

CUL 295 - CONTEMPORARY SERVICE & CUISINE

Course Description

This course focuses on practical hands-on training. Students rotate through the front-of-the-house and the restaurant kitchen in this intensive semester-long course. Front-of-the-house students learn various styles of table, wine and beverage service. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Heart-of-the-house students learn classical food preparation preparing designated menu items. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of a la carte preparation and service, and the effective handling and use of supplies. Group 2 course.

Credit Hours

12

Contact Hours

24

Lab Hours

24

Required Prerequisites

CUL 110, CUL 111, CUL 118, CUL 211, CUL 213

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Identify equipment and utensils used in a commercial restaurant environment.
- Identify menu and service methods used to deliver proper food service.
- Identify cost controls used in the food service industry.

Application:

- Prepare food based on standardized recipes.
- Organize a food preparation station.
- Prepare a basic menu layout for printing.
- Coordinate timely customer service.
- Manage time sensitive issues in stressful conditions.

Integration:

- Explain similarities between various styles of menus.
- Integrate food safety standards to a commercial restaurant environment.

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 food service outlets.

Learning How to Learn:

- Evaluate quality aspects of prepared foods and recipes.
- Connect skill development to career success.
- Uncover the connection of personal life management and professional life success.
- Interpret standardized recipes to create various menu items.