

SYLLABUS

DATE OF LAST REVIEW:	06/18/2019
CIP CODE:	12.0505
SEMESTER:	Departmental syllabus
COURSE TITLE:	Culinary Capstone
COURSE NUMBER:	CULN0220
CREDIT HOURS:	5
INSTRUCTOR:	Departmental Syllabus
OFFICE LOCATION:	Departmental Syllabus
OFFICE HOURS:	Departmental Syllabus
TELEPHONE:	Departmental Syllabus
EMAIL:	KCKCC issued email accounts are the official means for electronically communicating with our students.
PREREQUISITES:	Pass all courses in the Culinary Arts Program

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, <http://www.kckccbookstore.com/>, for the required texts for your particular class.

COURSE DESCRIPTION: Students will apply all knowledge gained from previous Culinary Arts courses by creating, planning and executing a mock restaurant. Students will be managing other students in order to help them execute their restaurant concept. In turn, students will participate in other students mock restaurant experiences. In addition, students will be creating a portfolio using this experience to take with them for their future in the industry.

METHOD OF INSTRUCTION: A variety of instructional methods may be used depending on content area. These may include but are not limited to lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:

- I. Conceptualizing a restaurant at the operational level
 - A. Business Plan
 - B. Menu planning
 - C. Inventory & purchasing
 - D. Design and cost back-of-the-house
 - E. Procedures and policies
 - F. Hiring and training of employees
- II. Conceptualizing a restaurant from the chef's standpoint
 - A. Safety and sanitation
 - B. Mise en Place
 - C. Timing of Service D. Food production
- III. Working as an employee
 - A. Job description and planning
 - B. Safety and sanitation
 - C. Front-of-the-house duties
 - D. Back-of-the-house duties

EXPECTED LEARNER OUTCOMES:

- A. Create, organize, plan and execute a restaurant concept from an operational perspective.
- B. Create, organize, plan and execute a restaurant concept from a chef's perspective.
- C. Participate as an employee in other students mock restaurant experiences.
- D. Develop a portfolio that encompasses activities done in class as well as a resume, certifications and references.

COURSE COMPETENCIES:

- Create, organize, plan and execute a restaurant concept from an operational perspective.*
- 1. Decide on a concept for the restaurant: theme, name, logo, size, target market.
- 2. Develop and present a business plan with the restaurant concept developed.
- 3. Execute a 2-3 course menu capstone menu based on the concept and menu design during Menu Marketing.
- 4. Apply inventory and purchasing procedures to decide on items and quantities needed to execute the menu for service.
- 5. Apply culinary math skills to find the ingredient costs and what to charge for the menu to make a profit, by creating a costing spreadsheet.
- 6. Design the back-of-the-house floor plan for appropriate food flow; and, cost out all equipment needed using a spreadsheet.
- 7. Create job descriptions for each job that will need an employee in your restaurant.
- 8. Assign jobs to people and use appropriate training techniques to properly prepare them for their role.
- 9. Execute exceptional customer service during the experience for your external and internal customers.

10. Set up procedures and policies for your employees in the front and back of the house operations.
11. Create a survey for customers to complete about their experience.
- Create, organize, plan and execute a restaurant concept from a chef's perspective.*
12. Practice safety and sanitation at the industry level from beginning to end of the experience.
13. Create prep lists/time tables for each element of the menu.
14. Manage your cook's using exemplary leadership skills to execute your concept.
15. Use appropriate food production techniques to complete the entire menu at industry level.
16. Present food using appropriate garnishing methods.
17. Serve hot food hot and cold food cold.
18. Insure food is timed appropriately with the components of the menu.
19. Reflect on all aspects of the experience.
- Participate as an employee in other students mock restaurant experiences.*
20. Understand your job description and role for each experience you participate in.
21. Demonstrate the ability to perform as a team player and under the guidance of a manager.
22. Practice safety and sanitation skills at the industry level.
23. Participate in both front-of- the-house and back-of-the-house duties.
24. Reflect on your experiences as an employee.

ASSESSMENT OF LEARNER OUTCOMES:

Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

SPECIAL NOTES:

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination

be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center, in Rm. 3354 or call at: 288-7670.