

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Introduction to Foodservice

Prefix and Course Number: CUL 112

Version Date: 1/3/2022

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Identify and explain the historical evolution of professional foodservice.
- Identify and explain the classic organizational philosophy called Mis En Place.
- Identify, explain and compare the “brigade system” as it applies to modern management of both kitchen and dining room.
- Identify and explain proper components and use of professional and/or standardized recipes.
- Identify and explain types, styles, components, and significance of menus.
- Define and describe traditional types of foodservice operations including the significance of local offerings.
- Define and describe the importance of sustainable practices in the foodservice industry.

Course Outline:

- I. History of Culinary Arts and Professional Foodservice
 - a. Evolution of restaurants
 - b. Chefs as professionals
 - c. Mis En Place and Brigade System
- II. Foodservice Operations
 - a. Existing foodservice types
 - b. Local foodservice operations
- III. Menus
 - a. History
 - b. Types of menus
- IV. Sustainability
 - a. Importance
 - b. Implementation
- V. Employment
 - a. Resume
 - b. Job applications and interviewing