



COURSE OUTLINE

HMG212

1

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	HMG212: FOOD AND BEVERAGE SUPERVISION II
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	This course will provide second-year students with practical training as managers in an experimental learning environment. The students will apply and develop their knowledge and skills in all of the management functions: planning, organizing, coordinating, staffing, directing, controlling and evaluating. Students rotate through various management positions, and continue to develop their interpersonal, problem-solving, communication, critical thinking and teamwork skills.
Total Credits:	4
Hours/Week:	12
Total Hours:	180
Prerequisites:	HMG232
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>#3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <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>#9. perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>#11. contribute to the development of marketing strategies that promote the successful operation of a food service business.</p> <p>#12. contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>



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Essential Employability Skills (EES):

- #1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
- #2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- #3. Execute mathematical operations accurately.
- #4. Apply a systematic approach to solve problems.
- #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.
- #11. Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Labs - Skill Assessment	80%
Reflective Supervisory Assessment Essay	15%
Work Placement Journal	5%

Books and Required Resources:

Professional Cooking for Canadian Chefs by Wayne Gisslen
Publisher: Wiley Edition: 8
ISBN: 9781118636602

Course Outcomes and Learning Objectives:

Course Outcome 1.

Compose contemporary food items using advanced culinary techniques & knowledge.

Learning Objectives 1.

- 1. Recommend contemporary menu items
- 2. Create & produce new menu items
- 3. Demonstrate the ability to work with minimal supervision



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3

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Course Outcome 2.

Recommend a plan for safe & efficient food production.

Learning Objectives 2.

1. Write a daily prep list & work plan
2. Assign tasks to team members
3. Estimate time limits for food production
4. Predict critical control points to ensure safe food production

Course Outcome 3.

Explain critical control points & monitor the production of safe food.

Learning Objectives 3.

1. Discuss critical control points with colleagues & implement a preventative action plan
2. Execute & monitor the safe production of food
3. Recommend & justify corrective action to colleagues

Course Outcome 4.

Employ leadership to support team achievement.

Learning Objectives 4.

1. Support colleagues to achieve production goals
2. Provide supervision that complies with current employment & human rights legislation
3. Evaluate & maintain records
4. Support team development required for service excellence

Course Outcome 5.



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Evaluate foods service & recommend strategies to implement to improve staff efficiency & engagement.

Learning Objectives 5.

1. Arrange the organization, setup, maintenance & supervision of food production
2. Critique menu items by assessing the food production process, the application of cooking methods & the presentation of food
3. Evaluate team & self-performance
4. Provide feedback in team meeting & recommend strategies to adapt performance to meet expectation

Date:

Thursday, August 31, 2017

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