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

COURSE OUTLINE

Course Outline: LARGE QUANTITY FOOD (FOOD SERVICE)
Code No.: FDS 125
Program: CHEF TRAINING
Semester: TWO
Date: JANUARY, 1988
Author: KIM SIEBERTZ

New: _____ Revision: X

APPROVED: 
Chairperson

88-01-08
Date

TEXT: "Waiter/Waitress Training Manual", CBI Publishing Company

OBJECTIVES:

The successful student will obtain sufficient practical skill to:

- assign pre-opening and closing responsibilities
- train and supervise staff for American service
- use SUGGESTIVE SELLING successfully
- recognize proper use of colours in plate presentation
- use showmanship in dining room operations
- use proper controls, assuring profits in operation
- understand importance of Kitchen-Dining room relationship

ATTENDANCE:

Theory I class instructs skills used in practical Gallery Lab operations. Failure to attend theory or lab classes prevents a student from a grade mark for those functions.

EVALUATION:

1. Personal appearance, practical skills in serving and sales ability in the Gallery operations are monitored.
2. Failure to attend a scheduled lab or theory class will result in an "I" mark. Three lab or theory classes missed in a semester automatically results in an "R" and the student will be relieved of his/her Gallery responsibilities.

Each student will be evaluated for every Gallery function on appearance, attitude, communication (between fellow students and customers) and skills. A daily record of sales per person is also maintained. Non-attendance naturally forfeits any possible mark.

AVAILABILITY:

Please feel free to contact me in Room B2176, extension 579 should you have any difficulties or need to upgrade your marks. Consult my timetable for availability.