# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS257 Restaurant Operations 2 Course Credit Hours: C - 1, P - 6, ILS - 0 CR - 4**

**Course Prerequisites/Corequisites:** Prerequisite - FS207 Restaurant Operations 1

### Catalog Description

In this course, students continue to develop their knowledge in a restaurant setting where they participate in back-of-house operational responsibilities. Students develop more of their practical culinary skills with a focus on preparation and service of a la carte menu items with an emphasis on menu costing, cost controls, proper food storage and creating daily specials. 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 for clean facilities.

1. ***Student Learning Outcomes:*** 
   * Prepare a variety of hot and cold foods
   * Demonstrate proper sanitation and safety in the restaurant industry.
   * Apply proper mise en place.
   * Demonstrate proper ability to use appropriate cooking techniques/equipment in all areas of the kitchen.
   * Display food in an artful and functional way.
   * Demonstrate leadership abilities in the commercial kitchen.
   * Demonstrate the ability to solve problems individually and as a team.
   * Evaluate quality standards**.**
   * Calculate food costs

### Major Topics:

* Menu/recipe Development
* Costing
* Mis en place/ Prep
* Production