CUL 200.17 Course Outline as of Spring 2002

CATALOG INFORMATION

Dept and Nbr: CUL 200.17 Title: BUFFET ENTERTAINING

Full Title: The Art of Buffet Entertaining

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: CULT200.17

Catalog Description:

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of buffet presentations. Students apply a variety of techniques and exercise their creativity by identifying themes and then creating menus, displays, and decorations with these themes in mind.

Prerequisites/Corequisites:

Recommended Preparation:

Basic cooking knowledge.

Limits on Enrollment:

Schedule of Classes Information:

Description: Professional Chef presents theory, demonstrates techniques and supervises student preparation of a variety of buffet presentations. Students apply a variety of techniques and exercise their creativity by identifying themes & then creating menus, displays & decorations with these themes in mind. (Grade or P/NP) Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.

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 student will:

- 1. Fabricate a variety of types of food appropriate for buffet service using proper tools and techniques.
- 2. Use sanitation techniques to prepare & serve buffet dishes safely.
- 3. Identify and use proper cooking techniques to prepare a variety of recipes.
- 4. Describe the basic principles of buffet presentation.
- 5. Coordinate a buffet theme with decorations, garnishes, and selected menu items.
- 6. Practice integrating time management skills of food preparation for an event.
- 7. Use a variety of techniques to create and maintain appealing buffets.
- 8. 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 buffet items, including Hors d'oeuvres, salads, soups, canapes, fish, meat and poultry, and decorative desserts.
- 2. Recipes will be presented, discussed, and prepared.
- 3. Presentation techniques will be discussed and practiced.
- 4. Planning the buffet: themes; menus
- 5. Designing the buffet.
- 6. Table arrangements.
- 7. Presenting and maintaining the buffet. Portioning foods

Presenting hot foods. Presenting cold foods. Replenishing foods. Serving foods.

Assignment:

- 1. Practical lab work on various cooking techniques & buffet presentation.
- 2. Evaluate and critique recipes and presentations.

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 noncomputational 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/Participation

Other Category 10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.