# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS207 Restaurant Operations 1 Course Credit Hours: C - 1, P - 6, ILS - 0 CR - 4**

**Course Prerequisites/Corequisites:** Prerequisite – FS153 Culinary Fundamentals 2

### Catalog Description

In this course, students learn back-of-house operational responsibilities in a restaurant environment. Students continue the development of their practical culinary skills with a focus on preparation and service of a la carte menu items. Emphasis is placed on working cooperatively and collaboratively in a team environment to provide guests with an exemplary food service experience. This course covers commercial kitchen cleaning and builds understanding of clean facilities.

1. ***Student Learning Outcomes:*** 
   * A la minute cooking
   * Kitchen brigade system
   * Recipe conversion
   * Quantity food production
   * Quality control
   * Lunch production

### Major Topics

* Introduction
* Menu Development
* recipe Development
* Costing
* Mis en place
* Prep
* Plating
* Production

rev 3.6.23