

CATALOG INFORMATION

Dept and Nbr: CUL 256.1

Title: TABLE SERVICE 1

Full Title: Table Service 1

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	8	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 256.1

**Catalog Description:**  
Introduction to the basic skills of table service with an emphasis on support positions, covering the role of table service in the food industry, and an introduction to the classical styles of service and their supporting equipment and staffing requirements.

**Prerequisites/Corequisites:**  
Course Completion or Current Enrollment in CUL 250 ( or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1) OR Course Completion or Current Enrollment in CUL 50 ( or CULT 50) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1)

**Recommended Preparation:**  
Eligibility for ENGL 100 or ESL 100.

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Introduction to the basic skills of table service with an emphasis on support positions, covering the role of table service in the food industry, and an introduction to the classical styles of service and their supporting equipment and staffing requirements. (Grade

Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 ( or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1) OR Course Completion or Current Enrollment in CUL 50 ( or CULT 50) and Course Completion or Current Enrollment in CUL 250.1 ( or CULT 250.1)

Recommended: Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>

<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
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<b>CSU Transfer:</b>	<b>Effective:</b>	<b>Inactive:</b>
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<b>UC Transfer:</b>	<b>Effective:</b>	<b>Inactive:</b>
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**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

The student will:

1. Properly handle servicewares with consideration to sanitation and safety.
2. Properly set a table for a variety of menu styles.
3. Identify serving utensils, their location within the setting, and their proper offering and removal.
4. Set up a basic placesetting.
5. Assemble a sidestand to support smooth and timely service.
6. Describe and apply classical styles of service.
7. Demonstrate proper way to carry a tray.
8. Load a tray efficiently with clean / soiled plates.
9. Carry plates to and from table by hand demonstrating proper carrying technique.
10. Properly serve a plate.
11. Properly clear a table by hand.
12. Identify and use common methods of serving the public.
13. Discuss the components and fundamentals of banquet service.
14. List and demonstrate Do's and Don'ts of customer relations.
15. Display ability to work in a team environment.
16. Apply principles and proper procedures for sanitation and safe, hygienic food handling.

## Topics and Scope:

1. Sanitation and safety.
2. Role of table service in the industry.
3. Setting up a sidestand.
4. Proper setting up and breaking down of tables.
5. Classical styles of service.
6. Food and beverage service.
7. Components and fundamentals of banquet service.
8. Customer service.
9. Teamwork.

## Assignment:

1. Practice working in support staff roles in a restaurant.
2. Read handouts and interpret and apply service layouts and diagrams.
3. Critique daily service routines.
4. View audiovisual presentations.

## 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.

Lab reports

Writing  
5 - 10%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Service layouts & diagrams, timing service

Problem solving  
5 - 10%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances

Skill Demonstrations  
40 - 70%

**Exams:** All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams  
10 - 20%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation/Professionalism

Other Category  
10 - 20%

## Representative Textbooks and Materials:

Professional Table Service. New York: Van Nostrand Reinhold, 1991.

Instructor prepared recipes and handouts.