



## COURSE OUTLINE: KAP116 - DINING ROOM SERVICE

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	KAP116: DINING ROOM SERVICE					
<b>Program Number: Name</b>	1075: GAS-KITCHEN ASSNT					
<b>Department:</b>	CULINARY/HOSPITALITY					
<b>Semesters/Terms:</b>	20W					
<b>Course Description:</b>	The subject content of this course will give the student a basic knowledge of the front and back of the house. This course is in a lab setting and will provide hands-on practical training in an a la carte kitchen environment.					
<b>Total Credits:</b>	4					
<b>Hours/Week:</b>	4					
<b>Total Hours:</b>	60					
<b>Prerequisites:</b>	There are no pre-requisites for this course.					
<b>Corequisites:</b>	There are no co-requisites for this course.					
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>					
<b>Course Evaluation:</b>	Passing Grade: 50%, D					
<b>Books and Required Resources:</b>	Professional Cooking by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727					
<b>Course Outcomes and Learning Objectives:</b>	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Identify various pieces of</td> <td>1.1 Select and use hand tools.</td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Identify various pieces of	1.1 Select and use hand tools.	
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	kitchen equipment and tools.	1.2 Select and use cooking utensils. 1.3 Select and use kitchen equipment in a practical setting.
	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
	2. Perform work collaboratively in a professional, safe, efficient and ecofriendly manner.	2.1 Employ proper professional, uniform, personal hygiene and grooming that meet industry standard. 2.2 Demonstrate the ability to work with professionalism under minimal supervision. 2.3 Perform tasks efficiently while maintaining a clean and orderly work environment. 2.4 Use safe and proper food handling and storage protocol. 2.5 Use appropriate cleaning supplies to follow established cleaning procedures. 2.6 Properly compost organic food waste. 2.7 Practice proper and ecofriendly disposal of food packaging.
	<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
	3. Demonstrate basic culinary techniques.	3.1 Follow recipes to produce food items with a garnish that meet quantity and quality standards. 3.2 Use appropriate cooking methods to produce a desired end product. 3.3 Apply techniques of basic food preparation for large quantity cooking. 3.4 Use culinary knowledge to select ingredients to prepare and present a variety of international dishes.

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight
Labs - Skill Assessment	100%

**Date:**

June 19, 2019

**Addendum:**

Please refer to the course outline addendum on the Learning Management System for further information.

