



COURSE OUTLINE

KAP116

1

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	KAP116: DINING ROOM SERVICE				
Program Number: Name	1075: GAS-KITCHEN ASSNT				
Department:	CULINARY/HOSPITALITY				
Semester/Term:	17F				
Course Description:	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 à la carte kitchen environment.				
Total Credits:	4				
Hours/Week:	8				
Total Hours:	120				
Essential Employability Skills (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. #4. Apply a systematic approach to solve problems. #5. Use a variety of thinking skills to anticipate and solve problems. #8. Show respect for the diverse opinions, values, belief systems, and contributions of others. #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. #10. Manage the use of time and other resources to complete projects. #11. Take responsibility for ones own actions, decisions, and consequences.				
Course Evaluation:	Passing Grade: 50%, D				
Evaluation Process and Grading System:	<table><tr><th>Evaluation Type</th><th>Evaluation Weight</th></tr><tr><td>Labs - Skill Assessment</td><td>100%</td></tr></table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%
Evaluation Type	Evaluation Weight				
Labs - Skill Assessment	100%				
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602				
Course Outcomes and Learning Objectives:	Course Outcome 1.				



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Identify various pieces of kitchen equipment & tools.

Learning Objectives 1.

1. Select & use hand tools
2. Select & use cooking utensils
3. Select & use kitchen equipment in a practical setting

Course Outcome 2.

Perform work collaboratively in a professional, safe, efficient & ecofriendly manner.

Learning Objectives 2.

1. Employ proper professional, uniform, personal hygiene & grooming that meet industry standard
2. Demonstrate the ability to work with professionalism under minimal supervision
3. Perform tasks efficiently while maintaining a clean & orderly work environment
4. Use safe & proper food handling & storage protocol
5. Use appropriate cleaning supplies to follow established cleaning procedures
6. Properly compost organic food waste
7. Practice proper & ecofriendly disposal of food packaging

Course Outcome 3.

Demonstrate basic culinary techniques.

Learning Objectives 3.

1. Follow recipes to produce food items with a garnish that meet quantity & quality standards
2. Use appropriate cooking methods to produce a desired end product
3. Apply techniques of basic food preparation for large quantity cooking
4. Use culinary knowledge to select ingredients to prepare & present a variety of international dishes

Date:

Thursday, August 31, 2017



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