



CUL 248: Restaurant a la carte Cooking

This course introduces students to the restaurant world. This course teaches students the challenges of operating an upscale casual restaurant and how to control costs, manage profit, and price menus without degrading food quality. Students prepare to cook, plate and present weekly lunch menus served in an upscale casual environment. Students rotate through the different stations of a restaurant kitchen and work as a team applying their skills to complete a successful lunch service. Participation in culinary is functions required. Prerequisite(s): CUL 111. One lecture hour and five laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Describe the concept of upscale casual dining. 2. Work as a team to prepare menus for lunch in an upscale casual setting. 3. Apply culinary skills and techniques to cook menus in an a la carte setting. 4. Prepare recipe cost sheets showcasing the cost of food prepared. 5. Evaluate the operating challenges of an a la carte business and its impact on profits.

Credits: 3

Program: Culinary Arts