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**ADVANCED TABLESERVICE III**

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**CAI 214****Advanced Tableservice III****2.0 UNITS**

The student will gain knowledge of the overall operation of a restaurant, including the training of various techniques and styles of service. Emphasis will be placed on the study of wines from various regions, and the art of pairing wine with food. Hands-on beverage service and mixology are practiced in the laboratory. French culinary terminology will be integrated.