



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management
<b>Course Number:</b>	CSM 201-B	<b>Course Name:</b>	Dining Room Procedures
<b>Prerequisite:</b>	CSM 116-A/B/C/D		
<b>Corequisite:</b>	CSM 201-A/C/D/E		
<b>Hours Required:</b>	<b>Class:</b> 7.5	<b>Lab:</b> 15	<b>Credits:</b> 1

## Course Description/Purpose

Through daily operations of the Cuisine 1300 restaurant, students learn the various types of dining service appropriate for different food service operations. Students also learn how to service the public, including tableside cookery, taking orders, serving food, and, through use of a modern computer cash register system, cashing out and end-of-the-day sales mix. Students are required to register in all modules of CSM 201 concurrently.

## Major Units

- C Introduction
- C General Procedures
- C Tableside Cooking
- C Restaurant Operation

## Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

**Cognitive** Each student will be expected to *Identify/Recognize...*

- C The different types of service
- C Proper work flow
- C The public and their needs

**Performance** Each student will be expected to *Demonstrate/Practice...*

- C Proper table setting
- C Proficient use of the NCR Cash Register System
- C Effective use of the guest checks
- C Tableside flambé
- C Proper and efficient execution of recipes
- C Tableside techniques
- C Service skills
- C Regular side work
- C Opening and closing procedures
- C Selling techniques