

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

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT 2702
Course Title: Culinary A la Carte Practicum
Pre-requisite(s): FSDT1702

Catalog Description: Running a full service restaurant. Work and understand all capacities of restaurant à la carte cooking. Job descriptions include chef de cuisine, line cook, garde manger and dishwasher.

Credit Hours: 4.0
Class Hours: 0
Practicum Hours: 180
Total Contact Hours: 180

II. COURSE OBJECTIVES: *Course will:*

- A. Demonstrate the proper restaurant kitchen prep
- B. Explain appropriate food ordering systems
- C. Review proper staffing, management and division of labor
- D. 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 à la carte service and breakdown
 - 3. Utilize correct staffing techniques
 - 4. 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 à la carte cooking
- 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 Function

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.