Subject Code	CUL602
Subject Name	Restaurant Service
Credit points	6
AQF Level	6 (Year 2)
Delivery mode	On campus
Prerequisites	CUL502 Culinary Techniques

Subject Overview	This subject delves into the chef's role in the evolving landscape of restaurants, emphasizing the fundamentals of modern restaurant service management and practices. Students will explore current culinary trends and shifting customer needs, developing the skills necessary to adapt to changing expectations and dietary requirements. Through hands-on experience in a restaurant kitchen, students will rotate through various roles gaining practical insights by conducting various types of services. They will analyse the dynamics of different kitchen service periods, focusing on the high-pressure environment typical of a commercial kitchen, and develop strategies for effective management in these situations. The subject places a strong emphasis on self-reflection, encouraging students to consider issues commonly faced in a commercial kitchen. By reflecting on their practices, students will identify areas for improvement in product quality, processes, interpersonal skills, and guest experiences. These reflections will be recorded and documented to demonstrate progress and inform future practice.

Learning Outcomes	Compare and contrast the changing nature of restaurants as a cultural phenomenon.
	Apply classical and modern culinary techniques to the preparation of a restaurant menu.
	Apply and evaluate restaurant service management and practices
	Formulate and communicate solutions to problems or issues during restaurant service

Assessments	**Indicative assessments**	**Weighting**
	Practical Exam	40%
	Essay	20%
	Reflective Journal and Report	40%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Interpersonal and Teamwork skills
	Communication skills

Additional Information	Equipment requirements: Students are required to provide their own chefs uniform and basic knife kit.

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