

Faculty of Higher Education

Subject Code	CUL602
Subject Name	Restaurant Service
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	CUL502 Culinary Techniques

Subject Coordinator
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Subject Overview	<p>This subject explores the role of the chef in the evolution of restaurants and the fundamentals of contemporary restaurant service management and practices. Students will explore evolving culinary trends and customer needs to develop the skills required to be responsive to changing expectations and dietary requirements.</p> <p>Working in a restaurant kitchen, students will rotate through various roles and positions as they conduct multiple a la carte services. Students will examine kitchen service periods and their inherent pressurised environment, in order to develop mechanisms for effective management of these situations.</p>
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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.
	Evaluate restaurant service management and practices.
	Formulate and communicate solutions to problems or issues during restaurant service

Assessments	Details	Weighting
	Practical Exams	30%
	Essay	25%
	Reflections	15%
	Report	30%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise knowledge
	Interpersonal and Teamwork skills
	Communication skills
	Personal attributes - Working as a team member in a commercial kitchen