**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 173 - PRINCIPLES OF BUFFET AND CATERING**

 1. **Course Number Course Title Semester Units**

 CA 173 Principles of Buffet and Catering 3

 **Semester Hours**

 2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours

 144-162 total hours

 2. **Course Prerequisites**

 A “C” grade or higher or “Pass” in CA 165 and169 or equivalent.

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 This course will include methods and procedures needed for traditional and family style banquets, buffets, tray passed platters, action and raw bar stations. Modern techniques in molecular gastronomy and mocktails will also be introduced. Students will practice traditional and modern themes of banquet services along with a variety of station and table presentations. Logistics such as budgeting, equipment, staff and functional space for off-site buffets and catering will be explored.

 4. **Course Objectives**

1. Utilize techniques and equipment for setting up various themed banquets.
2. Demonstrate food preparation techniques for tray passed items, action stations, molecular gastronomy, raw bar and family style buffets.
3. Demonstrate guest service skills.
4. Examine different styles of banquet services.
5. List and prioritize preparations for buffets from start to finish.

 5. **Instructional Facilities**

a. Standard Classroom

 b. Food Laboratory

 6. **Special Materials Required of Student**

1. White chef’s coat
2. Chef’s toque (hat)
3. Chef’s checkered pants
4. Knives as required by instructors
5. Safe industry standard working shoes

 7. **Course Content**

1. Buffet Themes
2. Menu options
3. Logistics for functions
4. Set up requirements
5. Prep lists
6. Banquet Event Orders

 8. **Method of Instruction**

1. Lecture and demonstrations
2. Multimedia presentations
3. Group discussion
4. Individual instruction
5. Product evaluation
6. Monitoring laboratory sessions
7. Industry field trips

 9. **Methods of Evaluating Student Performance**

1. Research assignment on Banquet Event Order for specific banquet details, layout for space and menu.
2. Quizzes on assigned reading from text
3. Evaluation of laboratory assignments - time management, application of cooking techniques, sanitation practices and safety based on competency rubric.
4. Written Final examination
5. Competency based final exam - banquet service for 30-40 guests consisting of various action stations and multiple courses.

10. **Outside Class Assignments**

 a. Product identification cards for buffets.

 b. Assigned readings from text.

 c. Team preparation and requisition lists for each buffet.

11. **Representative Texts**

 a. Representative Text(s):

Pearson. *On Cooking.* 6th edition 2018

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Plan, budget and identify equipment for specific banquets and buffets.
	2. Demonstrate cooking techniques for planned buffets.
	3. Apply professional guest services when serving buffets.