Sinclair Community College
444 E. Third St.
Dayton, OH 45402

Master Syllabus

HMT 1110 - Menu Planning & Table Service Practicum

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 3.0 **Lecture Hrs:** 2.0 **Lab Hrs:** 2.0

Prerequisite(s): DEV 0025OR DEV 0075AND DEV 0035

Date Revised: March 2013

Course Description:

Menu design and development, standardizing recipes, cost controls and pricing. Practical applications in varieties of table service, catered events and customer service processes. Two classroom hours per week and a total of thirty lab hours to be conducted as part of the Tartan Terrace Dining Room service experience.

General Education Outcomes:

- Critical Thinking/Problem Solving

Course Outcomes:

Menu Item Analysis
Perform mathematical skills in menu planning.

Assessment Method: Standardized national examinations
Performance Criteria:

Student will be able to perform the stated course outcome task at a minimum of 75% accuracy at the end of the term.

Menu Planning
Differenciate between marketing, customer needs and design.

Assessment Method: Standardized national examinations
Performance Criteria:

Student will be able to perform the stated course outcome task at a minimum of 75% accuracy at the end of the term.

Menu Profitability
Analyze costs to ensure profitability in a variety of menus.

Assessment Method: Standardized national examinations
Performance Criteria:

Student will be able to perform the stated course outcome task at a minimum of 75% accuracy at the end of the term.

Front of the House Service
Demonstrate customer service in a variety of practical service settings.

Assessment Method: Performance appraisals
Performance Criteria:

Student will be able to demonstrates front of the house professionalism based on customer comment cards gathered from 16 hours of service completion at 70% level.

Outline:

Planning the Menu
Menu Profitability
Writing the Menu
Menu Types
Customer Service
Table Service Types