

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: KITCHEN MANAGEMENT

CODE NO.: FDS126 SEMESTER: FOUR

PROGRAM: HOTEL AND RESTAURANT

AUTHOR: JOHN ALDERSON

DATE: JANUARY, 1993

PREVIOUS OUTLINE DATED: JANUARY, 1992

New: _____ Revision: X

APPROVED: *[Signature]*
DEAN, SCHOOL OF BUSINESS &
HOSPITALITY

Jan 93
DATE



dishes will then be prepared using fresh ingredients.

A written report will be presented by the students each time comparing the taste, texture, colour, cost and relative nutritional value. Students will also be evaluated on food preparation skills and cleanliness.

THEORY:

The theory section will cover:

- a) the kitchen brigade and their duties
- b) equipping your kitchen
- c) staffing your establishment
- d) marketing your establishment

There will be two tests in theory. The first test will be **the last week of February and the other test will be the second week of April.** Combined theory tests will be worth 50% of your final mark. Practical evaluation will be worth 40% of your final mark. Attendance will be worth 10% of your final mark.

Lab uniforms are necessary when involved in food preparation.

Students involved in food preparation will not be evaluated if they arrive late for the lab.

There will be no re-writes.