



CUL 216: Culinary Capstone Experience

This capstone course integrates all the skills and competencies needed to prepare a multi-course tasting menu in a fine dining environment. Students research and develop a menu, create recipes, and determine the cost of food and nutritional analysis. Students work as a team to create a unique theme for a special event dinner while planning and executing the food and beverage services. Successful completion of the practical exam, with a grade of "Pass" is required. Students complete their Career ePortfolio by the conclusion of this course. Participation in culinary functions is required. Prerequisite(s): CUL 111 or CUL 151. Three lecture hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Create a multi-course tasting menu for a fine dining event
2. Design a fine dining experience for guests in an upscale setting
3. Execute the food and beverage services for culinary events
4. Analyze the cost of food and nutritional analysis of a fine dining menu
5. Complete the Career ePortfolio
6. Pass the final practical exam

Credits: 3

Program: Culinary Arts