SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 8-19-24

I. CATALOG DESCRIPTION

Course Number: FSDT2701
Course Title: Restaurant A la Carte Practicum
Pre-requisite(s): FSDT1701

Catalog Description: Running a full-service restaurant. Work and understand all capacities of a working restaurant. Job descriptions include line cook positions, pastry chef, garde manger and dishwasher.

Credit Hours: 3.0
Class Hours: 0
Practicum Hours: 135
Total Contact Hours: 135

II. COURSE OBJECTIVES: *Course will:*

A. Demonstrate the proper restaurant kitchen service
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 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 à la carte cooking
C. 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.** Lab work
- **2.** Handouts
- **3.** Small Group Work

VII. METHODS OF EVALUATION

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

1. Practicum Performance
2. Student feature
3. Tests and quizzes
4. Reflections

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.