

Syllabus

Course Code: CULA 272

Title: Advanced Dining Room III/Spirits

Institute: Business and Social Science

Department: Culinary Arts

Course Description: This course is the culmination of all of the students' efforts in the previous dining room courses. The student will be responsible for setting up the dining room mise en place, greeting and seating guests, taking food and beverage orders, filling the orders, serving dessert, calculating the guest check, handling the cash transaction and farewell to the guest. There will also be classroom discussion of distilled spirits. The student will be held to high professional standards of performance. Emphasis will be placed on sanitation and safety in the dining room

Prerequisites: CULA 141, CULA 241

Corequisites:

Prerequisites or corequisites:

Credits: 3

Lecture Hours: 1

Lab/Studio Hours: 4

Required Textbook/Materials: Presenting Service & Professional Cooking; Learning Packet, notebook, calculator, two pens

Additional Time Requirements: For information on Brookdale's policy on credit hour requirements and outside class student work refer Academic Credit Hour Policy <https://www.brookdalecc.edu/vp-learning/academic-credit-hour-policy/>

Additional Support/Labs:

See <https://www.brookdalecc.edu/academic-tutoring/>

Course Learning Outcomes:

Upon completion of this course, students will be able to:

- Demonstrate setting tables for fine dining experiences
- Demonstrate classical style of table-side cooking
- Understand fermented beverages/distilled spirits

Course Content:

- Review dining room floor plan, procedures, methods of service
- Classical styles of service: French, Russian, American, English, Chinese
- Table-side cooking
- Chinese service: coffee and tea

- Beer
- Knowing your spirits
- Bar Set-up, What makes a good bartender
- Mixology
- Federal and State Control for Alcoholic Beverages

Department Policies:

For information regarding the Culinary Education Center’s policies on the following:

- ◆ Attendance/Tardiness
- ◆ Smoking/Drugs
- ◆ Cheating
- ◆ Personal Attire/Hygiene
- ◆ And other related topics

Please refer to the **CULINARY EDUCATION CENTER (CEC) COLLEGE STUDENT HANDBOOK COLLEGE POLICIES:**

Grading Standard:

Letter Grade	Grade Range
A	93-100
A-	90-92
B+	86-89
B	83-85
B-	80-82
C+	76-79
C	70-75
D	65-69
F	64 or less

Students will be graded on their performance in the lab. This will include daily uniform inspection, professional ethics, preparedness for class, sanitation; daily performance, notebook content and quality, workbook completeness, homework assignments, reports, quizzes and tests

LABORATORY EVALUATION: 50% of grade

Students will be graded on their performance in the lab. This will include: Daily uniform inspection; professional ethics; preparedness for class; sanitation; performance.

ACTIVITY	GRADE PERCENT
Attendance, Preparedness, and Uniform, Learning Packet	20%
Safety and Sanitation	20%
Daily Task/Timing and Technique	20%
Participation and Team Work	20%
Attitude, Motivation and Professionalism	20%

LECTURE EVALUATION: 50% of grade

Students will be graded on their performance in the classroom. This will include: Daily uniform inspection, notebook content and quality; workbook completeness; homework assignments; reports; quizzes; tests.

ACTIVITY	GRADE PERCENT
Quizzes	30%
Project	20%
Homework and Class participation	20%
Final Exam	30%

Class Schedule
DR III Classical Dining Room

CLASS #	TOPIC	ASSIGNMENTS
1 INTRO	I. Review Dining Room Floor II. Plan Procedures, methods of service III. POS operations IV. Choose: nonalcoholic drink	Read *Sequence of service: pg. 29 *Restaurant brigade: pg. 37 *Styles of service: pg. 39 *Steps in service: pg. 142 *Beverage service: pg. 178-180 Write: Worksheet page- Day 1
2	SPECIALTY DINNER	Read *Tablesides: pg.160 Write Worksheet page - Day 2
3 SERVICE	I. Classical styles of service: 1. French 2. Russian, 3. American 4. English II. Table Side Cookery III. Review: Menu items prepared in dining room. IV. Choose: non-alcoholic drink	Read *Responsible beverage service: pg. 199-200 Write Worksheet page - Day 3
4 ALCOHOL/ LAWS	I. Effects of Alcohol on the body II. Federal and State Controls for Alcoholic Beverages III. Review: Menu items prepared in dining room. IV. Choose: non-alcoholic drink	Read *Beer: pg. 195-198 Write Worksheet page - Day 4 Due: Topics for PowerPoint
5 BEER	I. Beer II. Review: Menu items prepared in dining room III. Choose: non-alcoholic drink Topics for PowerPoint Due!	Read *Spirits 101: pg. 187-194 Write Worksheet page - Day 5 Study: Quiz Day 6: (Service-Beer)
6 SPIRITS	I. QUIZ II. Knowing your Spirits 101 III. Review: Menu items prepared in dining room. IV. Choose: non-alcoholic drink	Read *Cocktails: pg. 180-182 *Cocktails Terms: pg. 185-187 *Types/Cocktails: pg. 183-185 Write Worksheet page- Day 6
7 Cocktails	I. Cocktails and Terms and Types II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink	Read *Bar service: pg.243-244 *Handouts (good bartender) (setting up the bar) Write 5 cocktails on index cards Write - Worksheet page – Day 7

8 MIXOLOGY	I. Mixology “What makes a good bartender?” II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink IV. Set-up the Practice Bar	Read *Handouts Write -5 cocktails on index cards Write -Worksheet page – Day 8 Finalize Projects, due on Day 10
9 BAR SET UP	I. Set-up the Practice Bar II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink	Write -5 cocktails on index cards Projects Due on Day 10 (upload to Canvas) Presentations Day 10 All Worksheets Due Day 10 Quiz Day 10: (Spirits-Bar set up)
10 PRESENT PROJECTS	Quiz Day 10: (Spirits-Bar set up) Presentations Hand in worksheets Review for final I. Set-up the Practice Bar II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink	Write -5 cocktails on index cards STUDY FOR FINAL
11	Final Presentations – (makeup) I. Set-up the Practice Bar II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink	Write -5 cocktails on index cards (if there is a day 12) Any make up work
12	Make up Review all work I. Set-up the Practice Bar II. Review: Menu items prepared in dining room. III. Choose: non-alcoholic drink	Final Day

**COURSE ASSESSMENT AND EVALUATION
CLASSICAL DINING ROOM**

PROJECTS/ASSIGNMENTS	DUE DATES
Homework Readings: It is required to read pertinent pages listed in the class schedule prior to class. Discussion on topics will be conducted in class. <i>Worksheet Booklet must be completed on due dates; check assignment dates</i>	Ongoing
Professional Conduct: Follow the student handbook. <i>Professionalism is a requirement of all classes.</i>	Ongoing
Quizzes will be based upon class notes, readings, discussion questions, and classroom discussion.	Service/Beer Quiz - Day 6 Spirits/Bar QUIZ – Day 10 (appx.)
Homework: Cocktails Follow handout	Day 7-8-9-10

Homework: Worksheet Packet Complete handout	Hand – in: Day 10
Project: <ul style="list-style-type: none"> • Students are required to do a PowerPoint presentation. PowerPoint must be a min of 10 slides. Must have a Work Cited slide as last slide or they will not be accepted. Must have minimum of 3 works cited. • The level of detail will be taken into consideration during grading. • Each student will pick a spirit or beer they are interested in and present the history, ingredients, preparation, where to purchase, average price, possible drink recipes, other brands or names, etc. • Students must upload to Canvas by Day 10. • 10 points off for each day late. • No PowerPoints will be accepted after the last day of class. • Failure to do your project AND presentation will result in an unsatisfactory grade for class. 	Upload to Canvas by: Day 10 Present Projects: Day 10/11
Final Exam: <ul style="list-style-type: none"> • Based on all material covered in class, homework, and videos 	Day 11

College Policies:

As an academic institution, Brookdale facilitates the free exchange of ideas, upholds the virtues of civil discourse, and honors diverse perspectives informed by credible sources. Our College values all students and strives for inclusion and safety regardless of a student’s disability, age, sex, gender identity, sexual orientation, race, ethnicity, country of origin, immigration status, religious affiliation, political orientation, socioeconomic standing, and veteran status. For additional information, support services, and engagement opportunities, please visit www.brookdalecc.edu/support.

For information regarding:

- Academic Integrity Code
- Student Conduct Code
- Student Grade Appeal Process

Please refer to the [student handbook](#) and [catalog](#).

Notification for Students with Disabilities:

Brookdale Community College offers reasonable accommodations and/or services to persons with disabilities. Students with disabilities who wish to self-identify must contact the Accessibility Services Office at 732-224-2730 (voice) or 732-842-4211 (TTY) to provide appropriate documentation of the disability and request specific accommodations or services. If a student qualifies, reasonable

accommodations and/or services, which are appropriate for the college level and are recommended in the documentation, can be approved.

Mental Health:

24/7/365 Resources:

- Monmouth Medical Center Psychiatric Emergency Services at **(732) 923-6999**
- 2nd Floor Youth Helpline – Available to talk with you about any problem, distress, or hardship you are experiencing. Call or text at **888-222-2228** or visit the website at <https://www.2ndfloor.org/>

Faculty Counselors:

- Students who need to make an appointment with a faculty counselor can do so by calling 732-224-1822 (non-emergency line) during business hours. Faculty counselors are licensed mental health professionals who can assist students and refer them to other mental health resources.

Diversity Statement:

Brookdale Community College fosters an environment of inclusion and belonging. We promote a safe and open culture, encourage dialogue respecting diverse perspectives informed by credible sources, and uphold the virtues of civil discourse. We celebrate all identities with the understanding that ultimately, diversity, equity, and inclusion cultivate belonging and make us a stronger Brookdale community.

**The syllabus is intended to give student guidance in what may be covered during the semester and will be followed as closely as possible. However, the faculty member reserves the right to modify, supplement, and make changes as the need arise.*