CUL 200.17 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 200.17   Title: BUFFET ENTERTAINING
Full Title: The Art of Buffet Entertaining
Last Reviewed: 6/18/2001

Units			Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50		Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50		Lab Scheduled	2.00	2	Lab Scheduled	8.00
			Contact DHR	0		Contact DHR	0
			Contact Total	3.50		Contact Total	14.00
			Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00   Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 39 - Total 2 Times
Also Listed As:
Formerly: CULT200.17

Catalog Description:
Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of buffet presentations. Students apply a variety of techniques and exercise their creativity by identifying themes and then creating menus, displays, and decorations with these themes in mind.

Prerequisites/Corequisites:

Recommended Preparation:
Basic cooking knowledge.

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents theory, demonstrates techniques and supervises student preparation of a variety of buffet presentations. Students apply a variety of techniques and exercise their creativity by identifying themes & then creating menus, displays & decorations with these themes in mind. (Grade or P/NP)
Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.
Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**		Effective:	Inactive:
CSU GE:	**Transfer Area**		Effective:	Inactive:
IGETC:	**Transfer Area**		Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:	
UC Transfer:		Effective:	Inactive:	

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
The student will:
1. Fabricate a variety of types of food appropriate for buffet service using proper tools and techniques.
2. Use sanitation techniques to prepare & serve buffet dishes safely.
3. Identify and use proper cooking techniques to prepare a variety of recipes.
4. Describe the basic principles of buffet presentation.
5. Coordinate a buffet theme with decorations, garnishes, and selected menu items.
6. Practice integrating time management skills of food preparation for an event.
7. Use a variety of techniques to create and maintain appealing buffets.
8. Practice presentation techniques.

Topics and Scope:

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating, and cooking techniques for a variety of buffet items, including Hors d'oeuvres, salads, soups, canapes, fish, meat and poultry, and decorative desserts.
2. Recipes will be presented, discussed, and prepared.
3. Presentation techniques will be discussed and practiced.
4. Planning the buffet: themes; menus
5. Designing the buffet.
6. Table arrangements.
7. Presenting and maintaining the buffet.
   Portioning foods

Presenting hot foods.
Presenting cold foods.
Replenishing foods.
Serving foods.

Assignment:

1. Practical lab work on various cooking techniques & buffet presentation.
2. Evaluate and critique recipes and presentations.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.	Writing 0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

LAB WORK	Problem solving 10 - 25%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Preparation and evaluation of cooked recipes	Skill Demonstrations 60 - 80%

Exams: All forms of formal testing, other than skill performance exams.

None	Exams 0 - 0%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation	Other Category 10 - 25%

Representative Textbooks and Materials:
Recipes and handouts prepared by instructor.