SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 8-18-2025

I. CATALOG DESCRIPTION

Course Number: FSDT1701
Course Title: Restaurant Prep Practicum
Pre-requisite(s): FSDT1041 or FSDT2030

Catalog Description: Work and understand all capacities of restaurant preparation.
Credit Hours: 1.5
Class Hours: 0
Practicum Hours: 68
Total Contact Hours: 68

II. COURSE OBJECTIVES: *Course will:*

A. Demonstrate proper back of house operations prep
B. Review proper staffing, management and division of labor
C. 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.** Prioritize workflow
- **4.** Read and execute standardized recipes
- **5.** Multitask and work efficiently

B. General Education Learning Outcomes (GELOs)
- **1.** GELO #3: Critical Thinking & Problem Solving
  Outcome 4: 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. Restaurant prep
C. Evaluation and kitchen appreciation

V. INSTRUCTIONAL MATERIALS

A. Required Text(s): None
B. Other Resources:
- **1.** Online websites/audiovisuals
- **2.** Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

A. Methods of presentation typically include a combination of the following:
- **1.** Lab work
- **2.** Handouts
- **3.** Videos
- **4.** Small Group Work

VII. METHODS OF EVALUATION

A. Methods of evaluation typically include a combination of the following:

1. Lab Performance

2. Pastry Chef 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. A grade of 70% (C) or better needed in degree program courses.