

Sault College of Applied Arts and Technology sault ste. marie

Course Outline

FOOD SERVICE MANAGEMENT

FDS ~~21~~²³-5

revised JANUARY 1978

FOOD SERVICE MANAGEMENT
FDS 114-5

REFERENCES:

- Profitable Food & Beverage Operation - Brooner, Carlson, Maschal - Ahrens
How to Manage A Restaurant - Stockes - Brown
How to Operate a Restaurant - Dukes & Lundberg - Ahrens

OBJECTIVES OF COURSE:

1. to obtain a thorough background of the catering industry, its requirements, demands and rewards.
2. to provide a working knowledge of;
 - (a) organization of a catering department
 - (b)
 - (c) the preparation stages
 - (d) various types of operations
 - (e)
 - (f) employee training
 - (g) banquet organization
 - (h) entertainment
 - (i) restaurant equipment and planning
 - (j) controls
 - (k) menu design and restaurant merchandising
 - (l) French & Russian service

FORMAT:

The course will consist of lectures, required reading, case discussion, films and slide presentations, and projects including research. In addition students will do practical work in the Gallery.

STUDENT EVALUATION:

The proposed form of evaluation is as follows:

3 term tests	30
Project	10
Gallery work	30
Final Examination	20

Make-up will be considered a privilege and granted only in cases where circumstances beyond the students control precluded completion of the various aspects of the course on time.