



Syllabus

CUL 255 Culinary Restaurant Practicum

General Information

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Department Business

Course Prefix CUL

Course Number 255

Course Title Culinary Restaurant Practicum

Course Information

Catalog Description This course will deliver real time experience in restaurant operations. Students will have the opportunity to work rotations through the various stations at Julia, a Friday evening restaurant at FLCC. The students will learn how to successfully operate a prix fixe menu using the Cafe kitchen and stage 14 as a dining room. The students will get "real life" practical experience while continuing to develop skills essential to a career in culinary arts. Students will learn about customer service and front of the house operations as well as culinary applications in the back of the house.

Credit Hours 5

Lecture Contact Hours 5

Lab Contact Hours 0

Other Contact Hours 0 (work hours)

Grading Scheme Letter

Prerequisites

CUL 100 and CUL 105

Co-requisites

None

First Year Experience/Capstone Designation

This course is designated as satisfying the outcomes applicable for status as a Capstone Course

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed categories

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Successfully produce and prepare cooked to order products for the public in a restaurant setting.
2. Objectively appraise the performance of the team; both in tangible outputs as well as peer performance.
3. Effectively model professional behaviors that personify strong customer service.
4. Safely operate common commercial food production equipment.
5. Use attentive production techniques to adhere to cost control targets.

Outline of Topics Covered

I. Front of the house training applications

- Setting tables, polishing glasses and service ware, planning service, styles of service including French, Russian, family style, casual dining, and buffet service, service etiquette, uniform requirements, positions in the dining room, and job descriptions of said positions.

II. TIPS training in responsible alcoholic beverage service concluding with the TIPS certification exam, a nationally recognized certification.

III. Back of the house training applications

- Overview of the kitchen, use of commercial equipment, set up, preparation and service, positions and job descriptions for each position including Soups and salads, Appetizers, Entrees, Baking and Pastry, Tournant, and Utility, training on the flow of food and the interface with FOH staff, discussion of planning an authentic tasting menu.

IV. Service #1 Cuisines of Provincial France and the American South

V. Service #2 Cuisines of Normandy and New Orleans

VI. Service #3 Cuisines of Bordeaux and a charcuterie menu

VII. ABG event passed hors d'oeuvres reception for the business department honor society.

VIII. Annual Single Malt Dinner featuring the cuisine of Scotland paired with assorted single malt whiskies and a seminar on single malt tasting.

IX. Service #4 Cuisines of Alsace and New England

X. Service #5 Cuisines of Belgium and Spain

XI. National Cross Country Invitational family style service for 250 people.

XII. ATHENA dinner plated multi course dinner event for 350 people

XIII. Service #6 Cuisines of Provence and Argentina

XIV. Final Service A Tour of Italy featuring ten courses from different provinces in Italy

Program Affiliation

This course is required as a core program course in the following program(s)
AAS Culinary Arts