CUL 253 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: CUL 253 Title: RESTAURANT CLASS
Full Title: Restaurant Class
Last Reviewed: 2/3/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	6.50	Lecture Scheduled	2.75	17.5	Lecture Scheduled	48.13
Minimum	6.50	Lab Scheduled	11.50	12	Lab Scheduled	201.25
		Contact DHR	0		Contact DHR	0
		Contact Total	14.25		Contact Total	249.38
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 96.25 Total Student Learning Hours: 345.63

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:	

Catalog Description:
This course utilizes practical applications in cold and hot kitchen basics, with an emphasis on speed, timing, and teamwork. Students will also develop skills in customer service, including selling and serving wine. The course introduces Front of the House and Back of the House operations in a full-service restaurant environment.

Prerequisites/Corequisites:
Course Completion of CUL 254 and CUL 251B; AND Course Completion or Concurrent Enrollment in CUL 251C; AND age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:
Age 18 or older

Schedule of Classes Information:
Description: This course utilizes practical applications in cold and hot kitchen basics, with an emphasis on speed, timing, and teamwork. Students will also develop skills in customer service, including selling and serving wine. The course introduces Front of the House and Back of the House operations in a full-service restaurant environment. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254 and CUL 251B; AND Course Completion or Concurrent Enrollment in CUL 251C; AND age 18 or older
Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent
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:

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:
Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Apply a working knowledge of sanitation and safety as applied in a professional kitchen.
2. Explain the importance of local and seasonal products in menu planning, design and presentation for the restaurant pantry kitchen.
3. Demonstrate skills to sell and serve wine in a restaurant or retail environment.
4. Demonstrate a variety of restaurant dining room service skills resulting in customer satisfaction.

Objectives:
Students will be able to:
1. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
2. Apply proper scullery procedures for washing, sanitizing, drying, and storing equipment, wares, and utensils in a working kitchen.
3. Set up the dining room to support smooth and timely service.
4. Properly serve and clear tables in a station for a variety of menu styles, including large party service.
5. Demonstrate appropriate customer service techniques.
6. Use Point of Sale (P.O.S.) system efficiently and correctly.
7. Employ appropriate skills in a variety of Front House positions in the restaurant.
8. Describe the principles of food and wine pairing and demonstrate proper wine service.
9. Perform suggestive selling food and wine techniques in a restaurant setting.
10. Properly display and open a bottle of wine for restaurant service.
11. Accurately pour wine by the glass in a restaurant setting.
12. Explain winemaking techniques relevant to selling and serving wine.
13. Through tasting, define and articulate differences between wine varietals.

14. Describe restaurant and retail wine trends.
15. Modify recipes for quantity production.
16. Prepare mise-en-place for various stations in a restaurant.
17. Prepare a variety of potatoes, grains, and legumes.
18. Prepare a variety of dishes using fresh pasta.
19. Prepare a variety of meats, fish and poultry.
20. Prepare a variety of vegetarian dishes.
21. Prepare a variety of desserts.
22. Prepare a variety of breakfast items.
23. Utilize proper holding and reheating techniques.
24. Demonstrate proper doneness of products.
25. Employ effective manual dexterity to ensure speed and organizational skills that result in timely, efficient production.
26. Demonstrate plate presentation techniques.
27. Analyze and evaluate finished products.
28. Practice and apply food waste control principles.
29. Employ principles of station inventory
30. Employ standards of professionalism, teamwork and leadership in the professional restaurant kitchen and dining room.

Topics and Scope:

I. Sanitation and Safety
   A. Food and beverage service
   B. Kitchen and service station maintenance
   C. Scullery (dish room) procedures
   D. Retail bakery operations
II. Practical Kitchen Maintenance
   A. Types of large and small equipment used
   B. Sanitation and safety practices
   C. Cleaning and sanitizing
      1. Safety procedures
      2. Cleaning and sanitizing procedures
      3. Maintaining walk-ins, freezers, floors, and storage areas
      4. Safe practices when using cleaning supplies and solutions
      5. Maintaining accurate maintenance log
      6. Recycling, compost, and waste procedures
   D. Proper food storage procedures
      1. Labeling
      2. First in first out (F.I.F.O.)
      3. Temperature logs
         i. Cold storage areas
         ii. Dry storage areas
         iii. Hot and cold foods
III. Scullery
   A. Procedures
   B. Washing and sanitizing
   C. Ware washing chemicals
      1. Identification
      2. Proper use and storage
IV. Table Service
   A. Table settings

B. Plate service
C. Tray service
D. Large party service
E. Sequence of service
F. Suggestive selling techniques
G. Communication skills
H. Customer Service
I. Point of Sale (P.O.S.) use

V. Wine and Food Pairing Service
VI. Front House Positions in the Restaurant
VII. Restaurant Wine Sales
A. Suggestive selling techniques
B. Wine by the bottle
C. Wine by the glass
VIII. Restaurant Wine Service
A. Tools of the trade
B. Customer service standards
C. Proper service techniques
IX. Winemaking Process
X. Wine Tasting and Evaluation
A. Language of wine
B. Tasting methodology
C. Varietal identification and differentiation
XI. Contemporary Wine Issues
A. Sustainability
B. Wine closures and packaging
C. Climate change
XII. Restaurant Menus and Recipes
A. Types and seasonality
B. Language
C. Standardized recipes
D. Measurements and conversions
E. Controlling food costs
XIII. Mise-en-place
A. Tools and equipment
B. Ingredients
C. Preparing to cook
D. Organizing a workstation
E. Cleaning and maintaining a workstation and kitchen
XIV. Basic Cooking Methods
A. Dry-heat cooking techniques
1. Grilling
2. Broiling
3. Sautéing
4. Pan-frying
5. Deep-frying
6. Smoking
B. Moist-heat cooking techniques
1. Poaching
2. Steaming
3. Simmering
4. Boiling

C. Combination cooking techniques
1. Braising
2. Stewing
D. Preservation techniques
1. Pickling
2. Fermenting
E. Determining doneness
F. Evaluating quality

XV. Mixing and Baking Methods
A. Types
B. Techniques for quantity baking
C. Determining doneness
D. Evaluating quality

XVI. Restaurant Kitchen Station Management
A. Inventory
B. Portion control
C. Quality control
D. Production quantity
E. Proper holding techniques
F. Mise-en-place
G. Plate presentation

XVII. Hot Line Station
A. Menu design
B. Cooking techniques
C. Proper holding techniques
D. Sauces and garnishes
E. Plate presentation

XVIII. Pantry Station
A. Salad types
B. Dressings and garnishes
C. Proper holding techniques
D. Plate presentation

XIX. Dessert Station
A. Menu design
B. Baking techniques
C. Garnishes
D. Proper holding techniques
E. Plate presentation

XX. Sensory Evaluation

XXI. Professionalism and Soft Skills
A. Teamwork and leadership
B. Positive attitude
C. Efficient time management, organization, and accuracy
D. Following written and verbal directions
E. Professional appearance
F. Communication skills

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related Assignments:

1. Reading assignments, approximately 30-55 pages per week
2. Plan and complete prep lists, menu descriptions (written)
3. Self-evaluation performance reviews
4. Three to four writing assignments
5. Six to eight quizzes on terminology and concepts
6. Written and practical final exam (includes written portion)

Lab-Related Assignments:
1. Daily cooking and baking assignments
2. Daily product assessment
3. Self-assessment and critique
4. Taste, describe and identify wines
5. Maintain a wine tasting journal, including lab notes
6. Practical laboratory work, problem solving and skill demonstration of wine sales and service
7. Daily progress reports (1 page)
8. Station assignments
9. Tableside service performance
10. Wine service performance
11. Perform daily sidework duties
12. Solve serving issues
13. Secret shopper report

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.

Prep lists, menu descriptions, writing assignments and reports, self-evaluation performance reviews, written final exam	Writing 5 - 10%

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

Worksheets, food quality evaluations, self-evaluation performance reviews	Problem solving 10 - 20%

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

Practical laboratory work, skill performance exams, practical cooking assessments	Skill Demonstrations 40 - 60%

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

Quizzes and final exam	Exams 10 - 20%

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

Attendance, participation, and professionalism	Other Category 5 - 20%

Representative Textbooks and Materials:
On Cooking: A Textbook of Culinary Fundamentals. 6th ed. Labensky, Sarah and Hause, Alan and Martel, Priscilla. Pearson. 2019