



South Central College

CULN 1300 Culinary Management

Course Outcome Summary

Course Information

Description	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)
Total Credits	4
Total Hours	64

Types of Instruction

Instruction Type	Credits/Hours
Lecture	4/64

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

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