



# COURSE OUTLINE

## FDS165

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

<b>Course Code: Title</b>	FDS165: KITCHEN MANAGEMENT - ADVANCED
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semester/Term:</b>	17F
<b>Course Description:</b>	Upon successful completion of the reportable subject, the student is able to demonstrate an understanding of advanced kitchen management concepts, principles and practices.
<b>Total Credits:</b>	5
<b>Hours/Week:</b>	4
<b>Total Hours:</b>	60
<b>Prerequisites:</b>	FDS126
<b>Substitutes:</b>	FDS232
<b>This course is a pre-requisite for:</b>	HMG232
<b>Vocational Learning Outcomes (VLO's):</b>  Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#4. ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>#5. create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.</p> <p>#6. apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.</p> <p>#7. apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p>
<b>Essential Employability Skills (EES):</b>	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#3. Execute mathematical operations accurately.</p> <p>#4. Apply a systematic approach to solve problems.</p>



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- #5. Use a variety of thinking skills to anticipate and solve problems.
- #6. Locate, select, organize, and document information using appropriate technology and information systems.
- #7. Analyze, evaluate, and apply relevant information from a variety of sources.
- #8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
- #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- #10. Manage the use of time and other resources to complete projects.

### Course Evaluation:

Passing Grade: 50%, D

### Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Assignments	40%
Final Assessment	15%
Presentations & Quizzes	15%
Tests	30%

### Books and Required Resources:

Principles of Food, Beverage & Labour Cost Controls by Dittmer  
Publisher: Wiley Edition: 2nd Canadian  
ISBN: 9781118798171

### Course Outcomes and Learning Objectives:

#### Course Outcome 1.

Analyze cost management strategies.

#### Learning Objectives 1.

1. Summarize principles of purchasing, receiving & storage control
2. Identify legal & ethical aspects of purchasing
3. Discuss how to determine production quantities
4. Define inventory turnover

#### Course Outcome 2.

Develop an understanding of food & beverage cost & sale concepts.



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### **Learning Objectives 2.**

1. Explain the terms used in preparing an income statement
2. Prepare an income statement
3. Recognize the significance of cost to sale relationships
4. Explain cost benefit ratio

### **Course Outcome 3.**

Perform business calculations.

### **Learning Objectives 3.**

1. Use Excel to complete a variety of cost control functions
2. Perform yield tests
3. Apply cost/volume/profit equation

### **Course Outcome 4.**

Apply principles of labour cost control.

### **Learning Objectives 4.**

1. Explain the importance of scheduling staff, managing productivity & controlling labour cost
2. Summarize the forecasting process
3. Explain causes of variance

### **Course Outcome 5.**

Summarize basic management principles.

### **Learning Objectives 5.**



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1. Prepare job descriptions
2. Explain the importance of establishing performance standards & procedures
3. Discuss the challenges of labour management in the context of achieving acceptable productivity
4. Explain the benefits of equality & diversity within the workplace

### **Course Outcome 6.**

Develop a menu that reflects responsible kitchen management & efficient use of resources.

### **Learning Objectives 6.**

1. Design & cost out a menu
2. Calculate selling price using cost percentage & contribution margin methods

**Date:**

Thursday, August 31, 2017

Please refer to the course outline addendum on the Learning Management System for further information.