

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-26-19

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT2080
Course Title: Culinary/Hospitality Capstone
Prerequisite(s): FSDT2020

Catalog Description: Capstone class for the Culinary/Hospitality Program. Students will discuss current food service topics, create resumes, practice interview skills, complete a portfolio, and complete a written comprehensive exam and a hands-on practical exam. This is used to prove that our students are skilled and prepared to enter the workforce.

Credit Hours: 1.0
Class Hours: 7
Lab Hours: 30
Total Contact Hours: 37

II. COURSE OBJECTIVES: *Course will:*

- A. Create an awareness of how local and world events affect the food service hospitality industry.
- B. Examine specific individual goals
- C. Evaluate student portfolios.
- D. Evaluate students' competency in all core and focus classes.
- E. Identify factors necessary to plan and write a menu using specific guidelines.
- F. Describe proper procedures for sanitation, food safety, professional appearance and attitude.
- G. Identify characteristic of successful organizational skills, time management and work habits during production.
- H. Describe satisfactory cooking skills and cooking techniques

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. STUDENT LEARNING OUTCOMES: *Student will be able to:*

- 1. Identify and present individual goals.
 - 2. Relate local and world new events to the food service industry.
 - 3. Prepare a resume, cover letter and engage in and evaluate a mock interview.
 - 4. Research a specific individual goal and present to the class.
 - 5. Produce and present a portfolio.
 - 6. Demonstrate knowledge of core and focus classes.
 - 7. Accurately convert a recipe.
 - 8. Calculate recipe costs.
 - 9. Formulate appropriate responses to management case study.
 - 10. Plan and prepare a menu using specific guidelines.
 - 11. Demonstrate satisfactory organizational skills, time management, work habits, and oral presentations skills.
 - 12. Demonstrate satisfactory cooking skills and culinary techniques to including fabrication, portioning, flavor combination, cooking methods, knife skills, baking and plating.
- 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. Cookies
- B. Quick Breads
- C. Pies and Tarts
- D. Cakes
- E. Petit Fours
- F. Sugar Work
- G. Confections
- H. Chocolate and Chocolate Work
- I. Frozen Desserts
- J. Plated Desserts
- K. Showpieces

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 2. Online websites/audiovisuals
 - 3. Previous textbooks and knowledge from FSDT classes
 - 4. 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. Videos/PowerPoint Presentations
 - 3. Class Discussion
 - 4. Banquet/Buffer

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Assignments/Homework
 - 2. Portfolio
 - 3. Written Comprehensive Exam
 - 4. Hands-on Exam
- 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.