

Montgomery County Community College
CUL 282
Restaurant Operations
3-1-4

COURSE DESCRIPTION:

This course presents the principles of restaurant operations for culinary arts students. This hands-on course will involve production for the public for the college's restaurant entities enforcing practical skills with public evaluation. Students will be executing full menu production. Also, the etiquette of an open kitchen live learning lab will allow students to understand the mechanics of full production restaurant operations, from menu development to final turnout. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform and front of the house uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

PREREQUISITE(S):

CUL105 Safety & Sanitation with a grade of C or higher
CUL125 American Regional with a grade of C or higher
Students must have a current ServSafe Managers Certification and/or permission from the Program Coordinator

CO-REQUISITE(S):

None

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

LEARNING OUTCOMES	LEARNING OUTCOMES	EVALUATION METHODS
1. Demonstrate a la carte food prep and production.	Lecture, Lab	Assignments
2. Perform daily mise en place, station and closing duty tasks.	Demonstrate & Practice	Assignments
3. Analyze daily costs & sales and how it affects forecasting and scheduling.	Demonstrate & Practice	Assignments
4. Develop special dietary restriction menus.	Demonstrate & Practice	Student Projects
5. Cook foods prepared by self and others following	Lecture, Lab	Assignments

all Montgomery County Health codes and guidelines and adhered to as per compliance.		
6. Analyze the creation of a business plan.	Lecture Written assignments Lab	Written assignments Written exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture / Lab– Course Overview, Station Set-ups, Prep Lists, Service Discussion
2. Lecture / Lab – Menu Review, Menu Writing and BOH Prep
3. Lecture / Lab – Bistro Production and Service-
4. Lab: Practical Exam
5. Written Final Exam and Kitchen Appreciation

LEARNING MATERIALS:

Professional Cooking by Wayne Gisslen – Publisher Wiley, New Jersey ISBN-13 978-1118-63672-5 9th Edition

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Date: 12/2012

VPAA/Provost Compliance Verification:

Victoria Bastecki-Perez, Ed.D.

Date: 12/2012

Revised by: Stephen Latona CUL282 Instructor

Date: 7/15/2015

VPAA/Provost Compliance Verification:

Victoria Bastecki-Perez, Ed.D.

Date: 7/16/2015

Revised by: Francine Marz, MBA, CEC

Director of The Culinary Arts Institute

Date: 8/24/2015

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 12/22/2015

Revised by: John De Pinto, MLD, CEC

Director of The Culinary Arts Institute

Date: 11/1/2018

VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 2/5/2019

Revised by: Joseph Jacques
VPAA or designee Compliance Verification:

Date: 2/2024

Date: 4/1/2024

A handwritten signature in cursive script, appearing to read "Joseph Jacques", is written in black ink on a light-colored background.

This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.