

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: MENU PLANNING AND PURCHASING
Code No.: FDS 119
Program: HOTEL AND RESTAURANT MANAGEMENT
Semester: TWO
Date: JANUARY, 1987
Author: JOHN ALDERSON

New: X Revision:

APPROVED: *John Alderson*
Chairperson

Date 87-01-09

MENU PLANNING & PURCHASING

FDS 119

Course Name

Course Number

- Principles of Menu Planning
- Menu Trends and Correct Terminology
- Menu Violations - The Truth in the Menu
- Menu Description - How to Make it Real
- Informal, Formal Lunch and Dinner Menu
- Buffet and Banquet Menu
- Menu Design and Cover
- Principles of Food Purchasing
- Purchasing Specifications
- Meat Purchasing
- Poultry Purchasing
- Fish and Shellfish Purchasing
- Receiving Procedures and Controls
- Requisitioning Systems and Security
- Flours, Fats and Sugars

EVALUATION: Three tests and an assignment will be given.

First Test - second week of February -- 25%

Second Test - third week of March -- 25%

Third Test - last week of April -- 25%

Project is due -- **APRIL 13th** -- 25%

NO REWRITES

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COURSE OUTLINE

Course Outline: FOOD THEORY II

Code No.: FDS 230

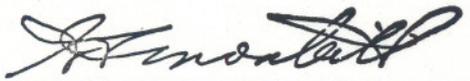
Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: TWO

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FOOD THEORY II

FDS 230

Course Name

Course Number

OBJECTIVES: To provide the student with a basic understanding of and, when applicable, the ingredients and preparation of:

- 1) Salads and Salad Dressings
- 2) Hors d'Oeuvre - Varieties - Hot and Cold
- 3) The Savory - Its Position in the Menu and Recipes
- 4) Preparation of Various Sandwiches - Fillings and Bread
- 5) Nature of Various Cheeses
- 6) Beef - Its Uses and Cuts and Method of Preparation
- 7) Lamb and Mutton - Its Uses, Cuts and Method of Preparation
- 8) Veal - Its Uses, Cuts, and Method of Preparation
- 9) Pork, Ham and Bacon - Its Uses, Cuts and Method of Preparation
- 10) Game - Its Uses, Cuts, and Method of Preparation
- 11) Poultry - Its Uses, Cuts, and Method of Preparation
- 12) Desserts, Confectionary, and Ices

EVALUATION: Three Tests

- First Test - Second week of February -- 25%
- Second Test - Third week of March -- 25%
- Third Test - Last week of April -- 50%

NO REWRITES