

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: MENU PLANNING & PURCHASING  
Code No.: FDS 119  
Program: HOTEL & RESTAURANT MANAGEMENT  
Semester: TWO  
Date: JANUARY 1989  
Author: JOHN ALDERSON

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

APPROVED: *Amontail*  
Chairperson

January/89  
Date

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Course Name

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Course Number

AREAS TO BE COVERED ARE:

MENU DEVELOPMENT

Trends & Terminology  
Description & Violations  
A la Carte & Table d'Hotel  
Buffet & Banquet  
Design & Printing

FOOD PURCHASING

Meat, Poultry, Fish, Dry Goods, Eggs, Milk and Fresh Produce.  
Receiving Procedures  
Purchasing Specifications

During this course each student will prepare an A la Carte menu and seven days of Table d'Hotel menus giving recipes, portion sizes, method of presentation with a small diagram for each dish and a list of the opening inventory of stock required.

EVALUATION

There will be three tests worth 25% each and one project worth 25%. There will be no rewrites.