

Course Description

FSS2205C | Food Production 3 | 3.00 credits

This capstone course will reinforce the skills learned in the prerequisite classes. Students will learn how to brew beer, pair wine and food, and review the distillation process for spirits through hands on experiences as well as practices in dining room management and tableside cooking. Knife skills, stock and sauce making, moist heat cooking methods, dry heat cooking methods and combination cooking methods will be reviewed on an advanced level. The student will review butchery, seafood and modern cooking methods. Pre-requisites: FSS1200, FSS1202C, FSS1204C, FSS2242C, FSS1246C, FSS2248C

Course Competencies:

Competency 1: The student will prepare for the restaurant practicum opportunity by:

1. Demonstrating the ability to write a resume and cover letter, follow-up letter, acceptance/rejection letter, and letter of resignation appropriate for the culinary industry
2. Identifying professional working habits that are standard in the culinary industry
3. Constructing a career ladder and opportunities related to the culinary field
4. Demonstrating competence in job search and interview techniques
5. Identifying economic food service factors and developing marketing strategies for those markets
6. Describing the importance of entrepreneurship to the American economy
7. Demonstrating and implementing real-world pricing strategies
8. Discussing the history and composition of beverages

Competency 2: The student will be able to demonstrate the skills needed to enter the workforce by:

1. Identifying the organization's working culture by meeting with chefs and culinary professionals
2. Participating in the daily preparation of menu specifications for the school's restaurant and catering operation for public consumption
3. Assisting guest chefs and industry experts with demonstrations and digital video presentations
4. Demonstrating accumulated knowledge about greening, sustainability, cultural diversity, and leadership skills
5. Participating in the human resource function of food service organizations

Competency 3: The student will be able to prepare a business plan for opening a business by:

1. Developing a business plan for opening a food service operation
2. Demonstrating the importance of food service data entry and output procedures and reporting capabilities
3. Presenting a business plan before a live audience and digitally recording presentation for students' portfolios

Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Use computer and emerging technologies effectively