

**ODESSA COLLEGE
OCCUPATIONAL AND TECHNICAL STUDIES DIVISION
CULINARY ARTS DEPARTMENT**

**201 West University
Odessa, Texas 79764**

COURSE SYLLABUS

COURSE NUMBER : RSTO 1204

COURSE TITLE : Dining Room Management

CREDIT HOURS : 2
[Lecture hours: 32, Laboratory hours: 0]

PREREQUISITES : NONE

COREQUISITES : NONE

CATALOG DESCRIPTION :
Introduces the principles, concepts and systems of professional table service. Topics include dining room organization, scheduling and management of food service personnel.

TEXTBOOK:

LEARNING OUTCOMES:

At the conclusion of this course the student will be able to:

1. Identify and correctly utilize the equipment, implements and supplies used in table service.
2. Identify the five basic types of table service and explain the serving sequences for each type of service.
3. Demonstrate the correct pattern for taking guest orders for service.
4. Explain the concepts of dining room organization and management concepts.
5. Describe the dining room hierarchy as it pertains to organization and assignment of work stations, scheduling for work and evaluating the performance of serving staff.
6. Demonstrate the correct method for taking cash and credit cards; reconciliation of cash drawer with receipts, and preparation of cash reports.
7. Summarize the importance of lifestyles, the contradictions in lifestyles and their significant impact on an individual's well being and nutritional choices.

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a weekly reading schedule and it is your responsibility to read assigned chapters prior to the next class meeting. Quizzes and examinations will be based on reading assignments, class lectures and discussions.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 - 1. Peer Tutoring Available

**ODESSA COLLEGE
CULINARY ARTS**

**201 West University
Odessa, Texas 79764**

INSTRUCTOR : **Paul Porras**
Office Phone : **335-6320**
Laboratory Phone : **335-6324**
E-Mail : **pporras@odessa.edu**

COURSE NUMBER : **RSTO 1204**

COURSE TITLE : **Dining Room Management**

ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Complete course reading assignments.
3. Attend all class sessions.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|------------------------------|-----|
| 1. Comprehensive Examination | 40% |
| 2. Attendance | 30% |
| 3. Class Participation | 30% |

COURSE REQUIREMENT DEADLINES:

Credit will be given for **ONLY** those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

ATTENDANCE POLICY:

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for **WORK ETHICS** for that class period.

ACADEMIC ETHICS:

See policy in the **COURSE SYLLABUS**

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

COURSE OUTLINE

Dining Room Management

- WEEK 1: 1.A. Introduction to professional table service
1.B. The essentials of French table service
1.C. Student practice of French table service
- WEEK 2: 2.A. American table service principles
2.B. Student practice of American table service
2.C. Russian table service
2.D. Student practice of Russian table service
- WEEK 3: 3.A. Self service principles and issues
3.B. Banquet table service principles
3.C. Student practice of banquet table service
- WEEK 4: 4.A. Management functions within the dining room
4.B. Hierarchy principles and direction of staff
- WEEK 5: 5.A. Accounting principles for the dining room
5.B. Communications functions between staff, kitchen and other networks within the operation
- WEEK 6: 6.A. Responsibilities of the food service operation with guests
6.B. Comprehensive examination