

**CUL 200.18 Course Outline as of Summer 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 200.18 Title: PLATE PRESENTATION

Full Title: The Art of Plate Presentation

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: CULT200.18

**Catalog Description:**

Professional chef presents theory, demonstrates techniques, supervises & critiques student preparation of a variety of plate presentation techniques. Students apply a variety of techniques as they practice the art of food presentation including the use of colors, shapes, textures, and arrangement of the foods.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional Chef presents theory, demonstrates techniques & supervises student preparation of a variety of plate presentation techniques. Students apply a variety of techniques as they practice the art of food presentation including the use of colors, shapes, textures and arrangement of the foods. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:  
Limits on Enrollment:  
Transfer Credit:  
Repeatability: Total 2 Times

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

### **CID:**

### **Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The students will:

1. Fabricate a variety of types of food using proper tools and techniques
2. Utilize sanitation techniques to prepare a variety of dishes safely
3. Identify and use proper cooking techniques to prepare a variety of recipes
4. Use a variety of techniques to add visual appeal to plated foods.
5. Identify the basic principles of plate presentation.
6. 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 items.
2. Recipes will be presented, discussed, and prepared.
3. Presentation techniques will be utilized including:
  - a. Preparing foods properly
  - b. Cutting foods
  - c. Molding foods
  - d. Choosing plates: sizes & shapes, colors & patterns
  - e. Arranging foods on plates: colors, textures, shapes, arrangements
  - f. Plate dusting
  - g. Garnishing plates with herbs
  - h. Decorating plates with sauces
4. Students will critique all recipes and plate presentations.

### **Assignment:**

1. Practical lab work on various cooking techniques.
2. Evaluate and critique recipes.

**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 and Participation

Other Category  
10 - 25%

**Representative Textbooks and Materials:**

Instructor prepared recipes and handouts.