

CUL 200 : COMPREHENSIVE KITCHEN OPERATIONS FOR THE RESTAURANT INDUSTRY

Transcript title

Kitchen Operations/Elevation

Credits

5

Grading mode

Standard letter grades

Total contact hours

110

Lecture hours

20

Lab hours

90

Prerequisites

CUL 140 or BAK 140.

Recommended preparation

Culinary Arts Majors

Course Description

Learn to prepare modern and seasonal dishes in a restaurant setting putting previously learned skills into practice in the college's dining room. Emphasis on cooking techniques and ingredients used in contemporary and classical cuisines and cover planning and ordering for production, station organization, preparation and plating, timing, palate development and other production realities of a restaurant.

Course learning outcomes

1. Demonstrate skills in menu and recipe interpretation and conversion, employment of appropriate cooking methods, plating, and saucing principles.
2. Prepare a la carte orders using various cooking principles.
3. Set up work stations for a la carte cooking service.
4. Interpret the quality standards for a la carte food items and summarize food costs.
5. Recognize the language and timing challenges of multiple cook station food production.

Content outline

- A la carte food service
- Menu and recipe review
- Professionalism
- Safety and sanitation
- Organization
- Point Of Sale (POS) systems

- Restaurant timing
- Restaurant hot and cold line setup
- Meal consistency
- Server interaction
- Waste management in a kitchen
- Staff management
- Labor Cost

Required materials

Requires uniform and culinary arts tool kit available at the COCC Bookstore.