CUL 229 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 229   Title: SPECIAL EVENT CATERING
Full Title: Special Event Catering
Last Reviewed: 8/14/2002

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.00	Lab Scheduled	4.50	8	Lab Scheduled	78.75
		Contact DHR	0		Contact DHR	0
		Contact Total	6.00		Contact Total	105.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50   Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 33 - 3 Enrollments Total
Also Listed As:
Formerly:

Catalog Description:
Professional chef presents the basic knowledge needed to plan, organize, setup, and staff an off-premise catering event. The course will cover client contact; site preview; menu planning; preliminary food preparation; on-site and off-premise food preparation and service.

Prerequisites/Corequisites:
Course Completion or Current Enrollment in CUL 250 (or CULT 250) OR Course Completion of DIET 50 OR Course Completion of CUL 50 (or CULT 50)

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional chef presents the basic knowledge needed to plan, organize, setup, and staff an off-premise catering event. The course will cover client contact; site preview; menu planning; preliminary food preparation; on-site and off-premise food preparation and service. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 (or CULT

250) OR Course Completion of DIET 50 OR Course Completion of CUL 50 (or CULT 50)
Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: 3 Enrollments Total

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

			Effective:	Inactive:
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. Apply principles and proper procedures for sanitation and safe
    hygienic food handling.
2. Recognize the importance of the client contact including gathering of
    event details, setting up a menu, and determining a price.
3. Identify a variety of catering facilities, including homes, halls, and
    wineries.
4. Identify and properly utilize tools and equipment found in commercial
    catering kitchens.
5. Preview a potential site and identify the logistics associated with
    that site.
6. Analyze the food prep process including determining proper amounts and
    correct timing.
7. Analyze and enact all aspects of the preparation of the event
    including setup, cooking, and service.
8. Employ a working vocabulary of culinary terms.
9. Interpret various recipe forms and recipes.
10. Apply rules for receiving and inspecting incoming food and for proper
    storage procedures.
11. Explain and utilize cost control principles (total utilization).
12. Implement practical kitchen maintenance procedures.
13. Properly handle servicewares with consideration to sanitation and
    safety.
14. Properly set a table for a variety of menu styles.
15. Identify serving utensils, their location within the setting, and
    their proper offering and removal.

16. Set up a basic placesetting.
17. Assemble a sidestand to support smooth and timely service.
18. Describe and apply common styles of catering service.
19. Demonstrate the proper way to carry a tray.
20. Load a tray efficiently with clean / soiled plates.
21. Carry plates to and from table by hand demonstrating proper carrying technique.
22. Properly serve a plate.
23. Properly clear a table by hand.
24. Identify and use common methods of serving the public.
25. Discuss the components and fundamentals of banquet service.
26. List and demonstrate Do's and Don'ts of customer relations.
27. Display ability to work in a team environment.
28. Identify and exhibit personal qualities and behaviors required for getting and keeping a job in the food service industry.
29. Apply and refine basic baking skills in a professional bakeshop.
30. Prepare a variety of baked goods for catering.
31. Prepare a variety of desserts for catering.
32. Organize baking production schedules for catered events.
33. Display ability to take on more responsibility and a leadership role when repeating course.

Topics and Scope:

1. Legal, health, and liability requirements including permits and kitchen equipment.
2. Catering facilities - halls and wineries.
3. Client contact - gathering of information; menu and pricing.
4. Site preview - logistics.
5. Food prep - amounts, timing.
6. Preparing for the event - rentals.
7. The actual events - cooking and serving on site.
8. Sanitation and safety.
9. Role of table service in the industry.
10. Setting up a sidestand.
11. Proper setting up and breaking down of tables.
12. Classical styles of catering service.
13. Food and beverage service.
14. Components and fundamentals of banquet service.
15. Further development of basic baking skills.
16. Practical professional baking and pastry preparation.
17. Catering sales baking and pastry production.
18. Customer service.
19. Teamwork.
20. When course is repeated, student will take on more responsibility and leadership.

Assignment:

1. Prepare a written proposal including a job bid and a menu.
2. Participate in several catering events.
3. Practice working in various staff roles in a catered event.

4. Read handouts and interpret and apply service layouts and diagrams.
5. Critique catered events.
6. For repeating students, leadership roles will be included.

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.

Bid proposal; team exercises; interpreting layouts

Problem solving
5 - 40%

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

Class performances, In-service performance; leadership skills

Skill Demonstrations
45 - 85%

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

Multiple choice, True/false, Matching items, Short answer / fill in the blank.

Exams
5 - 20%

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

Attendance; participation; professionalism. Brief field notes. Brief written critiques of service routines.

Other Category
5 - 20%

Representative Textbooks and Materials:
Teacher prepared materials.