

# CUL 222 - CAFE OPERATIONS

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## Course Description

This course focuses on practical bakery training. Students rotate through the front-of-the-house and the bakery in this intensive course. Front-of-the-house students learn barista and cafe service. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve both to-go and eat-in pastries and beverages at the Great Lakes Culinary Institute's teaching restaurant. Bakery certificate students practice a variety of baking and pastry skills learned in their program. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of cafe preparation and service, and the effective handling and use of supplies. Group 2 course.

## Credit Hours

3

## Contact Hours

6

## Lab Hours

6

## Required Prerequisites

CUL 110, CUL 118, CUL 218, CUL 221

## General Education Outcomes supported by this course

Quantitative Reasoning

## Course Learning Outcomes

### Knowledge:

- Explain key concepts, terms, and relationships appropriate to professional baking.
- Identify equipment and products used in professional bakeries.
- Connect the use of baking methods to planned end results.

### Application:

- Demonstrate professional bakery production skills and baking methods.
- Modify recipes to reflect the quantity needed for production.

### Integration:

- Integrate quality baking methods to produce customer satisfaction.
- Relate interactions between baking and design, sanitation and management.

### Human Dimension:

- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

### Caring - Civic Learning:

- Describe the impact of quality food service on successful bakeries.

### Learning How to Learn:

- Interpret standardized recipes to create various bakery items.
- Determine appropriate baking skills and techniques in various commercial restaurant situations.