CUL 295 - CONTEMP CUISINE KITCHEN MNGMT

Course Description

This course focuses on practical hands-on training in kitchen production and management in a restaurant setting while practicing environmental stewardship and zero or reduced waste initiatives. Students rotate through restaurant kitchen stations in this intensive semester-long course. 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

4

Contact Hours

8

Lab Hours

8

Required Prerequisites

CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 209, CUL 210, CUL 211; can be taken concurrently, CUL 213, CUL 215, CUL 219, and CUL 232

Corequisites

CUL 296

Recommended Prerequisites or Skills Competencies

Word processing and spreadsheet skills.

General Education Outcomes supported by this course

Communications - Direct

Course Learning Outcomes

Knowledge:

- Identify equipment and utensils used in a commercial restaurant environment.
- Define menu and service methods used to deliver proper food service.
- Explain 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:

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

Human Dimension:

- Be aware of the ways in which different life experiences, temperaments, and talents can positively affect group work.

Caring - Civic Learning:

- Discover the impact of quality food service on successful food service outlets.

Learning How to Learn:

- Construct knowledge about the relationship between skill development to career success.
- Construct knowledge about the connection of personal life management and professional life success.