

SOUTH SEATTLE COMMUNITY COLLEGE
Technical Education Division

COURSE OUTLINE

Origination: Stephen Sparks – October 2009

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Culinary Arts
COURSE TITLE:	Restaurant Production
COURSE NUMBER:	FSD 205
TYPE OF COURSE:	Vocational Theory
COURSE LENGTH:	1 quarter
CREDIT HOURS:	15
LECTURE HOURS:	55
LAB HOURS:	220
CLASS SIZE:	24
PREREQUISITES:	Enrollment in the Culinary Arts Program and Successful Completion of FSD 195 with a 2.0 or higher; or Instructor Permission

COURSE DESCRIPTION:

1. During this two week module the student will be introduced to the basic mixing methods of yeast doughs, the preparation of enrobed doughs, and shaping of a variety of rolls, basic breads, breakfast and savory items. During this course the student will gain an understanding of ingredients and their uses, correct scaling, baking, finishing methods, and practice safety and sanitation procedures.
2. An entry level supervisory course for dining room service. Scheduling of student workers, layout of seating and table service ware for regular service and special events, marketing of specialty products, and receptions are covered. Supervision of subordinate personnel and training techniques are also covered.

3. A practical supervisory course, coordination of student workers in a quantity food preparation environment with specific emphasis on à la minute restaurant cooking. Scheduling, requisitioning of product, purchasing skills, portion control and production skills are demonstrated. Supervision of subordinate personnel and training techniques are covered.
4. Capstone: a course that will involve the accumulated skills that the student has acquired throughout the culinary program. A practicum test will involve the planning and execution of a Prefixed menu or banquet three course menus. Skills will include menu development, purchasing, costing, labor assignment, food preparation and supervision of front of the house service.
5. A practical supervisory course, coordination of student workers in a quantity food preparation environment with specific emphasis short order café restaurant cooking. Scheduling, requisitioning of product, purchasing skills, portion control and production skills are demonstrated. Supervision of subordinate personnel and training techniques are covered.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Demonstrate the ability to on time daily, responsible assignments; be motivated in learning new and traditional aspects of the culinary arts.
2. Human Relations - Work in groups effectively. Recognize the diversity of cultural influences and values of peers.
3. Critical Thinking and Problem Solving - This course requires students to critically analyze basic mathematic functions and basic techniques of cooking based upon Classical Teachings.
4. Information Literacy - Access and evaluate information from a variety of resources, including research in the library, various website searches, reading textbooks, and from peer discussion.
5. Communication - Read and listen actively to learn and communicate. Speak and write effectively for personal, academic, and career purposes.
6. Technology - Select and apply appropriate technology tools for personal, academic, and career tasks. Students should show proficiency in basic computer skills.

GENERAL COURSE OBJECTIVES:

Baking Section 1

1. Prepare basic yeast and laminated doughs.
2. Shape three types of rolls, braids.
3. Prepare quick style doughs such as coffee cake.
4. Select, scale and store ingredients for assigned recipes.
5. Assist with inventory and record keeping of daily product.
6. Plate and store orders for dining rooms, functions and retail store.
7. Practice safety and sanitation procedures.
8. Follow organizational guidelines.

Sauté Lead

1. Demonstrate entry-level management skills in operation a kitchen, cafeteria kitchen or volume-feeding kitchen.
2. Demonstrate basic cost of menu items.
3. Demonstrate entry-level skills in menu design and development.
4. Demonstrate basic skills in personal management.
5. Understanding practical implementation of industry standards regarding sanitation and safety.

Dining Room Service Lead

1. Demonstrate entry level supervisory skills for dining room service.
2. Draw floor layouts for standard daily service.
3. Understand floor layout for special events (banquets, receptions, buffets,
4. Show skills in promotion and marketing of product.
5. Demonstrate entry level skills in personnel management.

Short Order Lead

1. Demonstrate entry-level management skills in operation a short order café kitchen or volume-feeding kitchen.
2. Demonstrate basic cost of menu items.
3. Demonstrate entry-level skills in menu design and development.
4. Demonstrate basic skills in personal management.
5. Understanding practical implementation of industry standards regarding sanitation and safety.

Capstone Practicum

1. Demonstrate punctual station opening.
2. Dress in professional attire.
3. Demonstrate product requisitioning.
4. Demonstrate menu development for the restaurant setting.
5. Demonstrate menu costing.
6. Develop production and service schedules

7. Demonstrate proper cooking techniques.
8. Demonstrate personnel management techniques.
9. Understand the concepts of food and wine pairing.
10. Demonstrate consistency in plate presentation.
11. Develop motivation and direction as a self-starter.
12. Demonstrate a professional work ethic.
13. Project a positive attitude.
14. Practice good team work.

TOPICAL OUTLINE:	APPROX. HOURS
I. Classical and Continental cooking	75
II. Product Identification	40
III. Organizational and management skills	20
IV. Theory, cost analysis orientation	30
V. Laboratory experience	<u>110</u>
	TOTAL 275

ORIGINATED BY: Stephen Sparks
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