



CUL 221: Advanced Tableside Service

This course introduces the student to a variety of international table services focusing on table-side dinner menu preparations. This course culminates in a required public evening function featuring an advanced service style. Prerequisite(s): CUL 121 with a grade of C- or better, or permission of the program coordinator, and valid ServSafe Certification. Three lecture hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Demonstrate the ability to work professionally as an individual, and as a team, at the College's various functions and in the Grady Culinary Arts Dining Room.
2. Demonstrate and explain the mise en place of various preparation methods and procedures for presentation of appetizers, salads, entrees, drinks and desserts

as they pertain to Tableside Cookery.

1. Demonstrate International Service and wine service techniques as they pertain to Tableside Service.
2. Demonstrate, from set-up to break down, a dining room table for multicourse and formal dining presentations as it pertains to Tableside Service.

Credits: 3

Program: Culinary Arts