

## **Menu Management (RSTO 1321)**

**Credit:** 3 semester credit hours (3 hours lecture)

**Prerequisite/Co-requisite:** CHEF 1401



### **Course Description**

This course examines the fundamentals of menu planning. Topics include: menu trends, the market survey, nutrition and menu planning, food service menus, yield tests, standard recipes, recipe costing, menu development and design, sale history, merchandising, and equipment analysis. Emphasis is placed on developing the skills necessary to effectively create a professional menu.

### **Required Textbook and Materials**

**Fundamentals of Menu Planning, 3rd edition by Hoboken, NJ: John Wiley & Sons, Inc., 2008. ISBN 978-0-470-07267-7**

**A package of # 882 Scranton and # 2 pencils**

### **Course Objectives**

At the end of this course, the student should be able to:

1. Prepare a foodservice concept and customer survey
2. Develop a sales menu for a restaurant.
3. Cost out various recipes from the sales menu.
4. Define and complete a foodservice equipment analysis.

### **SCANS Skills and Competencies**

Beginning in the late 1980's, the U.S. Department of Labor Secretary's Commission on Achieving Necessary Skills (SCANS) conducted extensive research and interviews with business owners, union leaders, supervisors, and laborers in a wide variety of work settings to determine what knowledge workers needed in order to perform well on a job. In 1991 the Commission announced its findings in *What Work Requires in Schools*. In its research, the Commission determined that "workplace know-how" consists of two elements: foundation skills and workplace competencies. The three-part foundation skills and five-part workplace competences are further defined in the SCANS attachment.

### **Course Outline**

1. New Menu Trends in the Food service Industry.
  - a. Healthy offerings
2. Market Survey (Quiz 1)
  - a. Preliminary Steps
  - b. Areas

## Course Syllabi

3. Nutrition and Menu Planning
  - a. Nutrition Basics
  - b. Food Pyramids
4. Foodservice Menus ( Quiz 2)
  - a. Menu Styles
  - b. Breakfast, Lunch and Dinner menu
5. Project Discussion
6. Project Discussion
7. Continuation of different Menus
  
8. The Yield Test
  - a. Calculating a yield test
  - b. Types of yield tests
9. Standard Recipe .( Midterm Exam)
10. Recipe costing.
11. Characteristics of a Menu. ( Quiz 3)
  - a. Paper
  - b. Print
  
12. Sales History
  - a. Background
  - b. Production Sheet
13. Merchandising the Menu (Quiz 4)
  - a. Evaluating the Sales
  
14. Food Service Equipment analysis
15. Review
16. Final Exam

### **Grade Scale**

90 – 100	A
80 – 89	B
70 – 79	C
60 – 69	D
0 – 59	F

### **Course Evaluation**

## Course Syllabi

Final grades will be calculated according to the following criteria:

Quizzes	10	%
Project	20	%
Midterm exam	20	%
Final Exam	25	%
Attendance/Class participation/Special functions	25	%

## Course Requirements

1. Be able demonstrate skills in knife, tool and equipment handling, and operate equipment safely and correctly.
2. Be able to demonstrate proficiency in dry and moist heat cooking methods; produce a variety of food products applying principles of food handling and preparation.
3. Be able discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs.
4. Be able to describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal;
5. Be able to implement professional standards in food production.

## Course Policies

1. No food, drinks, or use of tobacco products in class.
2. Do not bring children to class.
3. No late assignments will be accepted.
4. Tests. Students that miss a test are not allowed to make up the test. Students that miss a test will receive a grade of '0'.
5. If you wish to drop a course, the student is responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an 'F' in the course.
6. As instructor I maintain the right to maintain and govern my class
7. Inform the instructor if you are going to miss class.
8. Class participation is encouraged, but disruptive talking is not. You will be warned once and if you persist you will be asked to leave for the remainder of the class. If you continue to disrupt the class in following classes you will be expelled from class and not allowed to return.
9. Turn off all pagers and phones before entering class. You will receive a warning on the first disruption, you will be asked to leave for any other disturbances.

## Course Syllabi

10. The only people allowed to attend class are those who are enrolled in the class. Therefore, no children are allowed to attend this class.
11. Office hours are posted on my office door or by appointment.
12. Assignments are due on the date specified. If it is not turned in on time I reserve the right not to grade or remove 10 points per late class day
13. Removal of all material from the top of the desk during testing.
14. The instructor has the right to assign seats or change seats at any time during the semester. The instructor also has the right to add other policies that maybe appropriate as needed
15. Other class assignments may be added to your assignment as they come up.

## Disabilities Statement

The Americans with Disabilities Act of 1992 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. Among other things, these statutes require that all students with documented disabilities be guaranteed a learning environment that provides for reasonable accommodations for their disabilities. If you believe you have a disability requiring an accommodation, please contact the Special Populations Coordinator at (409) 880-1737 or visit the office in Student Services, Cecil Beeson Building.

## Course Schedule

<b>Week</b>	<b>Topic</b>	<b>Reference</b>
<b>1</b>	New Menu Trends in the Food Service Industry	<b>pp 3-21</b>
<b>2</b>	Market Survey	<b>pp 23-36</b>
<b>3</b>	Market Survey (Quiz 1)	
<b>4</b>	Nutrition and Menu Planning	<b>pp 38-60</b>
<b>5</b>	Nutrition and Menu Planning Part 2	
<b>6</b>	Food Service Menus (Quiz 2)	<b>pp 62-95</b>

## Course Syllabi

7	The Yield Test	pp 96-110
8	Standard Recipes (Midterm Exam)	pp 111-116
9	Recipe Costing	pp 117-132
10	Characteristics of a Menu	pp 135-154
11	Characteristics of a Menu Part 2	
12	Characteristics of a Menu Part 3	
13	Characteristics of a Menu Part 4 (Quiz 3)	
14	Sales History	pp155-163
15	Merchandising the Menu (Quiz 4)	pp 165-180
16	Food Service Equipment Analysis (Final Exam)	pp 183-193