

CART 014: MANAGING THE PROFESSIONAL KITCHEN

Originator

kstruwe

Justification / Rationale

Update DE Checklist
Add to content: Kitchen Basics, equipment and tools

Effective Term

Fall 2022

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

014

Full Course Title

Managing the Professional Kitchen

Short Title

KITCHEN MANAGEMENT

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 back-of-house management in a professional kitchen. Students will analyze cost and sales, manage inventory, manage food production, design and manage the menu, and require standardized recipes.

Schedule Description

This is a study of managing a professional kitchen with production, costs and sales, leading employees, and menu design.

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

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

Book (Recommended)

Open Educational Resource

No

Author

David K. Hayes; Jack D. Ninemeier

Title

The Professional Kitchen Manager

Edition

1

Publisher

Pearson

Year

2012

For Text greater than five years old, list rationale:

Few books focus solely on kitchen management

Class Size Maximum

20

Course Content

1. Kitchen Basics: equipment and tools
2. Get Ready for Food Production
3. Lead Food Production Employees
4. Design Their Menu
5. Require Standard Recipes
6. Cost Recipes and Assist Food Servers
7. Use Effective Purchasing Practices
8. Use Effective Receiving, Inventory Management, and Issuing Practices
9. Analyze Their Menus
10. Analyze Sales and Control Revenue

Course Objectives

	Objectives
Objective 1	Demonstrate how to train and manage employee's in food production
Objective 2	Analyze menu design and concepts and understand when change is needed
Objective 3	Summarize the importance of standardized recipes in professional food service
Objective 4	Analyze sales and control revenue
Objective 5	Demonstrate effective receiving, inventory management, and issuing practices

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:

Outcome 1	Demonstrate an understanding of the connection between menu, costs, and sales
Outcome 2	Demonstrate the ability to develop standardized recipes and cost effective menus
Outcome 3	Create a food production schedule for the employees

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topic in context
Discussion	Evaluate food production, costs, recipes, and menus
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Supplemental/External Activity	Participation in group culinary events as offered.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students create final projects for evaluation by peers and instructor.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Self-paced testing	Research measurements and calculations from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Oral and practical examination	Final presentation is evaluated.	In Class Only

Assignments

Other In-class Assignments

1. Special reports by students singly or in groups on various kitchen management topics.
2. Attendance at lectures by instructor.

Other Out-of-class Assignments

1. Readings in the recommended book list
2. Examinations of various types including essay, multiple choice.
3. Web research for yields and ratios.

Grade Methods

Letter Grade Only

Distance Education Checklist

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

Online %

100

What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?

Students will design menu's considering demographics, kitchen design, kitchen flow, and equipment available. Though this can be taught online, these activities are better understood when in the physical kitchen. Purchasing, receiving, and inventory management are also enhanced when in the physical space.

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?

N/A

If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.

N/A

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:

Discussion forums with substantive instructor participation
Online quizzes and examinations
Private messages
Timely feedback and return of student work as specified in the syllabus
Weekly announcements

External to Course Management System:

Direct e-mail

For hybrid courses:

Field trips
Library workshops
Orientation, study, and/or review sessions
Scheduled Face-to-Face group or individual meetings
Supplemental seminar or study sessions

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

Regular contact hours are maintained through: weekly announcements, weekly discussions, weekly assignment with feedback, office hours, face-to-face meetings for hybrid and on-campus classes, and grading.

If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.

Students can ask questions and receive feedback during office hours or through email. Hybrid and on-campus classes involve face-to-face interactions and learning opportunities.

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.

There is no lab component

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly 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

Transferable to CSU only

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

04/05/2022

Academic Senate Approval Date

04/28/2022

Board of Trustees Approval Date

06/16/2022

Chancellor's Office Approval Date

06/18/2022

Course Control Number

CCC000632405