



# Course Outcome Summary

## Required Program Core Course

### CAFÉ 205 Restaurant Cooking and Operations

#### Course Information

<b>Division</b>	<b>Business</b>
<b>Contact Hours</b>	<b>Lecture 30 Lab 60?</b>
<b>Total Credits</b>	<b>4</b>
<b>Billable Contact Hrs.</b>	<b>6</b>

**Prerequisites** CAFÉ 202 Food Preparation and Cooking III

#### Course Description CAFÉ 205 Restaurant Cooking and Operations

This course prepares students for the wide variety of a la carte Foodservice establishments in the modern industry. Through operations of the Cuisine 1300 kitchen facility, students rotate through various stations, obtaining vital hands on experience and training. Students also learn the various types of dining room service used in the Foodservice industry. Students learn how to service the public including order taking serving food and operation of a modern day POS computer cash register system.

**This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education (CAFÉ)**

#### Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate a broad understanding of styles of food preparation within a commercial kitchen setting.
- B. Prepare examples of, and demonstrate understanding of “cuisine” and the “menu” and their significance in the food service industry.
- C. Demonstrate competence with food sanitation practices and how they apply to Federal standards.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens
- F. Prepare assorted breads, pastries, desserts appetizers, soups and entrees.
- G. Demonstrate an understanding of beverage service in the hospitality industry.
- H. Prepare a variety of sauces and condiments.
- I. Demonstrate competence in preparing protein Entrée items.
- J. Demonstrate knowledge of garnishing used in contemporary food preparation.
- K. Skillfully function in the roll of server and demonstrate appropriate types of table service.
- L. Demonstrate food service restaurant management techniques and procedures including costing and portion control.
- N. Exhibit professionalism and commitment to the Foodservice industry.

#### Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Demonstrate A La Carte menu preparations. (PO-A,C,D,F,H,I,J,L)
2. Demonstrate plate presentation and garnishing. (PO-A,C,D,F,H,I,J,L)
3. Demonstrate menu planning and execution. (PO-B)
4. Plan and cost out contemporary menus. (PO-B)
5. Demonstrate table service skills in a commercial dining room. (PO-G,K)
6. Demonstrate modern commercial POS computer system. (PO-K)
7. Develop and execute contemporary recipes. (PO-B,N)
8. Demonstrate food preparation in a team environment by rotating through various kitchen stations. (PO-A,C,D,F,H,I,J,L)

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