



CUL 122: Dining Room Functions II

This course focuses solely on the practical aspect of operating an a la carte dining room. Students develop their front-of-the-house skills by greeting customers, taking and delivering orders, and collecting cash. This course requires evening function participation. Prerequisite: CUL 121 with a grade of C- or better, or permission of the program director, and valid ServSafe certification. One lecture hour and four laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Function at the various dining room stations.
2. Demonstrate table settings, meal and beverage service.
3. Demonstrate the ability to work professionally as an individual and as a team in the Grady Dining Room.
4. Demonstrate the ability to interact with all kitchen personnel and develop an understanding of the relationship between the front and the back of the house.

Credits: 2

Program: Culinary Arts