

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

COURSE OUTLINE

Course Outline: KITCHEN MANAGEMENT

Code No.: FDS 126

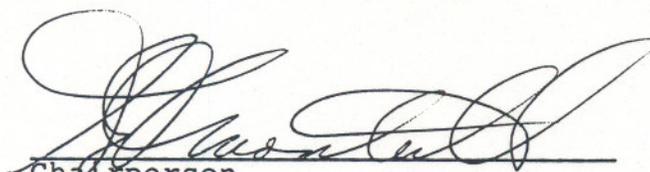
Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: FOUR

Date: JANUARY, 1987

Author: NORBERT CHABOT

New: X Revision: \_\_\_\_\_

APPROVED:   
Chairperson

86-11-20  
Date

KITCHEN MANAGEMENT

FDS 126

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Course Name

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Course Number

**COURSE LENGTH** - 45 Hours - (Introduction to Hospitality Industry)

**OBJECTIVES:**

Having successfully completed the course, the student will know:

- a) History of Culinary Art
- b) Culinary Techniques and Kitchen Organization
- c) Professional Organizations - C.R.F.A. - Canadian Federation of Chef de Cuisine and Culinary Art Competition
- d) Industry Structure
- e) Menu Making and Servicing

**TOPICS TO BE COVERED:**

- 1.
  - a) History of the Culinary Art
  - b) Identify various facets of the kitchen
  - c) Terms and languages used in the kitchen
  - d) Identify kitchen equipment
- 2. **Receiving:**
  - a) How to Receive Goods
  - b) How to Handle Food Invoices
  - c) Record Keeping of Purchases
  - d) Storage Methods and Correct Temperatures of Fresh, Frozen, and Dried Food
- 3. **Practice Quality Control:**
  - a) Meat Costing
  - b) Recipe Costing
  - c) Yield Factors

4. Menu Planning:

- a) **Types of Menus** - Coffee Shop
  - Cafeteria
  - Dining Room
  - Banquet
  - Bar/Lounge
  - Terrace
  
- b) **Planning a Menu** - Formal
  - Informal
  - Lunch
  - Dinner
  - Breakfast
  - Buffet
  - Banquet
  - Coffee Break Menu
  
- c) **Menu Description**  
**Menu Pricing**  
**Menu Costing**
  
- d) **Cycle Menus** - What are They
  - How to Plan Menus
  - What is the Benefit of It
  - Menu Cover, Characteristics
  - Menu Mistakes

5. Services:

- a) Kitchen Set-Ups for Different Services
- b) Suitable Food for Different Services

Method of Servicing:

- a) Buffet Style
- b) Reception Style
- c) American
- d) Russian "Sur Gueridon"
- e) English "A La Pince"
- f) French "Maison Bourgeoise"

6. Buffet Set Up - Instrument used for Buffet and Reception

7. Industry Structure in an Important Hotel and Restaurant

EVALUATION:

Attendance	-	5%
Test (1)	-	20%
Test (2)	-	25%
Final Exams	-	50%
		<hr/>
		100%