requisites for this course.	
Corequisites:	There are no co-requisites for this course.	
Substitutes:	FDS126	
Essential Employability Skills (EES) addressed in this course:	<p>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.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p>	
Course Evaluation:	Passing Grade: 50%, D	
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602	
Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Identify and understand the different means of measuring and weighing food items.	1.1 Distinguish between imperial and metric measurement 1.2 Scale & properly portion items for large quantity cooking 1.3 Calculate recipe conversions 1.4 Make conversions from Fahrenheit to Celsius temperatures



	as it applies to recipes
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Operate various kitchen equipment.	2.1 Select appropriate kitchen equipment to achieve a desired method of work & end result. 2.2 Demonstrate the safe & proper use of contemporary kitchen equipment & tools.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Identify the importance of accuracy in food costing.	3.1 Relate food costs to sale prices. 3.2 Use related food cost % and markup methods.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Calculate menu prices.	4.1 Determine as purchased & edible portion costs and determine the impact on food cost. 4.2 Determine recipe yields and finished product costs . 4.3 Perform calculations to determine menu costs.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Perform effectively as a member of a food and beverage preparation and service team.	5.1 Recognize the importance of good quality food and beverage service. 5.2 Participate in the provision of services for special events. 5.3 Organize the selection and use of correct products and techniques for food and beverage service. 5.4 Select and use the correct tools, equipment, and supplies for food and beverage production. 5.5 Comply with departmental financial objectives in menu planning. 5.6 Complete work in a manner that enhances collaboration among the various members of the food and beverage service team.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	100%	All

Date:

June 25, 2018

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

