CUL 250.3 Course Outline as of Fall 2016

CATALOG INFORMATION

Dept and Nbr: CUL 250.3 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:	

Catalog Description:
This course presents theory, demonstrates techniques, and directs students in plating and presenting food.

Prerequisites/Corequisites:
Course Completion of CUL 254

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: This course presents theory, demonstrates techniques, and directs students in plating and presenting food. (Grade Only)
Prerequisites/Corequisites: Course Completion of CUL 254
Recommended:
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:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

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

Objectives:
Upon completion of the course, students will be able to:
1. Employ 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. Employ 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
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. Teamwork

IX. Safety and Sanitation

Assignment:

1. Prep lists and plate descriptions (written).
2. Exercises on plate design, plate design evolution, recipe trouble-shooting
3. Lab:
   a. Create a station prep list.
   b. Daily station mise-en-place.
   c. Daily plating assignments and assessments.
4. Exams (2-4).
5. Food photography exercise.

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 list, Plate description	Writing 0 - 10%

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

Exercises: Plate design, plate design evolution, recipe trouble-shooting	Problem solving 30 - 40%

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

Daily plating assignments, daily plating assessments	Skill Demonstrations 30 - 40%

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

Exams: Multiple choice, True/False, Matching items, Completion, Short answer	Exams 10 - 20%

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

Attendance, Participation, Professionalism	Other Category 10 - 20%

Representative Textbooks and Materials:
Instructor prepared materials