

# CULN 160 : Dining Room Operations

**Credits:** 5

1 lecture, 2 lecture/lab, and 9 lab

**Prerequisites:** "C" or higher in CULN 150.

**Description:** This course is the study and application of the variety of service styles and techniques practiced by industry with special emphasis on the importance of the relationship coordination between the front and the back of the house. It includes the study of the principles, practices, responsibilities and liabilities associated with alcohol service.

**Semester Offered:** Spring

**Course Student Learning Outcomes (CSLOs):**

1. Demonstrate quality customer service using a variety of service styles.
2. Describe various types of table service and settings incorporating the general rules of dining room service.
3. Describe and list varieties of alcoholic and non-alcoholic beverages and their relationship with food.
4. Explain laws and procedures related to responsible alcohol service.
5. Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
6. Demonstrate CPR and First Aid skills sufficient to obtain certification in American Heart Association CPR/First Aid.