

COURSE NAME: CUL182 Kitchen Operations/Food & Beverage

Credit Value: 2
Total Course Hours: 28
Prerequisite Course(s): None
Corequisite Course(s): No

COURSE DESCRIPTION

This course provides information regarding the various concepts of food production procedures of commercial kitchens found in traditional and futuristic food service establishments. Emphasis will be on communication forms toward production goals and control of food management. This course will also present students with information regarding the internal relationships of the various food and beverage departments within the organization and how they contribute to the overall operational objectives of the food service industry.

LAND ACKNOWLEDGEMENT

Canadore College resides on the traditional territory of the Anishinaabeg and within lands protected by the Robinson Huron Treaty of 1850. This land is occupied by the people of Nipissing First Nation since time immemorial.

PLAR INFORMATION

This course is not eligible for Prior Learning Assessment and Recognition.

COURSE LEARNING OUTCOMES

Upon completion of this course, the student will have reliably demonstrated the ability to:

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| <p>1.0 Identify the various styles of food production systems that are present in today's hospitality industry.</p> <ul style="list-style-type: none">1.1 Identify establishments that operate from satellite kitchens.1.2 List and compare institutional food production systems.1.3 List commercial food services that operate as restaurant service.1.4 Classify the different types of restaurants and lodging that are established in today's society.1.5 Define the term full service restaurant and its production methods.1.6 Define the term specialty restaurant and its production goals.1.7 Describe and contrast the major kinds of restaurant operation.1.8 Define multi-unit and single-unit food service operations. <p>2.0 Distinguish production goals and controls</p> | <p>that hospitality food service has in place.</p> <ul style="list-style-type: none">2.1 Explain the meaning and importance of quality and quantity of food control.2.2 Define the terms labour cost and food cost.2.3 Identify management goals in food service dealing with food products.2.4 Describe why food handlers must carry out labour and food cost standards at all times.2.5 Describe professional cooking discipline toward food production.2.6 Compile necessary information to determine your own production plan.2.7 Explain how to develop team support to meet deadlines.2.8 Explain why synchronization of a well-organized kitchen is mandatory to perform high-quality food production.2.9 Explain the importance of the brigade system and why it is essential to achieving high-quality food production in a busy working environment. |
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- 2.10 Describe the importance of discipline in maintaining a clean and safe working kitchen environment.
- 3.0 Analyze the commercial menu as a blueprint for food production.
- 3.1 Explain the central role of the menu in any food service.
- 3.2 Explain the importance of the clientele in planning the menu.
- 3.3 Describe why the menu plays the role of a blueprint prior to food production.
- 3.4 Explain the common method of constructing a commercial menu.
- 3.5 Identify menu items into proper food group structure.
- 3.6 Define and cite typical uses of each of the following menus:
- 3.6.1 Fixed Menu (Banquet)
- 3.6.2 Cycle
- 3.6.3 A la Carte
- 3.6.4 Table d'Hote
- 3.7 Explain menus containing restrictions according to market demand.
- 3.8 Identify matching menus to selected food services.
- 4.0 Identify the various factors involved in planning, presenting, and producing a meal according to a selected food service menu.
- 4.1 Describe the importance of balancing the menu in regards to taste, colour, and texture.
- 4.2 Identify the four groups of food that should be present throughout the course of a meal.
- 4.3 Apply the rules of plating food to customer convenience.
- 4.4 List the important reasons of portion control as a part of menu planning.
- 4.5 Apply the technique of menu costing to meet standard food cost.
- 4.6 Distinguish seasonal food trends that can affect budget.
- 4.7 Describe how to meet budget deadlines in relation to production capability.
- 4.8 Discuss the importance of establishing a portion-size standard to maintain clientele.
- 4.9 List the three production capabilities required for successful production.
- 5.0 Define a basic control system to monitor the flow of food production from its purchase to its point of sale.
- 5.1 Explain the purpose of food purchasing functions.
- 5.2 Interpret purchasing guide and specifications of product from suppliers.
- 5.3 Draw and fill in purchasing forms according to supplier specifications.
- 5.4 Identify the three receiving rules that are to conform to the order placed.
- 5.5 List the two objectives of the storing function.
- 5.6 Apply inventory taking techniques from bin cards.
- 5.7 Draw and fill in an internal requisition form with all the basic information.
- 6.0 Study production communication forms that are vital to a successful food service operation.
- 6.1 Draw a job description listing of the eight most important details.
- 6.2 Write a production food assignment.
- 6.3 Describe the need for a work schedule for employees.
- 6.4 Indicate the effectiveness of a function sheet in food service.
- 6.5 Draw a function sheet including the three major points.
- 6.6 Understand the importance of Banquet Event Orders, Group Resumes, Purchase Specifications and Standardized Recipes as communication forms.
- 7.0 Identify the new technology used to produce popular convenience food served in various food service establishments.
- 7.1 Identify the basic form of preparation of any product known as convenience food.
- 7.2 Demonstrate the advantages of using convenience food.
- 7.3 Demonstrate the disadvantages of using convenience food.
- 7.4 Discuss the importance of a strict discipline regarding handling and storing of convenience food to maintain quality.
- 7.5 Apply cost analyses to the making or purchasing decision of convenience food and

- discuss changes in recent years due to the cost of ingredients and labour.
- 7.6 Explain the advantage of a cook-chill system.
- 7.7 Discuss the food process involved in the vacuum-cook (sous vide) system.
- 7.8 Identify new cooking equipment that speeds up the food cooking process.
- 7.9 Discuss the advantages and disadvantages of the computerized food service system.
- 7.10 Explain the role of convenience food in today's food industry.
- 7.11 Identify the appropriate convenience food used for different types of menus.
- 7.12 Identify the reasoning behind the increased use of convenience foods today.
- 7.13 Understand the relationship between convenience foods, food cost percentage and labour cost percentage.
- 8.0 List the food and beverage departments and illustrate the duties and responsibilities of the key food and beverage executives.
- 8.1 Appreciate the different facets of restaurant operation.
- 8.2 Understand the structure of the food and beverage department using an organizational chart.
- 8.3 Describe the duties of the food and beverage director and other key departments.
- 8.4 State the functions and responsibilities of the food and beverage department.
- 8.5 Perform computations using key food and beverage operating ratios.
- 8.6 List classification of restaurants.
- 8.7 Understand the Innkeeper's acts mandate in negotiating customer personal safety while visiting your operation.
- 8.8 Understand the difference between leadership and management, and what makes an effective leader.
- 8.9 Identify Tuckman's five stage development process that teams follow to become high performing.
- 8.10 Understand the importance of employee empowerment to the success of a foodservice operation.
- 8.11 Identify ways leaders create a more unified team of employees - team building, celebrating success and helping employees reach their potential.

GENERAL EDUCATION

This is not a General Education course.

PROGRAM OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved program learning outcomes (PLO):

Culinary Management

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.
6. Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
8. Select and use technology, including contemporary kitchen equipment, for food production and promotion.
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.

Culinary Skills

1. Provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
4. Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces

and the responsible, efficient use of resources.

6. Apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation

8. Use technology, including contemporary kitchen equipment, for food production and promotion.

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.

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.

ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved essential employability skills (EES) outcomes:

1. Communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils 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. Analyse, 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 in ways 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 one's own actions, decisions, and consequences.

EXTERNAL COURSE ACCREDITATIONS AND CONDITIONS

There are no external accreditations or conditions identified for this course.

COURSE EVALUATION

Evaluation Item	Weight
3 tests worth 13.33 each	40%
2 Assignments worth 20% each	40%
1 Final Theory Exam	20%

COURSE PASS GRADE

50

GRADING SYSTEM

A+:	90-100%	B+:	77-79%	C+:	65-69%	D:	50-54%	S - Satisfactory
A:	85-89%	B:	73-76%	C:	60-64%	F:	0-49%	I - Incomplete
A-:	80-84%	B-:	70-72%	D+:	55-59%			F- Repeat Course, included in GPA
								FS- Failure Supplemental
								FR- Repeat course, excluded from GPA

*For a complete chart of grades and descriptions, please see the Grading Policy.

LEARNING RESOURCES

Course Textbooks:

Recommended:

Title: Professional Cooking for Canadian Chefs
 Author: Wayne Gisslen
 Publisher:
 Edition: 9th Edition
 Print ISBN: 978-1-119-42472-7
 eBook ISBN:

Required: In-House PowerPoint (available on D2L)

Resources listed on the course outline support the achievement of learning outcomes, and may be used throughout the course to varying degrees depending on the instructor's teaching methodology and the nature of the resource.

Technology requirements - <https://www.canadorecollege.ca/BYOD>

The Harris Learning Library's staff can help you find resources to support your learning - www.eclibrary.ca

LEARNING ACTIVITIES

Lectures, PowerPoints and Group and Individual Assignments.

DELIVERY MODE

This course may be delivered, in whole or in part, in a number of modalities, including In-Person, Remote (synchronous and/or asynchronous), hybrid, or Hyflex, as per accreditation and/or regulatory standards where appropriate. This information is identified on the course schedule (student and faculty).

RECORDING GUIDELINES

This class may be recorded by faculty of the College. Faculty will inform students when recording of the class commences and ceases. 'Recorded' means that the audio-visual and chat portions of the class will be recorded and then be stored on the College or vendor provider server. They will be made available to students, but only for the express and sole use of those registered in this course. If you have any questions or concerns about this recording, please contact your instructor or the College's privacy officer at privacy.officer@canadorecollege.ca. Full recording guidelines can be found at: <https://cdn.agilitycms.com/canadore-college/academic-centre-of-excellence/Canadore%20Recording%20Guidelines.pdf>

ACADEMIC POLICIES

Canadore College is committed to the highest standards of academic integrity, and expects students to adhere to these standards as part of the learning process in all environments. The College's Academic Integrity policy seeks to ensure that all students understand their rights and responsibilities in upholding academic integrity and that students receive an accurate and fair assessment of their work. Please review the Academic Integrity policy (A-18) and other academic policies found on our website: <https://www.canadorecollege.ca/about/policies>.

COLLEGE POLICIES

- Protecting human rights in support of a respectful college community

For college policies please see: <http://www.canadorecollege.ca/about-us/college-policies>.

Accessibility Learning Services for Students with Disabilities - Student Success Services

Student Success Services provides comprehensive support to students. We aim to ensure that all students have equal access to educational opportunities and can succeed in their academic journey. Our services focus on reducing and eliminating barriers related to education through individualized accommodations and support. If you are a student with a disability, we encourage you to register with Accessible Learning by completing the Student Success – Accessible Learning Services Form (https://canadorecollege-accommodate.symphlicity.com/public_accommodation/).

For more detailed information about the services offered, please visit our webpage: Student Success Services - (<https://www.canadorecollege.ca/support/student-success-services>). To connect with Student Success Services email studentsuccessnow@canadorecollege.ca or call 705.474.7600 ext 5205.

FIRST PEOPLES' CENTRE:

A culturally safe environment offering CONFIDENTIAL student focused services, drop in or make an appointment to access:

- One on one counselling

- Elder in residence program
- Peer tutoring
- Peer mentorship
- Lunch & learn workshops on study skills, self-care, life skills
- Learning Resource Centre

Drop by our offices at C254 College Drive, W103 Commerce Court or call 705 474 7600 Ext. 5961 College Drive / 5647 Commerce Court.

<https://www.canadorecollege.ca/experience/indigenous-student-experience>

WAIVER OF RESPONSIBILITY

Every attempt is made to ensure the accuracy of this information as of the date of publication. The college reserves the right to modify, change, add, or delete content.

HISTORICAL COURSE OUTLINES

Students use course outlines to support their learning. Students are responsible for retaining course outlines for future use in applications for transfer of credit to other educational institutions.