

CATALOG INFORMATION

Dept and Nbr: CUL 254.5 Title: PLATE PRESENTATION
Full Title: Professional Plate Presentation
Last Reviewed: 2/27/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	4	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: CUL 250.3

Catalog Description:
This course introduces students to the fundamental skills, concepts, and techniques of professional plate presentation. Students will use and maintain common tools and equipment, while demonstrating related techniques for restaurant and food photography plating.

Prerequisites/Corequisites:
Course Completion of CUL 250 and CUL 250.1 and CUL 254

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:

Schedule of Classes Information:
Description: This course introduces students to the fundamental skills, concepts, and techniques of professional plate presentation. Students will use and maintain common tools and equipment, while demonstrating related techniques for restaurant and food photography plating. (Grade Only)
Prerequisites/Corequisites: Course Completion of CUL 250 and CUL 250.1 and CUL 254
Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Apply a working knowledge of sanitation and safety in a professional kitchen.
2. Explain the importance of local and seasonal products in plate presentation planning and design.
3. Demonstrate basic skills, techniques, and guidelines used in plate presentation.

Objectives:

At the conclusion of this course, the student should be able to:

1. Explain safe and hygienic food handling procedures relating to food presentation.
2. Prepare a variety of foods using proper tools and techniques.
3. Identify the basic principles of plate presentation.
4. Evaluate and apply professional standards to a variety of plate presentations.
5. Demonstrate proper use and care of presentation tools and equipment.
6. Explain standards of professionalism specific to the commercial kitchen environment.
7. Demonstrate teamwork and leadership in the kitchen.

Topics and Scope:

I. Plating Principles

- A. Proper mise-en-place for the plating station
- B. Plates, props, and tool selection
- C. Food quality
- D. Garnishes
- E. Seasonality

II. Restaurant Plating

- A. The cold kitchen
- B. The hot line
- C. The dessert station

- III. Banquet Plating
 - A. Large parties
 - B. Buffets
- IV. Retail Food Presentation
 - A. Bakery cases
 - B. Refrigerated cold cases
- V. Food Photography Plating
 - A. Principles of food styling
 - B. Food stylist tool kit
- VI. Evaluating Quality
- VII. Organizing Production
- VIII. Attributes of the Professional Chef
 - A. Teamwork and leadership
 - B. Efficient time management and accuracy
 - C. Following written and verbal directions
- IX. Sanitation

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related Assignments:

1. Create weekly station prep lists and menu descriptions
2. Food styling project
3. Plate design, plate evolution, and recipe troubleshooting
4. Exams (2-4)

Lab-Related Assignments:

1. Plating skill demonstrations
2. Practical plating assessments
3. Self-assessment and critique

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.

Prep lists and menu descriptions

Writing 0 - 10%

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

Plate design, plate evolution, and recipe troubleshooting; self-assessment and critique
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Problem solving 30 - 40%

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

Food styling project; plating demonstrations; practical plating assessments

Skill Demonstrations
30 - 40%

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

Exams

Exams
10 - 20%

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

Attendance, participation, and professionalism

Other Category
10 - 20%

Representative Textbooks and Materials:

Instructor prepared materials