

HTM 39300: Advanced Foodservice Techniques

Course Description

The purpose of this course is to develop students' understanding of dining room management, give exposure to various service styles, and to extend their knowledge of gastronomy. Students will become familiar with the lines of authority found in various food service settings, and required to master the specifics of different service styles and service etiquette. Course is available as an elective for all students enrolled in Hospitality and Tourism Management.

Pre-requisite

HTM 29100, HTM 29100L; HOSPITALITY & TOURISM MGMT majors only. Authorized equivalent courses or consent of instructor may be used in satisfying course pre- and co-requisites.

Course Objectives

At the completion of the course, the student will be able to:

Describe service skills and service techniques as they apply to fine dining.

Define the meal experience.

Describe the techniques involved in different styles of service.

Describe the application of service skills in various banquet or catering situations.

Explain the concept of value-added in terms of service technique and style.

Plan the arrangement/set-up of a buffet or reception.

Use table side skills to enhance the dining experience.