

CULN232: Advanced Dining Room

This course is designed to give students an understanding of a restaurant front-of the-house operation. Emphasis on service skills required to handle all phases of providing quality service, recruiting, selecting and training of professional service personnel, and capturing return business for the operation. Students are introduced to the identification of various grapes used in the production of wine, the main wine producing countries and their regions, and the characteristics of those wines in relation to menus.

Credits: 2

Lab Hours: 3

Lecture Hours: 1

Prerequisites:

CULN188

Program: [Culinary Arts](#)