SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 01-12-26

I. CATALOG DESCRIPTION

Course Number: FSDT2081
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, create a portfolio, and complete a hands-on practical exam.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

A. Examine specific individual goals.
B. Evaluate student portfolios.
C. Evaluate students' competency in all program classes.
D. Identify factors necessary to plan and write a menu using specific guidelines.
E. Review proper procedures for sanitation, food safety, professional appearance and attitude.
F. Demonstrate successful organizational skills, time management and work habits during production.
G. Demonstrate satisfactory 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. Produce a portfolio.
5. Demonstrate knowledge of program classes.
6. Accurately convert recipes.
7. Calculate recipe costs.
8. Plan and prepare a menu using specific guidelines.
9. Demonstrate satisfactory organizational skills, time management, work habits, and oral presentation skills.
10. Demonstrate satisfactory cooking skills and culinary techniques to include fabrication, portioning, flavor combination, cooking methods, knife skills, and plating.

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. Culinary/Hospitality soft skills
B. Mental health in the industry
C. Importance of training a culinary team
D. Menu development

E. Recipe testing
F. Hands-on proficiency
G. Resume, portfolio, cover letter
H. Interview skills

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

VII. METHODS OF EVALUATION

A. Methods of evaluation typically include a combination of the following:
1. Assignments/Homework
2. Portfolio
3. Hands-on Proficiency 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. A grade of 70% (C) or better needed in degree program courses.