

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:

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 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.