CUL 254.5 Course Outline as of Fall 2020

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 presents the theory of plate presentation, demonstrates related techniques, and directs students in plating and presenting food.

Prerequisites/Corequisites:
Course Completion of CUL 254

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

Limits on Enrollment:

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

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. 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:
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

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related assignments:
1. Prep lists and plate descriptions (written)
2. Exams (2-4)
3. Food photography exercise
4. Exercises on plate design, plate design evolution, recipe trouble-shooting

Lab-Related assignments and assessments:
1. Create a station prep list
2. Daily station mise-en-place
3. Daily plating
4. Professionalism

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.

Lab assignments and assessments, food photography exercise	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, Professionalism	Other Category 10 - 20%

Representative Textbooks and Materials:
Instructor prepared materials