South Central College

CULN 1301 Advanced Culinary

Course Outcome Summary

Course Information

Description  This is the capstone culinary class where students demonstrate their advanced culinary abilities by creating a menu, developing a budget, planning and management of a team, menu preparation, and serving. (Prerequisites: CULN 1201 and CULN 1204)

Total Credits  4
Total Hours  80

Types of Instruction

Instruction Type  Credits/Hours
Lecture  3/48
Lab  1/32

Pre/Corequisites

CULN 1201
CULN 1204

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Course Competencies

1. Identify market
   Learning Objectives
   Compare consumer demographics
   Identify other competitors in the region
2. **Construct a menu**  
   **Learning Objectives**  
   Implement examples of formal menus  
   Identify examples of casual menus

3. **Identify “truth in menu” laws**  
   **Learning Objectives**  
   Define how to list portion sizes  
   Define how to list fresh, frozen, or other food conditions  
   Define how to list nutritional food value

4. **Describe various establishment menu needs**  
   **Learning Objectives**  
   Identify menu needs for children  
   Identify menu needs for seniors  
   Identify menu needs for those with special diets (diabetic, gluten free, vegetarian, etc)

5. **Define menu terminology**  
   **Learning Objectives**  
   Define options for menu categories and headings  
   Identify definitions of food preparation methods  
   Identify terminology to indicate specialty diet features

6. **Design menu layout**  
   **Learning Objectives**  
   Determine menu categories  
   Determine the look and feel of the menu  
   Describe the contents of the menu items  
   Identify high-profit selling techniques on the menu

7. **Price menu**  
   **Learning Objectives**  
   Determine food costs  
   Determine labor costs  
   Determine what the market will bear

8. **Develop menu**  
   **Learning Objectives**  
   Determine price structure  
   Determine menu items that fit your equipment availability  
   Determine time needed to prepare items  
   Determine your employee skill set needed to produce

9. **Exhibit professionalism**  
   **Learning Objectives**  
   Demonstrate team work in assigned groups  
   Demonstrate effective communication skills with your assigned group  
   Demonstrate ethical business practices

10. **Design a purchasing and production plan**  
    **Learning Objectives**  
    Create a grocery list  
    Determine cost of project  
    Create a scheduling plan  
    Create a production prep list with recipes  
    Design a Day of Service Plan  
    Determine a method of evaluation
11. Demonstrate food production and service skills
   Learning Objectives
   Prepare food according to the plan
   Present menu items according to the plan
   Serve customers according to the plan
   Delegate duties to others according to the plan
   Demonstrate problem solving skills

12. Prepare a five course meal.
   Learning Objectives
   Create a master prep list.
   Apply proper classic techniques.

SCC Accessibility Statement
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disability and need accommodations for access to this class, contact the Academic Support Center to request
and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507)
332-7222.

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389-7222.