



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 bare

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

South Central College strives to make all learning experiences as accessible as possible. If you have a 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.

Additional information and forms can be found at: www.southcentral.edu/disability

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.