

For

Restaurant Management Program

- Students will greet and seat guests in our table service dining room.
- Students will take guests' food orders and communicate those orders to the kitchen staff while waiting tables in the dining room.
- Students will converse with customers while serving food in the cafeteria dish-up area.
- Students will read and interpret theory handouts and be able to use them on their lab production stations.
- Students will serve guests on special dinner activities, such as Dinner of the Year and Dinner Theater events.
- Read and interpret theory handouts to be used on lab stations.
- Give clear, precise directions to cooking students. Have students repeat your instructions to assure they understand.
- Train cooking students in proper safety and sanitation procedures through lecture and demonstrations.
- Use proper telephone procedures when placing food orders with vendors or accepting reservations for the dining room.
- Demonstrate clear, precise written directions.
- Present direct, concise information to a group of people, as in a staff meeting.
- Create a resume and career portfolio.

- Perform mathematical computations for processing inventories, food cost percentages, recipe costing, recipe conversion and completing restaurant forms such as Sales History Analysis. Basics in decimals, percentages and basic math skills, basics of weights and measures.
- Perform math skills for processing reports and perform basic computer skills.
- Display positive and safe attitude.
- Work cooperatively with all members of each lab station group.
- Work as a team leader.
- Demonstrate mature work skills and habits.
- Recognize responsibilities in regard to safety and sanitation requirements of the food industry.
- Demonstrate pride in food preparation and presentation.
- Lead small group discussions and perform job interviews.