

# CULINARY ARTS (RSTO)

## **RSTO 1301 Beverage Management 3 Credits (3 Lec, 0 Lab)**

This is a study of the beverage service of the hospitality industry including spirits, wines, beers, and non-alcoholic beverages. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, staffing, service, and the selection of wines to enhance foods.

Prerequisite(s): CHEF 1205 Reading level 2, Writing level 2

Course Type: Technical

## **RSTO 1304 Dining Room Service 3 Credits (1 Lec, 4 Lab)**

This course introduces students to the principles, concepts, and systems of professional table service. Topics include dining room organization, scheduling, and management of food service personnel.

Prerequisite with concurrency: CHEF 1205, CHEF 1401

Course Type: Technical

## **RSTO 1313 Hospitality Supervision 3 Credits (3 Lec, 0 Lab)**

This course includes fundamentals of recruiting, selection, and training of food service and hospitality personnel. Topics include job descriptions, schedules, work improvement, motivation, and applicable personnel laws and regulations. Emphasis on leadership development.

Course Type: Technical

## **RSTO 1325 Purchasing for Hospitality Operations 3 Credits (3 Lec, 0 Lab)**

This is a study of purchasing and inventory management of foods and other supplies to include development of purchase specifications, determination of order quantities, formal and informal price comparisons, proper receiving procedures, storage management, and issue procedures. Emphasis on product cost analysis, yields, pricing formulas, controls, and record keeping at each stage of the purchasing cycle.

Course Type: Technical

## **RSTO 2301 Principles of Food and Beverage Control 3 Credits (3 Lec, 0 Lab)**

This is a study of financial principles and controls of food service operation including review of operation policies and procedures. Topics include financial budgeting and cost analysis emphasizing food and beverage labor costs, operational analysis, and international and regulatory reporting procedures.

Course Type: Technical

## **RSTO 2307 Catering 3 Credits (3 Lec, 0 Lab)**

This course covers principles, techniques, and applications for both on-premises, off-premises, and group marketing of catering operations including food preparation, holding, and transporting techniques.

Course Type: Technical

## **RSTO 2365 Practicum (or Field Experience) - Restaurant, Culinary, and Catering Management/Manager 3 Credits (0 Lec, 21 Lab)**

This course offers practical general workplace training supported by an individualized learning plan developed by the employer, the College, and student.

Prerequisite(s): Department Chair Approval

Course Type: Technical

## **RSTO 2405 Management of Food Production and Service 4 Credits (3 Lec, 3 Lab)**

This is a study of quantity cookery and management problems pertaining to commercial and institutional food service, merchandising and variety in menu planning, and customer food preferences. Includes laboratory experiences in quantity food preparation and service.

Course Type: Technical

## **RSTO 2407 Catering 4 Credits (4 Lec, 0 Lab)**

This course covers the principles, techniques, and applications for both on-premises, off-premises, and group marketing of catering operations including food preparation, holding, and transporting techniques.

Prerequisite(s): Reading level 2, Writing level 2,

Prerequisite with concurrency: CHEF 1205

Course Type: Technical

## **RSTO 2431 Food Service Management 4 Credits (2 Lec, 8 Lab)**

This course covers mastery of actual management experiences in supervision, training, planning, and control of a variety of food service operation formats that may include cafeteria, table service, meetings, banquets, and catered events. Students may not receive credit for both RSTO 2431 and RSTO 2405.

Prerequisite(s): CHEF 1205, CHEF 1401, PSTR 1301, and departmental approval

Course Type: Technical