



Hospitality and Restaurant Business Management

DIPLOMA PROGRAM GRID



LaSalle College
Vancouver

QUARTER 1	QUARTER 2	QUARTER 3	QUARTER 4
CUL105 Fundamentals of Classical Techniques	RCM210 Lodging Operations	CUL136 Sustainable Purchasing and Controlling Costs	CUL272 Capstone
CUL102 Concepts and Theories of Culinary Techniques	RCM241 Marketing for the Hospitality Industry	RCM263 Hospitality and Human Resources Management	CUL213 Practicum
CUL103 Sanitation and Safety	CUL115 Nutrition	RCM273 Leadership and Organization Development	CUL261 A la Carte Kitchen
CUL250 Management, Supervision and Career Development	CUL132 Management by Menu	CUL252 Food and Beverage Operations Management	
	RCM262 Catering and Banquet Operations	RCM264 Financial Management for the Hospitality Industry	

4 Culinary Arts Courses ----- 21 credits	+	6 Operation Management Courses ----- 18 credits	+	7 Business Courses ----- 21 credits	=	TOTAL 60 CREDITS
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QUARTER 1

CUL105 FUNDAMENTALS OF CLASSICAL TECHNIQUES

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Co-Requisite: Current Food Safe Certificate and CUL103

Credits: 6

CUL102 CONCEPTS AND THEORIES OF CULINARY TECHNIQUES

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, and soups, thickening agents, the grand sauces and emulsion sauces. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Co-Requisite: Current Food Safe Certificate and CUL103

Credits: 3

CUL103 SANITATION AND SAFETY

This course introduces food and environmental sanitation and safety in a food production area. Attention is focused on food borne illness and their origins, and on basic safety procedures followed in the food service industry. Provincial regulations are addressed in terms of Food Safe, WHMIS, and Work Safe BC.

Credits: 3

CUL250 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

This is a multifaceted course that focuses on managing people from the hospitality supervisor's viewpoint, and developing job search skills. The management emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service industry. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on students assessing their marketable skills, developing a network of contacts, generating interviews, writing a cover letter and resume, preparing for their employment interview, presenting a professional appearance, and interview follow-up.

Credits: 3

QUARTER 2

RCM210 LODGING OPERATIONS

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Credits: 3

RCM241 MARKETING FOR THE HOSPITALITY INDUSTRY

This course is an introduction to service marketing as applied to the Hospitality Industry. This course will cover application of basic marketing concepts and research methods. Design and delivery of marketing components for a hospitality business will be covered.

Topics included but not limited to: unique attributes of service marketing; consumer orientation; consumer behavior; market segmentation principles; target marketing; product planning; promotion planning; market research; and competitor analysis.

Credits: 3

CUL115 NUTRITION

This course centers on an explanation of the basic principles of nutrition and its relationship to health. The structure, functions, and sources of nutrients – including proteins, carbohydrates, fats, vitamins, minerals, and water – are discussed. Current issues in nutrition are reviewed, including dietary guidelines, energy balance, vitamin supplements, and food fads.

Credits: 3

CUL132 MANAGEMENT BY MENU

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

Credits: 3

RCM262 CATERING AND BANQUET OPERATIONS

This course introduces the students to the fundamentals of catering, special events, and sales within the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven, which requires significant creative and independent work.

Credits: 3

QUARTER 3

CUL136 SUSTAINABLE PURCHASING & CONTROLLING COSTS

This course introduces the student to the methodologies and tools used to control costs and purchase supplies. This course helps the student value the purchasing, planning, and control processes in the food and beverage industry. Primary focus is on supplier selection, planning, and controlling costs, with an introduction to the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, and food, beverage, and labor cost controls.

Credits: 3

RCM263 HOSPITALITY AND HUMAN RESOURCES MANAGEMENT

This course introduces the principles and practices of human resources management relevant to hospitality organizations, with emphasis on the entry-level manager's role. Topics covered will include employment laws, workforce management, compensation and benefits administration, labor unions, employee safety, diversity and ethics.

Credits: 3

RCM273 LEADERSHIP AND ORGANIZATIONAL DEVELOPMENT

Students examine leadership, organizational management and culture, focuses on the role of the managers as facilitators of change within the organizations. The course emphasizes the concepts of motivation, interpersonal relationships, group dynamics, leadership, and organization culture. Examination of leadership styles, development of strategic plans, and critical problem solving in the hospitality industry are covered in the course.

Credits: 3

CUL252 FOOD AND BEVERAGE MANAGEMENT

This course will give students a basic understanding of the management process in food and beverage operations. All aspects of food and beverage operations are covered, including organization, marketing, menus, production, service, safety, finances, wine style, wine storing, service of wine and, food wine matching.

Credits: 3

RCM264 FINANCIAL MANAGEMENT FOR THE HOSPITALITY INDUSTRY

In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting.

Credits: 3

QUARTER 4

CUL272 CAPSTONE

Through the competencies developed in previous related studies, students will develop a complete business plan for a one hundred seat restaurant. The course is designed to allow the student to prepare and present an original and organized business plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Requirement: By Permission of the Academic Director/Advisor

Credits: 3

CUL213 PRACTICUM

This course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry level work experience in the hospitality industry requiring a minimum 99 hours for culinary programs or 90 hours for baking and Pastry of practical work. Individual conferences and class attendance is required. Students are responsible for acquiring a practicum job and may seek assistance through the LaSalle College (Career services Dept.). Students gain experience needed to enter their field on graduation.

Credits: 3

CUL261 A LA CARTE KITCHEN

Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisites: CUL105, CUL103, CUL102 and CUL252

Credits: 9