



<b>Course Number</b> HOS 210	<b>Course Title</b> Advanced Kitchen Skills Cafe	<b>Credits</b> 3
<b>Hours:</b> Lecture/Lab/Other 1/4/0	<b>Co- or Pre-requisite</b>  HOS 109	<b>Implementation</b> Semester & Year Fall 2022

**Catalog description:**

An advanced course in pantry and deli preparation and organization. Developing speed skills with quantity production while following industry guidelines for sanitation and safety, students demonstrate proper plate presentation, including seasonal production, in a dining room pantry.

**General Education Category:**  
**Not GenEd**

**Course coordinator:**  
Douglas Fee  
[feed@mccc.edu](mailto:feed@mccc.edu)  
609 570-3447

**Required texts & Other materials:**

No Textbook required

**Course Student Learning Outcomes (SLO):**

***Upon successful completion of this course the student will be able to:***

1. Prepare a variety of meals following recipes and beverages using proper preparation techniques and sanitation techniques while demonstrating a working knowledge of yield test and portion control. [Supports ILGs # 3, 11; PLOs # 1, 5,]
2. Demonstrate a working knowledge of station set-up requirements for meal production and understand the historical development of café meals and service techniques and production schedules. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
3. Demonstrate a working knowledge of proper plate up and timing for service of cafe products. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
4. Properly set up cafe service including stations and dining room and demonstrate the ability to communicate effectively as a team while meeting the requirements of customer service and “moment of truth” ethical standards. [Supports ILGs # 1, 3, 11; PLOs # 1, 5, 8]
5. Demonstrate a working knowledge for the development of production sheets including portion size, serving temperatures, quantities, garnish, and timing. [Supports ILGs # 2, 3, 11; PLOs # 1, 5, 8]
6. Evaluate and create menus, price point and specials within a given budget and food cost percentage. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]

## **Course-specific Institutional Learning Goals (ILG):**

**Institutional Learning Goal 1. Written and Oral Communication in English.** Students will communicate effectively in both speech and writing.

**Institutional Learning Goal 2. Mathematics.** Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

**Institutional Learning Goal 3. Science.** Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

**Institutional Learning Goal 11. Critical Thinking:** Students will use critical thinking skills understand, analyze, or apply information or solve problems.

## **Program Learning Outcomes for Culinary/Pastry Arts (PLO)**

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs

## **Units of study in detail.**

### **Unit I Menu considerations [Supports Course SLO # 2, 4, 5, 6]**

*The student will be able to...*

- Evaluate menu for class based upon parameters given including budget, product availability, and student abilities.
- Menu development taking into account historical and cultural aspects of Classical Cuisine/Advanced International.
- Determine stations required for menu and delegate work to stations developing task analysis for each station based upon menu items.
- Demonstrate a working knowledge of plate design and flavor profiles for menu items.
- Prepare various hot and cold beverages to accompany meals

### **Unit II Kitchen production requirements [Supports Course SLO # 1, 2, 4, 5]**

*The student will be able to...*

- Demonstrate the ability to have proper mise en place completed in a timely manner.
- Demonstrate ability to prepare meal items in a timely fashion
- Demonstrate ability to prepare meal and complex items with emphasis on presentation
- Develop job analysis for each station refining it as the position is fully developed.
- Prepare and utilize production sheets to maximize efficiency and minimize waste.

**Unit III Service standards** [Supports Course SLO # 1, 3, 4]

*The student will be able to...*

- Demonstrate high food safety and sanitation standards throughout service
- Demonstrate a working knowledge of service standards for a la cart service including ethical standards for “moment of truth” situation
- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room
- Conduct analysis of service to determine actual food cost and compare these results to the production sheet prepared
- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up and train your station replacement

**Evaluation of student learning:**

Participation and class assignments	10%
Practical Tests	20%
Homework and Quizzes	10%
Kitchen and Service Performance	50%
Final exam	10%