

## Faculty of Higher Education

<b>Subject Code</b>	CUL504
<b>Subject Name</b>	Understanding Food Service
<b>Credit points</b>	6
<b>Study Level</b>	Year 1
<b>Delivery mode</b>	On campus
<b>Location</b>	Melbourne
<b>Prerequisites</b>	None

<b>Subject Coordinator</b>
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<b>Subject Overview</b>	Food service styles and practices have a direct impact on the operation of a commercial kitchen. An à la carte style service will place different requirements on a commercial kitchen than a function style service. This subject will explore the issues that arise from different food service styles and how they impact upon a commercial kitchen. Students will examine possible solutions to unique problems that differing food service styles bring.
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<b>Learning Outcomes</b>	Describe the key elements of a variety of food service styles.
	Compare and contrast the roles of both front of house (FOH) and back of house (BOH) staff.
	Examine the implications for staffing and job performance of different food service styles.
	Explain the relationship between resources such as the built environment and food service.

<b>Assessments</b>	<b>Details</b>	<b>Weighting</b>
	In class activities	30%
	Essay	30%
	Menu design and kitchen project	40%

<b>Graduate Attributes addressed in this subject</b>	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse knowledge
	Communication skills