



## CUL 121: Dining Room Functions I

This course introduces students to the proper dining room procedures and the relationship of the dining room to the kitchen. It covers a variety of service styles including American, Buffet, Banquet and Family Style. The course also covers beverage service relative to these types of service. The course requires participation in evening functions. Two lecture hours per week. Instructional Support Fee applies.

### Course Student Learning Outcomes

1. Demonstrate the ability to work in a professional dining room in a variety of foodservice settings including; a la carte, buffet, banquet, American and family services.
2. Demonstrate the ability, through role play and functions, to interact with all guests, including those requiring additional services and/or dietary restrictions.
3. Demonstrate the ability to work the various stations assigned at the required Culinary Arts functions.
4. Demonstrate familiarity with the tools, service ware and equipment utilized in basic dining room service including their location, use and proper maintenance.

**Credits:** 2

**Program:** Culinary Arts