

CART 011: MENU PLANNING

Originator

kstruwe

Justification / Rationale

Offering online and hybrid along with on-campus modalities increases opportunities for student access.

This course studies the basic principles of menu making for a variety of types of food service operations, considering the factors of clientele, types of operations, economic requirements, nutritional adequacy, skill of personnel, and equipment limitations.

Effective Term

201930

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

011

Full Course Title

Menu Planning

Short Title

MENU PLANNING

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

100% Online

Hybrid

Catalog Description

This course studies the basic principles of menu making for a variety of types of food service operations, considering the factors of clientele, types of operations, economic requirements, nutritional adequacy, skill of personnel, and equipment limitations.

Schedule Description

This course studies the basic principles of menu making for a variety of types of food service operations. Advisory: ENG 061 and MATH 060

Lecture Units

3

Lecture Semester Hours

54

Lab Units

0

In-class Hours

54

Out-of-class Hours

108

Total Course Units

3

Total Semester Hours

162

Prerequisite Course(s)

Advisory: ENG 061 and MATH 060

Required Text and Other Instructional Materials**Resource Type**

Book

Author

McVety, Paul, Ware, Bradley J., Claudette Lévesque Ware

Title

Fundamentals of Menu Planning

Edition

3rd

Publisher

Wiley Pub..

Year

2008

College Level

Yes

Flesch-Kincaid Level

12

ISBN #

978-0470072677

For Text greater than five years old, list rationale:

This the best textbook we have found on the subject. Menu Planning fundamentals remain the same.

Class Size Maximum

25

Entrance Skills

Advisory Skills:

Comprehend and summarize readings

Prerequisite Course Objectives

ENG 061-Demonstrate the ability to think critically and express ideas using various patterns of development.

ENG 061-Demonstrate the ability to read and respond in writing beyond the literal interpretation of the text.

Entrance Skills

Recognize and convert between units of measurements in both the American and metric system, especially units of length, volume and weight

Prerequisite Course Objectives

MATH 060-Apply methods of conversion between percents, decimals, and fractions.

MATH 060-Recognize and convert between units of measurements in the American and metric systems.

Entrance Skills

Understand the concept of a ratio and use ratios to solve proportion problems

Prerequisite Course Objectives

MATH 060-Use the concept of ratio to determine the solution to a proportion problem.

Entrance Skills

Understand the four basic operations of addition, subtraction, multiplication, and division

Prerequisite Course Objectives

MATH 060-Compute using the four basic operations of addition, subtraction, multiplication, and division on the rational numbers in both fraction and decimal form.

Course Content

Chapter 1 New Menu Trends in the Foodservice Industry
 Chapter 2 Market Survey
 Chapter 3 Nutrition and Menu Planning
 Chapter 4 Foodservice Menus
 Chapter 5 The Yield Test
 Chapter 6 Standard Recipes
 Chapter 7 Recipe Costing
 Chapter 8 Characteristics of a Menu
 Chapter 9 Sales History
 Chapter 10 Merchandising the Menu
 Chapter 11 Foodservice Equipment Analysis

Course Objectives

	Objectives
Objective 1	Articulate the importance of the menu document as a production tool and financial guide for foodservice operations.
Objective 2	Describe the relationship between the menu and the functions of food service operations.
Objective 3	Describe the strategies necessary to successfully plan menus for a variety of foodservice operations.
Objective 4	Prepare a la carte, price fix, special event and beverage menus.
Objective 5	Develop a hospital or healthcare facility menu.
Objective 6	Develop a school lunch menu.
Objective 7	Develop a dinner house menu.
Objective 8	Develop a country club menu.
Objective 9	Develop a buffet menu.
Objective 10	Develop a wine list.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Describe a foodservice concept and customer survey
Outcome 2	Develop a sales menu for a restaurant considering current demographic, market, cost of recipes, and nutrition.
Outcome 3	Implement the strategies of planning and design by producing a workable menu for a variety of foodservice operations.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Discussion	Students post a response to the weekly Discussion Forum and reply to classmates' posts
Demonstration, Repetition/Practice	Students post a response to the weekly Discussion Forum and reply to classmates' posts. Students will be graded on quality of focused discussion and assignments.

Collaborative/Team	Some assignments require teamwork, observation, recording and discussion about various hospitality venues
Technology-based instruction	Students post a response to the weekly Discussion Forum and reply to classmates' posts
Observation	Students will report on personal experience and observation of hospitality establishments
Lecture	Students will read and respond to the weekly lecture

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
College level or pre-collegiate essays	Essays are graded on research, structure and grammar. Assignments are submitted to LMS and graded.	Out of Class Only
Tests/Quizzes/Examinations	Exams are posted in LMS and are timed.	Out of Class Only
Group activity participation/observation	Students work in teams and evaluated on timely, focused input. Assignments are submitted to LMS and graded.	Out of Class Only
Presentations/student demonstration observations	Students may observe and record communications in professional establishments, and present an evaluation. Assignments are submitted to LMS and graded.	Out of Class Only
Computational/problem-solving evaluations	Assignments are submitted to LMS and graded	Out of Class Only
Written homework	Assignments are submitted to LMS and graded	Out of Class Only
Guided/unguided journals	Assignments are submitted to LMS and graded	Out of Class Only
Field/physical activity observations	Students may observe and record communications in professional establishments, and present an evaluation. Assignments are submitted to LMS and graded.	Out of Class Only
Student participation/contribution	Students post a response to the weekly Discussion Forum and reply to classmates' posts.	Out of Class Only
Other	Non-Computational Problem-solving	Out of Class Only

Assignments

Other In-class Assignments

1. Readings in the textbook and in recommended supplementary literature
2. Attendance of lectures by instructor and occasional guest speakers, including the taking of detailed notes thereon
3. Viewing of films and slide programs, including the taking the notes thereon
4. Listening to sound recordings and taking notes thereon
5. Special reports by students, in panel or singly
6. Participation in class research projects involving the collection, compilation and interpretation of data, including the composition of written or oral reports thereon
7. Examinations of various types, such as essay and multiple choice

Other Out-of-class Assignments

1. Readings in the textbook and in recommended supplementary literature
2. Viewing of films and slide programs, including the taking the notes thereon
3. Listening to sound recordings and taking notes.
4. Class research projects involving the collection, compilation and interpretation of data.

Grade Methods

Letter Grade Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

100

Instructional Materials and Resources

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:

Timely feedback and return of student work as specified in the syllabus

Discussion forums with substantive instructor participation

Chat room/instant messaging

Private messages

Online quizzes and examinations

Video or audio feedback

Weekly announcements

External to Course Management System:

Direct e-mail

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Email within 24 hours. Weekly grading. Feedback to Discussion area.

Online Course Enrollment

Maximum enrollment for online sections of this course

25

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

Offering online and hybrid along with on-campus modalities increases opportunities for student access.

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

D - Possibly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/15/2018

Academic Senate Approval Date

11/29/2018

Board of Trustees Approval Date

12/14/2018

Course Control Number

CCC000128151

Programs referencing this course

Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23>)