**BLUE PLATE CAFÉ (BPC)**

COM-FSM Teaching Restaurant

POHNPEI CAMPUS

Hospitality & Tourism Management (HTM) Program

**OPEN ON THURSDAYS, 11:30AM TO 1:00PM**

***Let’s Go Local***

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**MENU for March 2014**

**Soup**: Served with fresh baked bread

Mixed Medley (Local squash, spinach, and bokchoy in chicken stock)

**Entrees:** Served with vegetable salad, choice of steamed rice or local food of the day.

A. BPC Omelet Special (Local eggs w/fish, chicken, or cheese)

B. Coconut Chicken Fingers (Deep fried chicken strips coated w/coconut flakes)

**Sandwiches:**Served with local style chips

A. Spicy Tuna Burger & Local Chips (Ground tuna w/a spicy sauce)

B. Fish Taco BPC Style (Breaded fish fillet & vegetables wrapped in coconut tortilla)

**Dessert Delights:**Mini tarts $3.50 each

A. Karat Banana

B.  Karer Tik Cream Cheese

**Drinks:**

A. Chilled Coconut (Uhpw) $1.00

B. Cinnamon Bark (Madeu) Tea Blend $1.50

C. Iced Tea $1.25

D. Coffee $1.25

**For Reservations call us at 320-3795 or email: jroby@comfsm.fm**

Course Student Learning Outcomes (CSLOs):

* Course HTM165-(SLO #2.3) Student will be able to: "Apply knowledge on basic culinary techniques and skills in a full service public restaurant."
* Course HTM220-(SLO #1) Student will be able to: "Demonstrate the role of customer service in food and beverage operations."
* Course HTM220-(SLO #2)Student will be able to: "Apply management skills needed in a foodservice production.”