

# BAK 270 : DESSERT SERVICE CAPSTONE

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## Transcript title

Dessert Service Capstone

## Credits

5

## Grading mode

Standard letter grades

## Total contact hours

110

## Lecture hours

20

## Lab hours

90

## Recommended preparation

BAK 230 and HM 190.

## Course Description

Provides a capstone experience for plated dessert service in an a la carte restaurant setting. Covers back of the house skills like food safety and sanitation, baking methods, cakes, chocolate, plate design, and presentation. Emphasizes front of the house dining room service and guest interaction. Create a final dessert incorporating all topics, including individual design, flavor, and decor.

## Course learning outcomes

1. Demonstrate professionalism, organization, safety, and sanitation in kitchen and dining room service in an active restaurant.
2. Perform the proper preparation and service of a plate dessert.
3. Demonstrate and critique various baking methods.
4. Design final plate presentation for dining room service in an active restaurant.

## Content outline

1. Menu Planning
2. Buffet and Banquet Service
3. Banquet Desserts Banquet Setup
4. High Volume Dessert Plating
5. Restaurant Dessert Service
6. Restaurant Line/Station Setup
7. Time Management / Efficiency / Attitude
8. Controlling Waste
9. Balancing Flavors
10. Dessert Service
11. Table Side Service
12. Field Trip Experience
13. Menu Planning

14. Buffet and Banquet Service
15. Banquet Desserts Banquet Setup
16. High Volume Dessert Plating
17. Restaurant Dessert Service
18. Restaurant Line/Station Setup
19. Time Management / Efficiency / Attitude
20. Controlling Waste
21. Balancing Flavors
22. Dessert Service
23. Table Side Service

## Required materials

Requires textbook, baking and pastry tool kit, and Cascade Culinary Institute uniform available at the COCC Bookstore.