

HOSP-2350: RESTAURANT OPERATIONS

Cuyahoga Community College

Viewing: HOSP-2350 : Restaurant Operations

Board of Trustees:

January 2024

Academic Term:

Fall 2024

Subject Code

HOSP - Hospitality Management

Course Number:

2350

Title:

Restaurant Operations

Catalog Description:

Practical application of learned food preparation and presentation skills. Hands-on skill development within a simulated in-house restaurant kitchen with exposure to each kitchen position. Students prepare foods to order and for buffet presentation. Covers operation, functions, and cleaning procedures of all kitchen equipment, setting up serving line to flow from kitchen to dining room, and use of production sheets. Field trips may be required. Industry experience at a community event or function may be required.

Credit Hour(s):

3

Lecture Hour(s):

0

Lab Hour(s):

9

Other Hour(s):

0

Requisites

Prerequisite and Corequisite

HOSP-1451 Contemporary Cuisine.

Outcomes

Course Outcome(s):

Prepare a variety of food products for service according to a set menu, in accordance with designated production schedule, industry sanitation guidelines, and standardized recipes.

Objective(s):

1. Produce food to order.
2. Plate food for presentation.
3. Develop, demonstrate, and practice skills in entry-level stations, including sauté, grille, garde manger, baking and pastry, expeditor, steward, kitchen porter and chef de cuisine in a learning environment that simulates a real work restaurant experience.
4. Perform simple and complex tasks in the operation and cleaning of commercial food service equipment.
5. Follow acceptable sanitation and safety procedures by utilizing the Hazard Analysis and Critical Control Point (HACCP) method in performance of kitchen responsibilities in the receiving, labeling, storing, holding, preparing, and presenting food.
6. Convert and modify standardized recipes for production.
7. Compose and formulate recipes for use in production.
8. Utilize time lines as stated in procedures and directions in preparing standardized recipes.
9. Set up serving line to flow from kitchen to dining room in an efficient and safe manner.

Course Outcome(s):

Utilize industry standards and learned employability skills to dress and work professionally, communicate clearly, and present a professional demeanor.

Objective(s):

1. Follow both verbal and written directions of supervisor, including a production schedule in the utilization of mise en place procedures.
 2. Practice teamwork and efficient work habits within a professional kitchen environment.
 3. Participate in planned self-evaluation in a structured work environment.
 4. Wear professional attire including pressed uniform, chef's hat, chef pants, and black non-slip shoes.
 5. Communicate clearly using professional language while working in the restaurant kitchen.
-

Course Outcome(s):

Prepare, portion, and garnish foods for buffets, catering, and restaurant plate presentations according to accepted American Culinary Federation standards.

Objective(s):

1. Perform learned skills in the portioning and garnishing of foods in buffets.
 2. Perform skills in the portioning and garnishings of foods for catering and restaurant plate presentations, according to accepted American Culinary Federation standards.
-

Course Outcome(s):

Design chef du cuisine menu with appetizer, entrée and dessert, including plate design, recipes and costing.

Objective(s):

1. Research appetizers, entrees and desserts for developing a cohesive menu.
 2. Develop a plate design for each course to be used by the culinary team.
 3. Cost each recipe of the chef du cuisine.
-

Methods of Evaluation:

1. Notebook: completed lab reports, costing sheets, recipe file and evaluations
2. Lab: performance on commercial equipment in simulated restaurant kitchen and catering work station
3. Special report: observation of a multi-faceted food service establishment, i.e., large hotel or hospital, country club, restaurant with banquet facility, or downtown club
4. Costing report related to chef du cuisine menu
5. Quiz on equipment knowledge

Course Content Outline:

1. Sanitation and hygiene (HACCP method)
 - a. Cleaning up after performing a task
 - b. Keeping work area/station clean and free of food refuse
 - c. Keeping food off floor and floor free of debris in work area
 - d. Maintaining clean hands and fingernails at all times
 - e. Maintaining hair neatly on head and face
 - f. Wearing minimal amounts of jewelry
 - g. Maintaining clean and polished shoes
 - h. Wearing proper chef's hat at all times
 - i. Wearing proper uniform
 - j. Maintaining a clean apron and wearing it at all times
 - k. Properly covering and labeling all foods to be stored
 - l. Keeping knives and hand tools clean at all times
- m. Disposing of dirty side towels properly
- n. Maintaining a clean side towel at all times

- o. Washing all vegetables, dried beans, and rice for the removal of unwanted chemicals
- p. Maintaining cleanliness of kitchen
- q. Waste management
- r. Identifying and exterminating insects and other vermin
- s. Safety
 - t. Maintaining high standard of personal hygiene
 - u. Identifying need and requesting tool and equipment repairs
- 2. Utensils and equipment used in the kitchen
 - a. Food production and dining service positions and responsibilities
 - b. Baking and pastry
 - c. Pantry-Garde Manger
 - d. Frying and sautéing
 - e. Broiling
 - f. Pot washer
 - g. Dishwasher
- 3. Professionalism
 - a. Appropriate dress
 - b. Teamwork
 - c. Supervisor interaction
 - d. Communication
 - e. Self-evaluation
- 4. Buffet Preparation
 - a. Garnishing
 - b. Portioning
 - c. Breakfast buffets with to order cooking
- 5. Entry-level station skills
 - a. Sauté
 - b. Grille
 - c. Garde mange
 - d. Baking and pastry
 - e. Expeditor
 - f. Chef de Cuisine
 - g. Stewart
 - h. Kitchen porter

Resources

Schedule, Barbara and Amanda Frye. *Introductory Foods*. 15th ed. Upper Saddle River, N.J. : Pearson/Prentice Hall, 2019.

Culinary Institute of America. *The New Professional Chef*. 8th ed. New York : Wiley, 2011.

Labensky, Sarah R., and Alan M. Hause. *On Cooking : A Textbook of Culinary Fundamentals*. 6th ed. Upper Saddle River, N.J. : Pearson Prentice Hall, 2018.

Labensky, Sarah and Steve, Gaye Ingram. *The Prentice Hall Essentials Dictionary of Culinary Arts*. Upper Saddle River, NJ : Prentice Hall, 2008.

Shugart, Grace S., Mary K. Holt, and Maxine F. Wilson. *Food for Fifty*. 14th ed. Upper Saddle River, N.J. : Pearson Prentice Hall, 2017.

Gisslen, Wayne. *Professional Cooking*. 9th ed. Hoboken, N.J. : John Wiley, 2018.

The American Culinary Federation. *Culinary Fundamentals*. Upper Saddle River, NJ: Pearson Prentice Hall, 2006.

National Association of Meat Purveyors. *Meat Buyer's Guide to Standardized Meat Cuts*. 8th edition. Tucson, AZ: Wiley, 2014.

Robinson, Fiona, ed., et al. *Seafood Handbook The Comprehensive Guide to Sourcing, Buying and Preparation*. Wiley, 2009.

Damian Mogavery and Joseph D'Agnes. *The Underground Culinary Tour: How the New Metrics of Today's Top Restaurants Are Transforming How America Eats*. Crown Publishing, 2017.

J. Kerji Lopez-Alt. *The Food Lab: Better Home Cooking Through Science*. W. W. Norton and Company, 2015.

National Association of Hotel and Restaurant Meat Purveyors. *Meat Buyer's Guide to Standardized Meat Cuts*. Hassel Street Press, 2021.

Top of page

Key: 2296