



FSS 2205L Food Production 3

Course Description: This capstone course will reinforce the skills learned in the prerequisite classes. Students will learn how to brew beer, pair wine and food, and review the distillation process for spirits through hands on experiences as well as practices in dining room management and tableside cooking. Knife skills, stock and sauce making, moist heat cooking methods, dry heat cooking methods and combination cooking methods will be reviewed on an advanced level. The student will review butchery, seafood and modern cooking methods. Pre-requisites: FSS1200, FSS1202L, FSS1204L, FSS1242C, FSS1246C, FSS1248C. (88 hr. lab).

Course Competency	Learning Outcomes
Competency 1: The student will prepare for the restaurant practicum opportunity by:	
1. Demonstrating the ability to write a resume and cover letter, follow-up letter, acceptance/rejection letter and a letter of resignation appropriate for the culinary industry. 2. Identifying professional working habits standard to the culinary industry. 3. Constructing a career ladder and opportunities related to the culinary field. 4. Demonstrating competence in job search and interview techniques. 5. Identifying economic foodservice factors and developing marketing strategies for those markets. 6. Describing the importance of entrepreneurship to the American economy. 7. Demonstrating and implementing real world pricing strategies. 8. Discussing the history and composition of beverages.	
Competency 2: the student will be able to demonstrate the skills needed to enter the workforce by:	
1. Identifying the working culture of the organization by meeting with chefs and culinary professionals.	

<p>2. Participating in the daily preparation of menu specifications for the school's restaurant and catering operation for public consumption.</p> <p>3. Assisting guest chefs and industry experts with demonstrations and digital video presentations.</p> <p>4. Demonstrating accumulated knowledge about greening, sustainability, cultural diversity and leadership skills.</p> <p>5. Participating in the human resource function of foodservice organizations.</p>	
<p>Competency 3: The student will be able to prepare a business plan for opening a business by:</p>	
<p>1. Developing a business plan for opening a foodservice operation.</p> <p>2. Demonstrating the importance of foodservice data entry and output procedures and reporting capabilities.</p> <p>3. Presenting a business plan before a live audience and digitally recording presentation for students portfolio.</p>	