South Central College

CULN 1300  Culinary Management

Course Outcome Summary

Course Information

<table>
<thead>
<tr>
<th>Description</th>
<th>Students will learn of various management topics including: leadership, training, motivation, delegation, hiring, problem solving, and conflict resolution. Students will learn information and skills necessary to analyze and improve profitability. Other topics covered are income statements, forecasting sales, labor and food costs. They will also learn about the cycle of food purchasing. (Prerequisite: CULN 1100)</th>
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<tbody>
<tr>
<td>Total Credits</td>
<td>4</td>
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<tr>
<td>Total Hours</td>
<td>64</td>
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Types of Instruction

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Credits/Hours</th>
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<tbody>
<tr>
<td>Lecture</td>
<td>4/64</td>
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Pre/Corequisites

CULN 1100

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Describe supervisory role

   Learning Objectives

   Define management models
Identify management styles
List management functions
Exhibit professionalism
Define problem solving techniques
Perform problem solving

2. **Describe training components**

   **Learning Objectives**
   Identify training methods
   Define motivational methods
   Display teamwork

3. **Describe employee relation methods**

   **Learning Objectives**
   Identify coaching and mentoring techniques
   Identify when disciplinary action is needed
   Identify disciplinary approaches and methods
   Identify different employee evaluation methods

4. **Identify federal, state, and local laws**

   **Learning Objectives**
   Identify human resource practices to follow laws
   Identify laws pertaining to protected classes of employees
   Identify state and federal safety regulations

5. **Implement standard operating business procedures**

   **Learning Objectives**
   Develop a standard operating procedure for emergencies
   Develop a standard operating procedure for a front of the house function
   Develop a standard operating procedure for a back of the house function

6. **Develop employee schedules**

   **Learning Objectives**
   Identify different scheduling types and methods
   Create a weekly employee schedule
   Create a weekly cleaning schedule

7. **Construct a production plan**

   **Learning Objectives**
   Develop a production schedule
   Develop an implementation plan for a production plan

8. **Define hiring techniques**

   **Learning Objectives**
   Develop a position description
   Develop a recruitment plan
   Develop interview techniques

9. **Demonstrate food costing methods**

   **Learning Objectives**
   Calculate ingredient costs
   Calculate recipe batch costs
   Calculate portion costs
   Identify portion control measures
   Conduct yield tests
   Complete menu specification sheet
   Calculate total menu cost
   Calculate food cost percentage
Determine menu selling prices
Rescale recipes
Use menu costing software
Calculate food inventory value

10. **Analyze labor costs**

   Learning Objectives
   Calculate labor cost percentage
   Calculate productivity ratios
   List labor schedule types

11. **Describe purchasing systems**

   Learning Objectives
   Identify food specification requirements
   Evaluate food products
   Determine production needs
   Compile food order
   Define purchasing terms

12. **Identify receiving systems**

   Learning Objectives
   List security receiving measures
   Identify food storage requirements

13. **Compare inventory control measures**

   Learning Objectives
   Calculate inventory turnover
   List food storage temperatures
   Establish par inventories
   List storage security measures

14. **Evaluate food product quality**

   Learning Objectives
   Conduct yield test
   Conduct taste testing
   Determine portion costs

15. **Describe food equipment specifications**

   Learning Objectives
   Interpret equipment specification sheet
   Identify food equipment requirements

**SCC Accessibility Statement**

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.