



COURSE OUTLINE: HMG232 - FOOD&BEV.SUPERVIS.I

Prepared: Sarah Birkenhauer and Deron Tett

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	HMG232: FOOD AND BEVERAGE SUPERVISION I
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	18F
Course Description:	This course will allow the student to function in a supervisory and management capacity in food and beverage operations. The student will be expected to work within a team environment to create new systems and processes as well as enhance existing systems and processes. Further, students will continue to develop their interpersonal, problem-solving, communication and thinking skills as they meet the challenges presented in a work-based model closely resembling that of the private sector hospitality industry.
Total Credits:	4
Hours/Week:	12
Total Hours:	140
Prerequisites:	FDS165
Corequisites:	There are no co-requisites for this course.
This course is a pre-requisite for:	HMG212
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.
	VLO 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.
	VLO 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.
	VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
	VLO 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.
	VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
	VLO 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.



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VLO 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.

VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.

Essential Employability Skills (EES) addressed in this course:

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.

EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.

EES 3 Execute mathematical operations accurately.

EES 4 Apply a systematic approach to solve problems.

EES 5 Use a variety of thinking skills to anticipate and solve problems.

EES 6 Locate, select, organize, and document information using appropriate technology and information systems.

EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.

EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.

EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.

EES 10 Manage the use of time and other resources to complete projects.

EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

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	Learning Objectives for Course Outcome 1
1. Develop strategies to cultivate an engaging work environment that reflects service excellence.	1.1 Demonstrate effective communication skills and active listening skills when interacting with colleagues. 1.2 Create strategies to encourage development required to complete work on time. 1.3 Critique kitchen service & make recommendations for improvement. 1.4 Use constructive feedback to adapt personal performance to meet manager & team expectations. 1.5 Evaluate self-performance.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Assess critical control points and implement a plan for preventative and corrective action.	2.1 Indicate what foods are potentially hazardous. 2.2 Predict critical control points. 2.3 Establish a preventative plan to ensure safe food production. 2.4 Setup and follow through with a monitoring process. 2.5 Develop a corrective action plan.
Course Outcome 3	Learning Objectives for Course Outcome 3



	3. Implement strategies to generate an organized plan for food production.	3.1 Show the ability to work with minimal supervision. 3.2 Construct a daily prep list and work plan. 3.3 Prepare product quickly and efficiently while maintaining a clean and orderly kitchen environment. 3.4 Produce work in a manner that enhances collaboration among members of the kitchen service team.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Employ leadership and contribute to team achievement.	4.1 Support colleagues to achieve organization goals. 4.2 Comply with current employment and human rights legislation. 4.3 Evaluate kitchen production and maintain records for assessment. 4.4 Describe menu items and verify presentation and production quantities.
	Course Outcome 5	Learning Objectives for Course Outcome 5
	5. Create contemporary menu items using advanced food and bake science.	5.1 Recommend international, local, regional, national and indigenous menu items based on research of contemporary culinary concepts. 5.2 Create new dishes to feature on menus. 5.3 Critique new feature menu items.
	Course Outcome 6	Learning Objectives for Course Outcome 6
	6. Complete a field placement at a local restaurant.	6.1 Work at a local restaurant approved by faculty. 6.2 Follow the college field placement guidelines while working in a local restaurant. 6.3 Document all work experience in the field placement journal. 6.4 Complete the required hours of work on a field placement.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	80%	1,2,3,4,5
Reflective Self-Assessment Essay	5%	1,2,3,4,5
Work Placement Journal	15%	6

Date:

June 25, 2018

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

