

Syllabus

Course Number: CULA150

Credit Hours: 3

Course Title: Menu Planning

Prerequisites: CULA 100, 110, 115,120,130.

Course Description: The explanation of menu planning for every type of service and facility. Students will Demonstrate an understanding of menu layout, including selection, development, price structure, and restaurant style. This course includes food service design concept including the menu, the location, and the type of clientele expected. Students will be exposed to purchasing procedures, including specifications of proper handling and storage of foods. This course includes lecture, demonstration, and food preparation.

Text: On Cooking 4th edition

Learning Outcomes: At the end of this course the student will

- A. List basic menu planning principles including layout and design.
- B. Create menu item description following established truth-in-menu guidelines.
- C. Apply principles of nutrition to menu development.
- D. Determine menu prices utilizing proper cost control.
- E. Plan a la carte, cycle, ethnic, banquet and buffet menu.
- F. Discuss importance of product mix, check average and their impact on profit contribution.
- G. Develop a menu layout for a foodservice operation.
- H. Discuss the availability of food and seasonal menus.
- I. Discuss Menu Planning resources (Internet, professional and vendors).

To achieve the learning outcomes, the student will

1. Design a complete restaurant menu including purchasing and food cost analysis. (B,D,E,F,G,H)
2. Discuss menu forms and function (E,F,H)
3. Demonstrate building the menu (A,B,C,D,E,F)
4. Discuss nutritional considerations (C,H)
5. Demonstrate an understanding of food cost (A,F)

Course Requirements:

Each student will complete Menu Design Project and a Chef of the day project

Course Grading:

The grade for this course is based on unit tests, assignments, quizzes, daily grades, menu design project and chef of the day project.

CULA 150 Syllabus**Grading Scale**

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

June 06