Syllabus Statements

I.   CATALOG DESCRIPTION
Course Number: FSDT1702
Course Title   Culinary Restaurant Prep Lab
Pre-requisite(s):   FSDT1040

Catalog Description: Work and understand all capacities of restaurant preparation. Job descriptions include chef de cuisine, line cook, grade manger and dishwasher.

Credit Hours: 1.5
Class Hours: 0
Lab Hours: 68
Total Contact Hours: 68

II.   COURSE OBJECTIVES: *Course will:*
A.   Demonstrate the proper restaurant kitchen prep
B.   Explain appropriate food ordering systems
C.   Demonstrate whole hog fabrication and use of the entire carcass in menu items
D.   Review proper staffing, management and division of labor
E.   Demonstrate efficient work practices

III.   STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:
A.   Student Learning Outcomes: *Student will be able to:*
1.   Practice proper sanitation practices
2.   Apply correct set up for à la carte service
3.   Recognize the proper utilization of the entire pork carcass
4.   Utilize correct staffing techniques
5.   Order foods correctly
B.   General Education Learning Outcomes (GELOs)
1.   GELO #3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV.   CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)
A.   Introduction, menu planning, and costing
B.   Pork fabrication and planning
C.   Restaurant prep
D.   Evaluation and kitchen appreciation

V.   INSTRUCTIONAL MATERIALS
A.   Required Text(s): None
B.   Other Resources:
1.   Online websites/audiovisuals
2.   Class presentations
3.   Computer with internet access

VI.   METHODS OF PRESENTATION/INSTRUCTION

A. Methods of presentation typically include a combination of the following:
   1. Lecture, Lab work
   2. Power Point, Handouts
   3. Videos
   4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION
A. Methods of evaluation typically include a combination of the following:
   1. Lab Performance
   2. Chef de Cuisine Functions
B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:
A. Successful completion of all exams, projects and additional assignments.
B. A grade of 70% (C) or better needed in degree programs.