CUL 255 Culinary Restaurant Practicum

General Information

Date
September 25th, 2017

Department
Business

Course Prefix
CUL

Course Number
255

Course Title
Culinary Restaurant Practicum

Course Information

Credit Hours
5

Lecture Contact Hours
5

Lab Contact Hours
0

Other Contact Hours
0 (work hours)

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 Caf 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.

Key Assessment
This course does not contain a Key Assessment for any programs

Prerequisites
completion of all first year (100 level) culinary courses

Co-requisites
None

Grading Scheme
Letter

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 category
None

FLCC Values
Institutional Learning Outcomes Addressed by the Course

Vitality    Inquiry    Perseverance    Interconnectedness

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.

Program Affiliation

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

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 ppl.
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