

ADLTED 780 Course Outline as of Fall 2017**CATALOG INFORMATION**

Dept and Nbr: ADLTED 780 Title: INTRO RESTAURANT SERV

Full Title: Introduction to Restaurant Services

Last Reviewed: 4/24/2017

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	0	6	Lecture Scheduled	0
Minimum	0	Lab Scheduled	3.00	4	Lab Scheduled	18.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	18.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 18.00

Title 5 Category: Non-Credit

Grading: Non-Credit Course

Repeatability: 27 - Exempt From Repeat Provisions

Also Listed As:

Formerly:

Catalog Description:

Introduction to the fundamentals of the culinary arts, including history, terminology, and employment opportunities, job descriptions and requirements for particular jobs. Course provides an overview of the food service industry from fast food to haute cuisine, including institutional feeding programs.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Introduction to the fundamentals of the culinary arts, including history, terminology, and employment opportunities, job descriptions and requirements for particular jobs. Course provides an overview of the food service industry from fast food to haute cuisine, including institutional feeding programs. (Non-Credit Course)

Prerequisites/Corequisites:

Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Exempt From Repeat Provisions

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Describe employment possibilities within the food service industry, as well as the knowledge and skills required for particular types of food service jobs.
2. Discuss the evolution of the culinary arts, the history and evolution of restaurants, and the importance of food in a cultural context.

Objectives:

Upon completion of the course, students will be able to:

1. List employment opportunities and criteria used in making decisions when seeking employment in particular segment of the food services industry
2. Demonstrate a knowledge of the attitudes and work habits necessary for success in various segments of the food industry
3. Discuss the role food plays in various societies and their cultures
4. Define commonly used culinary terms
5. Identify customer service standards

Topics and Scope:

- I. The Evolution of the Culinary Arts
 - A. Key historical events and figures
 - B. History and evolution of restaurants
- II. Cultures and Cuisines
 - A. Role of food in societies and cultures
 - B. Regional cuisines
 - C. The role of sustainability in the food service industry
- III. Culinary Terminology
 - A. Commonly used terms and their definitions
 - B. Using key culinary terms

- IV. Professionalism in the Workplace
 - A. Attributes and behavior
 - B. Sexual harassment and discrimination
 - C. Team work
- V. Customer Service Standards
 - A. Expectations
 - B. Importance of delivering quality service
- VI. Employment Opportunities Within the Food Service Industry
 - A. Types of jobs
 - B. Training requirements
 - C. Preparing to apply for specific kinds of jobs.

Assignment:

1. Quizzes on terminology (3 - 5)
2. Oral presentation about a favorite recipe, its history and cultural context
3. Group presentation about a specific type of job within the industry
4. Role-playing exercises for customer service and job interviewing

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None	Writing 0 - 0%
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Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Group discussion and problem-solving activities	Problem solving 20 - 30%
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Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None	Skill Demonstrations 0 - 0%
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Exams: All forms of formal testing, other than skill performance exams.

Terminology quizzes	Exams 30 - 40%
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Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation; group presentation; individual presentation	Other Category 30 - 40%
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Representative Textbooks and Materials:

Let the Meatballs Rest. Montanari, Massimo. Columbia University Press. 2012 (classic)
Instructor prepared materials