

COURSE OUTLINE

CMGT-120

Culinary Supervision

3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

The culinary supervision course is designed for individuals pursuing a career within the culinary arts field. The course is designed to blend culinary theory with management principals and basic supervisory skills. Students will learn such topics as basic kitchen management, planning and organization skills, making personnel decisions, managing different cultures, training and developing kitchen staff, and basic profit and loss management. (3 hours weekly)

Overall Course Objective

Upon completion of this course the student will be able to:

1. Analyze the roles and responsibilities of a kitchen manager.
2. Display the image of a professional chef.
3. Complete basic service line checks.
4. Demonstrate basic human resource skills.
5. Employ conflict management skills.
6. Participate in troubleshooting exercises.
7. Train and develop individuals in accomplishing culinary related tasks.
8. Operate within the parameters of and relate to cultural diversity in the workplace.
9. Use time management skills
10. List and comprehend the daily tasks of a kitchen manager or executive chef.

Major Topics

- I. The Professional Chef
- II. Kitchen management skills
- III. Kitchen organization and cost accounting
- IV. Personnel management
- V. Kitchen troubleshooting skills

Course Requirements

Full chef uniform will be required for all class sessions.

Grading/exams: Grading procedures will be determined by the individual faculty member, but will include case studies, exams, reports, and team functioning within a culinary setting.

Other Course Information

Course to be offered in a culinary lab (commercial kitchen) setting.