

CULN 294 : Culinary Arts Practicum

Credits: 5

Class Hours: 1 lecture and 9 lab and 2 lecture/lab

Prerequisites: "C" or higher in CULN 115, CULN 185, CULN 242, and CULN 271; or approval of instructor.

Corequisite Courses:

CULN 275

Description: This capstone course is designed to integrate culinary training with academic studies and field experience using fundamental cooking techniques, food science, aesthetics, managerial principles, and sensory perception as the framework. Students will plan, organize, staff, direct, and control a restaurant on campus. They will be responsible for menu designs, service, finances, purchasing, and productivity. The instructor serves as a resource in the areas of market analysis, menu creation and design, cost control, and financial analysis.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Operate a fine dining restaurant with the necessary procedures developed through the information learned throughout the culinary program.
2. Evaluate the advantages and disadvantages of the fine dining restaurant operation developed.