

CUL 270 : CULINARY ARTS CAPSTONE

Transcript title

Culinary Arts Capstone

Credits

5

Grading mode

Standard letter grades

Total contact hours

110

Lecture hours

20

Lab hours

90

Prerequisites

HM 210.

Course Description

Provides a capstone experience operating a fine-dining, a la carte restaurant. Covers back of the house skills like food safety and sanitation, knife cuts, dry heat cooking methods, moist heat cooking methods, combination cooking methods, vegetable cookery, starch cookery, sauce cookery, and final plate presentation. Also emphasizes guest interaction and dining-room service.

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 fine-dining meal.
3. Demonstrate and critique various cooking methods.
4. Design final plate presentation for dining room service in an active restaurant.

Content outline

1. Kitchen equipment
2. Restaurant staff relations
3. Restaurant point of sale systems
4. Menu design considerations
5. Safety
6. Sanitation
7. Organization
8. Recipe costing
9. Purchasing
10. Receiving
11. Labor needs
12. Inventory

Required materials

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