



THE **CULINARY** INSTITUTE *of* MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**CUL 2250 Table Service**  
**4 Semester Hours**

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**Student Learning Outcomes & Enabling Objectives**

1. Demonstrate safe and sanitary conditions in a lab environment.
  - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
  - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of team.
  - a. Demonstrate proper cleanup procedures.
    - i. Washing dishes
    - ii. Garbage removal
    - iii. Sweeping
    - iv. Sanitation
  - b. Demonstrate kitchen organization.
    - i. Getting product prepared
    - ii. Getting tools and equipment prepared
  - c. Demonstrate effective storage practices.
    - i. Proper storage
    - ii. Effective storage techniques.
  - d. Demonstrate sustainable practices
    - i. Recycling
    - ii. Conservation
3. Demonstrate techniques of proper table service.
  - a. Perform American, English, Russian, and French service styles.
  - b. Demonstrate proper place settings for the various service methods, such as:
    - i. Banquets
    - ii. Buffets
    - iii. Catering
    - iv. A la Carte
  - c. Compare the functions of dining service personnel.
  - d. Demonstrate the general rules and guidelines for proper table service.
  - e. Show knowledge and skills in tableside food preparation and service.

- f. Demonstrate guest check and cash control procedures.
  - g. Demonstrate an understanding of guest service and customer relations, including the handling of difficult situations and various accommodations.
  - h. Compare interrelationships and work flow between the dining room and kitchen operations.
  - i. Demonstrate training procedures for the dining room staff.
  - j. Demonstrate customer service and sales techniques for service personnel.
  - k. Demonstrate a working knowledge of the point-of-sale (POS) system.
4. Demonstrate techniques of proper beverage preparation and service.
- a. Discuss the basic production process, distillation, and fermentation.
  - b. Distinguish wines by grape and/or other fruit variety, country, growing region, and production process.
  - c. Discuss food and beverage pairings.
  - d. Identify the presentation and service of alcoholic, non-alcoholic, and dealcoholized beverages including coffee and tea.
  - e. Identify equipment and glassware used for beverage preparation and service.
  - f. Discuss opening and closing procedures of a beverage operation.
  - g. Explain procedures for implementing internal beverage controls.

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These SLOs are/are not approved for experiential credit.

**Effective: Fall 2017**