



8798

CULINARY MANAGEMENT
AND MENU DESIGN (12D)

40S/40E/40M

A Culinary Arts Course

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Course Description

This course focuses on the planning of classical and modern menus; food costing; controlling costs; price changes; receiving, storing, and ordering food; recording inventory; par levels; developing menu prices; determining yield factors; and setting food cost percentages. Students learn the basic principles of nutrition and Canada's Food Guide, as well as their use in planning healthy menus.

Students will learn about managing culinary facilities, such as restaurants, cafeterias and hotel banquet rooms, preparing them for further studies in management and enabling them to be better team members.

Goal 1: Demonstrate an understanding of, and adherence to, **safety, personal hygiene, sanitation, and food safety procedures.**

GLO 1.1: Demonstrate an understanding of, and adherence to, **safety, personal hygiene, and sanitation** practices.

- SLO 12D.1.1.1 Adhere to professional standards of dress, personal hygiene, and grooming.
- SLO 12D.1.1.2 Create and maintain a safe and sanitary work environment.
- SLO 12C.1.1.3 Demonstrate an understanding of, and adherence to, safety, personal hygiene, sanitation practices, and policies in culinary facilities.

GLO 1.2: Demonstrate an understanding of, and adherence to, **food safety** procedures.

- SLO 12D.1.2.1 Demonstrate an understanding of food safety policies, including those associated with food allergies, required in culinary facilities.
- SLO 12D.1.2.2 Demonstrate an understanding of the process for implementing food safety policies, including those associated with food allergies.
- SLO 12D.1.2.3 Identify and interpret codes, public health regulations, and jurisdictional requirements pertaining to kitchen sanitation and safe food handling practices. (A3.2)

- SLO 12D.1.2.4 Interpret jurisdictional regulations and company guidelines associated with wearing personal items. (A3.6)
- fragrances
 - hair restraints
 - jewelry
 - nail polish
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Goal 2: Demonstrate an understanding of kitchen **tools and equipment**, along with their **use, cleaning, and maintenance**.

GLO 2.1: Demonstrate an understanding of kitchen **tools and equipment**, along with their **use, cleaning, and maintenance**.

- SLO 12D.2.1.1 Demonstrate an understanding of policies related to the cleaning, maintenance, and replacement, of tools and equipment required in culinary facilities.
- SLO 12D.2.1.2 Describe the safe storage of stock equipment in service vehicles. (A2.11)
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Goal 3: Demonstrate the **receiving, handling, quality assurance, and storage** of different types of food and beverages.

GLO 3.1: Demonstrate the **receiving, handling, quality assurance, and storage** of different types of food and beverages.

- SLO 12D.3.1.1 Describe and demonstrate the use of documents relating to receiving, inspecting, and storing goods and their related procedures. (A7.5)
- requisitions
 - inventory forms
 - credit notes/refusals
 - product tracking slips
- SLO 12D.3.1.2 Demonstrate the knowledge and skills required to purchase food and beverages for a culinary facility.
- SLO 12D.3.1.3 Demonstrate an understanding of the inventory process, including par stock (par level) for culinary facilities.
- SLO 12D.3.1.4 Demonstrate the knowledge and skills required to perform an inventory, including par stock (par level) for a culinary facility.
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Goal 4: Demonstrate the **pre-preparation** (mise en place), **preparation**, and **presentation** of different types of food and beverage.

GLO 4.1: Demonstrate the **pre-preparation** (mise en place), **preparation**, and **presentation** of different types of food and beverage.

- SLO 12D.4.1.1 Prepare a three-course meal for two people. (A8.8)
- menu composition (10% of total mark allocation)
 - black box ingredients and inventory of basic ingredients available
 - compose menu from ingredients
 - work plan/efficiency (10% of total mark allocation)
 - steps
 - organization
 - wastage of food
 - size of servings
 - cooking only the required amount of food
 - use of equipment and tools (10% of total mark allocation)
 - techniques
 - sanitation (10% of total mark allocation)
 - handling of food and equipment
 - attitude and composure (5% of total mark allocation)
 - in control at all times
 - using the work plan
 - mise en place
 - Personal appearance (5% of total mark allocation)
 - clean uniform: jacket, pants, kerchief, head covering, apron
 - grooming (short nails, hair neat and tidy, etc.)
 - Food presentation (50% of total mark allocation)
 - timing
 - presentation at specified time
 - temperature appropriate for dish
 - texture/colour
 - flavour

Goal 5: Demonstrate an understanding of **food, ingredients, recipes, menus, food costing,** and **nutrition.**

GLO 5.1: Demonstrate an understanding of the **characteristics of foods and ingredients,** and how knowledge of these characteristics is taken into consideration in preparing food, and designing recipes and menus.

No applicable SLOs.

GLO 5.2: Demonstrate an understanding of **recipes, menus,** and **food costing.**

- SLO 12D.5.2.1 Demonstrate an understanding of menus and the principles of menu design.
 - SLO 12D.5.2.2 Identify the styles of menus and describe their characteristics. (A8.7)
 - SLO 12D.5.2.3 Demonstrate the knowledge, skills, and attitudes required to design menus for a variety of meals and events.
 - SLO 12D.5.2.4 Demonstrate an understanding of the factors that influence food prices.
 - SLO 12D.5.2.5 Demonstrate the knowledge, skills, and attitudes required to calculate the cost of recipes and the selling price of menu items.
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GLO 5.3: Demonstrate an understanding of **nutrition.**

- SLO 12D.5.3.1 Demonstrate the ability to incorporate the information from Canada's Food Guide when designing menus.
 - SLO 12D.5.3.2 Demonstrate an understanding of the principles of nutrition.
 - SLO 12D.5.3.3 Demonstrate an understanding of the importance of a balanced diet and a healthy lifestyle.
 - SLO 12D.5.3.4 Demonstrate an awareness of dietary requirements (gluten intolerance, diabetic diets, people on weight loss diets, kosher, halal, vegan, etc.) in menu planning.
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Goal 6: Apply the transferable, **cross-curricular** knowledge and skills, as they relate to the culinary arts (literacy, numeracy, the arts, the sciences, etc.).

GLO 6.1: Apply the transferrable **literacy** cross-curricular knowledge and skills to the culinary arts.

- SLO 12D.6.1.1 Demonstrate the literacy knowledge and skills required to design menus.
- SLO 12D.6.1.2 Identify the types of communication methods and equipment and describe their applications. (A4.1)
- SLO 12D.6.1.3 Describe and identify types of trade-related documents, and their applications. (A4.2)
- cost analysis sheets
 - recipe forms
 - requisitions
 - work schedules
 - production forms
 - invoicing
- SLO 12D.6.1.4 Prepare and complete trade-related forms and documents. (A4.4)
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GLO 6.2: Apply the transferrable **numeracy** cross-curricular knowledge and skills to the culinary arts.

- SLO 12D.6.2.1 Demonstrate numeracy knowledge and skills by solving mathematical problems.
- SLO 12D.6.2.2 Demonstrate the ability to work with fractions, ratios, decimals, and percentages, and to convert between units of measurement [such as metric and standard (imperial)].
- SLO 12D.6.2.3 Describe and demonstrate the procedures used to read and follow recipes. (Adjust recipe yields; Recipe conversions; Calculations and formulas) (A6.3)
- adjust recipe yields
 - recipe conversions
 - calculations and formulas
 - cost control implications
- SLO 12D.6.2.4 Demonstrate the numeracy knowledge and skills required to design menus.
- SLO 12D.6.2.5 Perform recipe conversions using systems of measurement with consideration to recipe yields and cost controls. (A6.4)
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GLO 6.3: Apply the transferrable cross-curricular knowledge and skills from **the arts** to the culinary arts.

SLO 12D.6.3.1 Demonstrate creativity while applying a variety of presentation techniques.

SLO12D.6.3.2 Demonstrate creativity while designing menus for a variety of meals and events.

Goal 7: Demonstrate an awareness of **sustainability** as it pertains to the culinary arts.

GLO 7.1: Demonstrate an awareness of **sustainability** as it pertains to the culinary arts.

SLO 12D.7.1.1 Demonstrate an understanding of ways in which chefs can improve their sustainability practices. Topics include

- reducing the use of energy, water, and waste
- adjusting portion sizes
- rotating stock
- using sustainable food containers
- composting
- minimizing waste through menu management

SLO 12D.7.1.2 Demonstrate an understanding of processes and local facilities for recycling, composting, and waste disposal.

SLO 112D.7.1.3 Demonstrate an awareness of the steps to set up a composting program.

Goal 8: Demonstrate an awareness of the **ethical and legal standards** that pertain to the culinary arts.

GLO 8.1: Identify and follow the **ethical and legal standards** that pertain to the culinary arts.

SLO 12D.8.1.1 Demonstrate an awareness of the need for ethics in a culinary establishment.

SLO 12D.8.1.2 Demonstrate an awareness of some of the ethical issues in the culinary industry, including

- misleading information in menus and food preparation
- deceitful substitution of inferior food products for superior ones
- unsanitary and unhealthy practices
- food processed in uninspected facilities
- food from unreliable or unknown vendors

- SLO 112D.8.1.3 Demonstrate the ability to describe two opposing ethical points of view, including some of the benefits and disadvantages of each one.
 - SLO 12D.8.1.4 Demonstrate the ability to select the more appropriate of two opposing ethical points of view, and explain why they chose it.
 - SLO 12D.8.1.5 Demonstrate an understanding of the legal issues found in culinary management (i.e. working conditions, hiring practices, serving alcohol to minors, gratuities, etc.).
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Goal 9: Demonstrate the **employability skills** required in the culinary arts.

GLO 9.1: Demonstrate fundamental **employability skills**.

- SLO 12D.9.1.1 Demonstrate an understanding of the skills required to manage a culinary establishment.
 - SLO 12D.9.1.2 Demonstrate adherence to a professional dress code.
 - SLO 12D.9.1.3 Demonstrate the skills required to manage a team of subordinates.
 - SLO 12D.9.1.4 Demonstrate initiative in performing tasks.
 - SLO 12D.9.1.5 Demonstrate the ability to adapt to different situations.
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GLO 9.2: Demonstrate an understanding of the **business operation** of a culinary establishment.

- SLO 12D.9.2.1 Demonstrate an understanding of the business operation of a culinary establishment.
 - SLO 12D.9.2.2 Demonstrate the skills required to operate a culinary establishment.
 - SLO 12D.9.2.3 Demonstrate an understanding of the need for keeping accurate inventories.
 - SLO 12D.9.2.4 Demonstrate an understanding of the differences between successful and unsuccessful culinary businesses.
 - SLO 12D.9.2.5 Demonstrate an understanding of the characteristics of businesses such as culinary arts facilities, including the need to generate a profit.
 - SLO 12D.9.2.6 Demonstrate an understanding of the ways in which owners and employees (including subordinates) can contribute to the success of a business.
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GLO 9.3: Demonstrate the knowledge, skills, and attitudes required to **think critically** in order to solve complex problems.

SLO 12D.9.3.1 Demonstrate the ability to solve problems by focusing only on the facts, and not allowing any biases to interfere with that process.

SLO 12D.9.3.2 Demonstrate an awareness of some of the steps required to solve problems.

GLO 9.4: Demonstrate an awareness of **culture** and **diversity**, and its importance in the workplace.

SLO 12D.9.4.1 Demonstrate an awareness of some of the culture-related issues and/or diversity-related issues in the culinary industry or in a typical workplace.

SLO 12D.9.4.2 Demonstrate an understanding of the need to interact positively with people of different cultures, including in the workplace.

SLO 12D.9.4.3 Demonstrate an understanding of some of the cultural perspectives surrounding food and its preparation.

Goal 10: Demonstrate an understanding of the **scope** of the culinary arts (along with associated professions), including **working conditions**, and **training** and **career opportunities**.

GLO 10.1: Demonstrate an understanding of the **scope** of the culinary arts (along with associated professions), including **working conditions**.

SLO 12D.10.1.1 Demonstrate an awareness of how the culinary arts contribute to human health and well-being.

SLO 12D.10.1.2 Describe the structure and scope of the Cook trade. (A1.1)

- *The Apprenticeship and Certification Act*
 - Apprenticeship and Certification Board and Provincial Advisory Committees
 - general and specific trade regulation
 - policies regarding attendance, evaluation procedures, conduct and progression requirements (Apprenticeship Manitoba, Training provider)
- uses of the (Red Seal Occupational Standard (RSOS))
 - technical training in-school curriculum
 - on-the-job record book of hours (Manitoba blue book)
 - examinations (level placement tests, final certification examinations)

- opportunities and future career options
 - generalists and specialists: The move toward specialization is well known to modern tradespeople. Some prefer to specialize and others want to do it all. Supervisory positions require a broad scope.
 - lead hands and other immediate supervisors: Apprentices need to know how to become a supervisor as much as they need to know the benefits and pit-falls of leadership between management and workers.
 - geographic mobility: What does it mean to a worker to have to travel to find work? Are there more opportunities if they do? What are they? What are the drawbacks to being away from home for several weeks at a time?
 - job hierarchies and innovations: What trade specific special training opportunities are available in your trade? Is there travel involved? Is there an opportunity to move up the ladder?

SLO 12D.10.1.3 Describe two levels of workplace competency. (A1.2)

- job competencies related to workplace culture
 - knowledge of workplace equipment and materials
 - skills and techniques
- social competencies related to workplace culture
 - frame of reference for evaluation workplace events
 - language of work
 - workplace belief systems
 - rules and meanings
 - multiculturalism and equity in the workplace

SLO 12D.10.1.4 Describe accommodation for apprentices with disabilities. (A1.3)

- technical training
 - requirements
 - roles and responsibilities
 - services and information required by persons with disabilities

- on-the-job
 - requirements
 - roles and responsibilities
 - services and information required by persons with disabilities
- SLO 12D.10.1.5 Demonstrate an understanding of the scope of the culinary industry.
- SLO 12D.10.1.6 Demonstrate an understanding of the working conditions typically found in the culinary industry.
- SLO 12D.10.1.7 Demonstrate an understanding of the roles and responsibilities of chefs in various culinary establishments.
- SLO 12D.10.1.8 Demonstrate an awareness of professional associations or industry groups in the culinary arts.
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GLO 10.2: Demonstrate an understanding of **career and training opportunities** in the culinary arts and associated professions.

- SLO 12D.10.2.1 Demonstrate an understanding of apprenticeship, including how to become an apprentice and how to become a journeyperson Red Seal Cook.
- SLO 12D.10.2.2 Demonstrate an understanding of career opportunities in the culinary arts and associated professions.
- SLO 12D.10.2.3 Demonstrate an understanding of the professional development opportunities in the culinary arts industry.
- SLO 12D.10.2.4 Demonstrate the knowledge, skills, and attitudes required to create a resume, cover letter, and portfolio for gaining employment in the culinary arts.
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Goal 11: Demonstrate an understanding of the **evolution** of, and the **innovations and new trends** in, the culinary arts.

GLO 11.1: Demonstrate an understanding of the **evolution** of, and the **innovations and new trends** in, the culinary arts.

SLO 12D.11.1.1 Demonstrate an understanding of the evolution of, and the innovations and new trends in, culinary management and menu design.

SLO 12D.11.1.2 Demonstrate an understanding of the evolution of, and the innovations and new trends in, the culinary arts. Topics may include

- local food
- slow food
- genetically modified food
- organic food

SLO 12D.11.1.3 Demonstrate an understanding of the use of digital technologies in the culinary arts.

SLO 12D.11.1.4 Describe the history and evolution of professional cooking.
