

Northwest Arkansas Community College

Brightwater

Discipline Code

FDST

Course Number

2803

Course Title

Culinary Capstone

Catalog Description

The purpose of this course is designed to demonstrate all the skills learned throughout the Brightwater culinary program. This course will give students an understanding of how a successful food service establishment is run, developing basic culinary skills, sanitation, management and front of the house responsibilities. Students will be given hands on experience in the daily operations of a food service establishment, rotating through various positions and stations to provide an overview of all aspects of the food service industry. Throughout this course students will work as a team to create seasonal fare and incorporate concepts learned throughout the program including health, food/beverage cost, labor, local economies, the environment, conservation practices and waste management. Students will implement all aspects of a food service establishment including inventory, ordering, food presentation, service and critique their own work.

Prerequisites

All program courses or approval of Department Chair

Credit Hours

3 credit hours

Contact hours

75 contact hours

Load hours

3.75 load hours

Semesters Offered

Fall and Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Work as a team to conceive, plan and execute a culinary event
- Exhibit kitchen professionalism
- Forecast event food/equipment needs
- Manage expenses for the event
- Participation in all Capstone related events

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Develop a business plan
 - As a team develop a business plan to support your culinary event
 - Create and communicate a comprehensive business plan
- Develop a culinary event
 - As a team create and communicate your event to the class
 - Analyze the effects of various costs on financial sustainability
- Execute the culinary event
 - As a team and using class members as labor execute your business plan through the culinary event
 - Effectively execute fundamental methods of food and beverage preparation
 - Demonstrate stewardship

Learning activities

- Daily lecture
- Class discussion
- Oral presentation
- Create and communicate a comprehensive business plan
- Analyze the effects of various costs on financial sustainability
- Develop a marketing plan
- Communicate effectively the importance of Professionalism and practice behavior and appearance accordingly
- Effectively execute a culinary event
- Critique events

Assessments

- Lab competency based learning activities including daily participation
- In class worksheets to facilitate participation
- Oral presentation on their culinary event
- Assignments including weekly quizzes that are multiple choice and short answer

- Final written exam with questions that are multiple choice, fill in the blank and short answer
- Final lab practical including ingredient ordering, recipe scaling, sensory evaluation and recipe execution for each culinary event

Grading guidelines

- Attendance – 40% of overall grade
 - Lab
 - Professionalism, organization and competency-based participation
 - Lecture
 - Active participation in lecture and discussion
- Quizzes and Assignments – 15% of overall grade
- Leadership – 5% of overall grade
 - Leadership, food safety and sanitation/sustainability
- Oral Presentation – 5% of overall grade
- Culinary Event – 20% of overall grade
- Written Exam based on event – 15% of overall grade
- Scale: A = 90-100 B= 80-89.9 C=70-79.9 D=60-69.9 F=0-59.9