**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

# **CULINARY ARTS 166 – MENU MANAGEMENT**

1. **Course Number Course Title Semester Units**

CA 166 Menu Management 1

**Semester Hours**

1 hour lecture: 16-18 total hours 32-36 outside of class hours 48-54 total hours

2. **Course Prerequisites**

None

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

Introduction and application of principles of basic menu management for the food service industry. Emphasis will be on nutrition and menu planning, styles, pricing, recipe costing, pricing and marketing. Basic math skills will be used to analyze cost, and prepare recipes, conversions and formulas that will provide necessary skills for other culinary arts courses.

4. **Course Objectives**

The student will:

a. Relate the cost of food to recipe production and management of menus.

b. Demonstrate basic methods of culinary math including recipe conversion and proportioning.

c. Set up standardized process for portion control.

d. Plan, organize and carry out conversion of basic recipes according to industry standards.

f. Plan and organize menu~~s~~ styles and pricing according to industry standards.

5. **Instructional Facilities**

Standard Classroom

6. **Special Materials Required of Student**

None

7. **Course Content**

a. Nutrition.

b. Menu styles.

c. Beverage menus.

d. Menu cost.

e. Menu layout.

f. Marketing.

8. **Method of Instruction**

a. Lecture.

b. Guest speakers.

c. Individual instruction.

d. Group discussion.

e. Field trips.

f. Multimedia presentations.

9. **Methods of Evaluating Student Performance**

1. Weekly quizzes for assigned reading.
2. Creative menus design/layout/comprehension projects.
3. Final exam project - prerecorded presentation pitch for final menu concept based upon competency rubric.
4. Written final exam covering assigned reading from text and lecture material.
5. Group discussions - active participation in discussion groups while using resources to create menus.

10. **Outside Class Assignments**

a. Assigned reading from text.

b. Prepare recipe conversions and menu plans according to industry standards through use of current trade journals and online sources.

11. **Representative Texts**

a. Representative Text(s):

Traster, Daniel. *Foundations of Menu Planning*. Pearson Education second edition. 2017

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

a. Demonstrate menu planning and marketing according to budget and theme of food service operation.

b. Demonstrate knowledge of standardized recipes and recipe costing.

c. Comprehend menu layout and pricing for various food service styles and budgets.