

SAN DIEGO COMMUNITY COLLEGE DISTRICT
CONTINUING EDUCATION
COURSE OUTLINE

SECTION I

SUBJECT AREA AND COURSE NUMBER

FDNT 676

COURSE TITLE

CULINARY ARTS VI

TYPE COURSE

NON-FEE

VOCATIONAL

CATALOG COURSE DESCRIPTION

This course provides an introduction to restaurant economics. Topics will include menus, recipe conversions, management and supervision. (FT)

LECTURE/LABORATORY HOURS

70

ADVISORIES

NONE

RECOMMENDED SKILL LEVEL

Eighth grade reading level, ability to communicate effectively in the English language, knowledge of general math; basic computation skills; basic computer skills.

INSTITUTIONAL STUDENT LEARNING OUTCOMES

1. Social Responsibility
SDCE students demonstrate interpersonal skills by learning and working cooperatively in a diverse environment.
2. Effective Communication
SDCE students demonstrate effective communication skills.
3. Critical Thinking
SDCE students critically process information, make decisions, and solve problems independently or cooperatively.

INSTITUTIONAL STUDENT LEARNING OUTCOMES (CONTINUED)

4. Personal and Professional Development

SDCE students pursue short term and life-long learning goals, mastering necessary skills and using resource management and self advocacy skills to cope with changing situations in their lives.

COURSE GOALS

The goals of this course are an introduction to restaurant economics, with emphasis on food cost analysis.

COURSE OBJECTIVES

Upon successful completion of this course, the student will be able to:

1. Define supervision and management as business terms.
2. Identify types of communications and delivery methods.
3. Define task analysis, job performance and characteristics of leadership.
4. Define management functions and theories.
5. Demonstrate effective cost control measures.
6. Demonstrate food cost analysis of different recipes and yields.
7. Use measurements to adjust the yield of a recipe.

SECTION II

COURSE CONTENT AND SCOPE

The following topics may be including in the framework of the course but are not intended as limits on content. The order of the presentation and relative emphasis may vary with each instructor.

1. Management and Supervision
 - 1.1. Management responsibilities
 - 1.2. Major theories of management
 - 1.2.1. Management by objective
 - 1.2.2. Total quality management
 - 1.3. Effective communication
 - 1.4. Work climate and environments
 - 1.5. Job expectations
 - 1.6. New employees
 - 1.6.1. Recruiting
 - 1.6.2. Selecting
 - 1.6.3. Orientating
 - 1.6.4. Training
 - 1.7. Evaluation
 - 1.8. Organization
 - 1.8.1. Planning

COURSE CONTENT AND SCOPE (CONTINUED)

- 1.8.2. Controlling
- 1.8.3. Delegating
- 2. The Written Menu
 - 2.1. Types of menus
 - 2.2. Menu terminology
 - 2.3. Standardized recipes
 - 2.4. Measurements and conversions
 - 2.4.1. Formatting
 - 2.4.2. Systems
 - 2.4.3. Conversions
 - 2.4.3.1. Yields
 - 2.4.4. Calculating cost
 - 2.4.4.1. Unit costs
 - 2.4.4.2. Recipe costs
 - 2.4.4.3. Controlling

APPROPRIATE READINGS

Reading assignments may include but are not limited to the following:

Professional Cooking, 6th Edition, Chapters 5, 25, Wayne Glisslen, Wiley and Sons Publishing, New York

On Cooking, Techniques From Expert Chefs, 3rd Edition, Chapters 2, 5, & 6, Sarah R. Labensky, Alan M Hause, Prentice Hall Publishing, New Jersey

Cooking Essentials For The New Professional Chef, 8th Edition Chapters 2, & 4, Wiley and Sons Publishing, New York

The Professional Chefs Knife Kit, The Culinary Institute of America Wiley and Sons Publishing, New York

Information obtained on the Internet.

V.E.S.L. Food Service Training Manuals, San Diego Community College District.

WRITING ASSIGNMENTS

Writing assignments may include but are not limited to the following:

1. Creation of menus and recipes depicting yield and unit costs.
2. Designing a flow chart illustrating effective communication.
3. Summarization of employment requirements in the foodservice and hospitality industries.

OUTSIDE ASSIGNMENTS

Outside assignments may include but are not limited to the following:

1. Interview portfolio; a collection of interviews of industry professionals.
2. Employment portfolio; collection of sources reflecting the students preparation for employment.

APPROPRIATE ASSIGNMENTS THAT DEMONSTRATE CRITICAL THINKING

Critical thinking assignments may include but are not limited to the following:

1. Evaluating the roles of the manager, supervisor and line employees.
2. Critiquing forms of Management (micro versus macro).
3. Evaluating the importance of proper measurements in determining yields and food costs.

EVALUATION

Evaluation methods may include but are not limited to:

1. Attendance.
2. Class participation.
3. Lab projects and demonstrations.
4. Quizzes and exams.
5. Field trip.
6. Project papers.
7. Term projects.

Upon successful completion of each individual course a Certificate of Course Completion will be issued. Upon successful completion of all 6 courses in the program a Certificate of Program Completion will be issued.

METHOD OF INSTRUCTION

Methods of instruction may include but are not limited to:

1. Lectures.
2. Demonstrations.
3. Laboratory.
4. Field trips.
5. Audiovisual presentations.
6. Textbooks.
7. Computer assisted instruction.

TEXTS AND SUPPLIES

Texts:

Professional Cooking, 6th Edition, Wayne Glisslen, Wiley and Sons Publishing, New York
Professional Cooking, 6th Edition Study Guide, Wayne Glisslen, Wiley and Sons Publishing,
New York

PREPARED BY: Donna Namdar DATE: 05-01-02

DATA REVISED BY: Lee Blackmore DATE: 2-14-07

DATA REVISED BY: Instructional Services/SLOs Added DATE: February 2, 2017

Instructors must meet all requirements stated in Policy 3100 (Student Rights, Responsibilities and Administrative Due Process), and the Attendance Policy set forth in the Continuing Education Catalog.

REFERENCES:

San Diego Community College District Policy 3100
California Community Colleges, Title 5, Section 55002
Continuing Education Catalog