

**CUL 258.1 Course Outline as of Summer 2025****CATALOG INFORMATION**

Dept and Nbr: CUL 258.1 Title: REST. DINING RM SERVICE

Full Title: Restaurant Dining Room Service

Last Reviewed: 1/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	1.25	17.5	Lecture Scheduled	21.88
Minimum	3.00	Lab Scheduled	5.75	8	Lab Scheduled	100.63
		Contact DHR	0		Contact DHR	0
		Contact Total	7.00		Contact Total	122.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 43.75

Total Student Learning Hours: 166.25

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: CUL 256

**Catalog Description:**

In this course, students will develop restaurant dining room service skills, including table service, large party service, wine pairing and service, and Point of Sale (P.O.S.) system within a working, full-service restaurant environment.

**Prerequisites/Corequisites:**

Course Completion or Concurrent Enrollment in CUL 230 OR CUL 250 OR DIET 50; AND Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.

**Limits on Enrollment:**

Age 18 or older

**Schedule of Classes Information:**

Description: In this course, students will develop restaurant dining room service skills, including table service, large party service, wine pairing and service, and Point of Sale (P.O.S.) system within a working, full-service restaurant environment. (Grade Only)

Prerequisites/Corequisites: Course Completion or Concurrent Enrollment in CUL 230 OR CUL

250 OR DIET 50; AND Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.

Limits on Enrollment: Age 18 or older

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

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

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

### **COURSE CONTENT**

**Student Learning Outcomes:**

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

1. Demonstrate procedures in restaurant dining room service operations that ensure a safe and sanitary workplace.
2. Demonstrate a variety of restaurant dining room service skills resulting in customer satisfaction.
3. Identify customer service issues and apply techniques that result in a positive outcome.

**Objectives:**

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

1. Apply safety and sanitation standards to all equipment and supplies in the dining room, service stations, dry and cold storage areas, scullery, and retail bakery.
2. Set up the dining room to support smooth and timely service.
3. Properly serve and clear tables in a station for a variety of menu styles, including large party service.
4. Demonstrate appropriate customer service techniques.
5. Describe the principles of food and wine pairing and demonstrate proper wine service.
6. Employ appropriate skills in a variety of Front House positions in the restaurant.
7. Use the Point of Sale (P.O.S.) system efficiently and correctly.
8. Demonstrate professionalism in the workplace.

**Topics and Scope:**

- I. Sanitation and Safety
  - A. Food and beverage service
  - B. Service station maintenance

- C. Scullery (dish room) procedures
- D. Retail bakery operations
- II. Table Service
  - A. Table settings
  - B. Plate service
  - C. Tray service
  - D. Large party service
  - E. Sequence of service
  - F. Suggestive selling techniques
  - G. Customer service issues
  - H. Point of Sale (P.O.S.) use
- III. Wine and Food Pairing and Service
- IV. Front House Positions in the Restaurant
- V. Professionalism and Soft Skills
  - A. Teamwork
  - B. Organized production
  - C. Positive attitude
  - D. Time management
  - E. Professional appearance
  - F. Communication skills

Concepts presented in lecture are applied and practiced in lab.

**Assignment:**

Lecture-Related Assignments:

1. Weekly reading (3-7 pages)
2. Self-evaluation performance reviews (2)
3. Weekly written reports (1-3 pages)
4. Quizzes (3-5)

Lab-Related Assignments:

1. Daily progress reports (1 page)
2. Station assignments
3. Tableside service performance and evaluation
4. Wine service performance and evaluation
5. Perform daily sidework duties
6. Problem solving service issues
7. Secret Shopper report (3 pages)

Exams:

Written final exam

**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.

Self-evaluation performance reviews; weekly reports; daily progress reports; secret shopper report

Writing  
15 - 25%

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

Problem solving service issues

Problem solving  
15 - 25%

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

Station assignments; tableside and wine service performance and evaluation; sidework

Skill Demonstrations  
20 - 30%

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

Quizzes; final exam

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:**

Instructor prepared materials