

# University of Guelph

## Hospitality & Tourism Management Advanced Restaurant Operations (aka Fine Dining) HTM\*4110 Course Outline Winter 2014

**Instructor:** Simon Day  
**Phone:** 824-4120 ext 53979  
**Website:** www.uoguelph.ca/pjs

**Office:** HTM 105  
**email:** spday@uoguelph.ca

### ***Class Schedule:***

#### **Labs**

At HTM 117 (Pj's), Thursdays from 3:30.to 10:00pm (During actual dinners, it has been known to go longer, so please be prepared to stay longer on these days)  
Please meet in the HTM (PJ's) Restaurant in proper attire. **Effective operation of the events is dependent upon the presence of all students, on time, ready to go.**

### ***Course Description:***

The course looks at the management and operation of fine dining restaurants, as well as the study of major cuisines and classical cookery. Analysis of qualitative aspects of the restaurant business, ambience, total service package, and the dynamic relationship between service and the product of food and wine are also examined. Emphasis is placed upon creativity and authenticity in menu formulation, operational performance and guest satisfaction.

### ***Course Objectives:***

1. To give students a greater understanding and knowledge of cuisine. Emphasis is placed upon creativity and authenticity in menu formulation, operational performance and guest satisfaction
2. Encouragement of effective teamwork, communication and leadership skills
3. Develop critical thinking and decision making skills consistent with a fine dining operation or event

### ***Course Prerequisites:***

HTM\*3090

### ***Required Equipment:***

Chef's Jacket, Pillbox hat and optional Apron available from Instructor or VTR Graphics in Guelph and a Pocket thermometer which can be purchased from Instructor.  
Flat shoes made of non-absorbent material, closed toe and heel, non-slip bottom.  
Black dress slacks/skirt and Black dress shoes and a Name Tag

### ***Dress Code for Food Production:***

A clean, white chef jacket and a pillbox hat are worn at all times while working in the kitchen. The food production uniform consists of:

- ✓ Chef's jacket with pants and apron (no Lab Coats!)
- ✓ A pill box hat and possibly a hair net covering all hair;
- ✓ Leather or non absorbent material flat shoes, non-skid soles only (clogs, canvas sneakers, and open-toed or heeled shoes are not allowed)
- ✓ Full-length slacks, (shorts and torn jeans are not allowed);

- ✓ Pocket thermometer available in pocket for use at all times;
- ✓ Finger nails should be short to moderate length and nail polish removed
- ✓ **Jewelry (all jewelry) is a safety hazard and should not be worn in the kitchen**

***The University of Guelph Policy on Laboratory Safety States:***

**“Safety in the laboratory is a priority at all times. In order to ensure safety of all participants, the safety procedures/guidelines provided by the instructor must be followed. It is the responsibility of each student to attend any safety orientation that is provided. Any student, who explicitly refuses to follow lab safety policy and thereby endangers others, will be requested to leave the lab.”**

When working in any kitchen, it can be a dangerous place. The HTM kitchen is no exception. Care & caution must be exercised at all times when in the lab. All students must attend the initial orientation & training if they are to be in the lab. No student is allowed to work in the lab without supervision from the course instructor or sous chef

Uniforms must be neat, unwrinkled and spotlessly clean at the start of each class. Hair needs to be kept under control at all times. Hair can get caught in machinery posing a potential safety hazard. Long hair must be restrained (tied back and banded every two inches, braided or in a bun and tucked under a hairnet not to exceed collar length). Male students should be clean-shaven at all times. If a mustache is worn, it should be neatly trimmed and groomed. Lockers will be assigned to you by the lab technician for each lab. All personal items must be left in lockers. Please do not bring coats, back packs or books into the lab. At the end of every lab, all belongings must be removed from the lockers in order to make room for next lab.

***Performance evaluation:***

Class evaluation criteria will be discussed during the first lab. The course is structured in such a way that most if not all of the evaluation that takes place during the course comes from the students themselves

***Specific Grading Criteria***

Event Operation	50%
Lab Participation	40%
Evaluation Technique	10%

***Group Work***

All course work is done in groups and in this class you may pick your own groups. Structure your teams in a fashion that will lead to the most efficient project completion. Intentionally, there is no outline for the division of tasks among group members; it will be up to you to decide. The instructor reserves the right to adjust the groups if he sees fit.

### ***Purchasing Wine and Food***

Any purchasing must be coordinated through the Instructor. There is a large variety of food available through our normal purchasing channels. However unique and unusual products will require more sourcing. A purchasing meeting with the Instructor a minimum of two weeks in advance of your operation is required. Work out what we can purchase through our regular suppliers and what needs to be sourced using alternative methods. Coordinate the delivery of foods with the instructor making certain that they are going to be available for your function. Due to the necessary administration of these items a lead time of three weeks is optimum, two weeks is minimum.

### ***The Fine Print***

“The University of Guelph is committed to upholding the highest standards of academic integrity and enjoins all members of the University community – faculty, staff and students – to be aware of what constitutes academic misconduct and to do as much as possible to prevent academic offences from occurring. The University of Guelph takes a serious view of academic misconduct and it is your responsibility as a student to be aware of and to abide by the University’s policy. Included in the definition of academic misconduct are such activities as cheating on examinations, plagiarism, misrepresentation, and submitting the same material in two different courses without written permission. To better understand your responsibilities, read the Undergraduate Calendar at [www.uoguelph.ca/undergrad\\_calendar/08-amisconduct.shtml](http://www.uoguelph.ca/undergrad_calendar/08-amisconduct.shtml) for the full Academic Misconduct Policy. You are also advised to make use of the resources available through the Learning Commons: [www.learningcommons.uoguelph.ca](http://www.learningcommons.uoguelph.ca) to discuss any questions you may have with your course instructor, TA, or academic counselor.

“Students should be aware that faculty has the right to use software to aid in the detection of plagiarism or copying and to examine students orally on submitted work. For students found guilty of academic misconduct, serious penalties, up to and including suspension or expulsion can be imposed.

“Students who find themselves unable to meet course requirements by the deadlines or criteria expected because of medical, psychological or compassionate circumstances beyond their control, should review the regulations on academic consideration in the calendar and discuss their situation with the instructor, program counselor or other academic counselor as appropriate.”