



CLA 1269

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1269

Title: Catering

Catalog Description:

This course is designed to involve students in planning, preparation, and setup of catering services from small dinner parties to large banquets. Food presentation and garnishing are also covered in this course.

General Education Requirements: N/A

Semesters Offered: TBA

Credit/Time Requirement: Credit: 2; Lecture: 0; Lab: 4

Clock/Hour Requirements: 60

Offered for Non-Credit: No

Prerequisites: N/A

Corequisites: N/A

Justification:

This course is recommended by the program advisory committee and is essential for the future chef or food service manager.

Student Learning Outcomes:

Upon successful completion of this course, the student will be able to:

- explain the importance of attractive food presentation
- describe common garnishes and methods for preparing them
- plan all equipment needed for banquet service based upon menu choices
- illustrate the proper method for setting up a buffet and controlling traffic flow
- identify methods of presentation for cold and hot food buffets
- identify the correct place settings for banquets and buffets
- explain the use of table cloths and napkin folding.

Content:

Course objectives will be achieved by providing students with instructional and extensive hands-on experiences in the following areas:

- service of food that is attractively arranged on plates with proper balance of color, shape, and texture
- garnishing banquet platters with attractive garnishes and accompaniments
- producing and using correctly a wide variety of simple garnishes
- service of dinner parties, banquets, and buffets

- correct methods of preparing hot and cold foods in quantity
- setting up buffet lines, place settings, napkin folding, and basic waiter and waitress duties.

General Education Outcomes:

Key Performance Indicators:

In class:

- Students will be evaluated on the production of foods they prepare (70-90%), unit quizzes, class participation, and final exams (10-30%).

Following class:

- Upon acquiring employment in this field, students will demonstrate the skills specified above.

Representative Text and/or Supplies:

- *Professional Cooking*, current edition, by Wayne Gisslen.

Optimum Class Size: 15

Maximum Class Size: 20

Signatures:

I hereby submit this course syllabus:

Richard Harris, ,

I hereby find this course consistent with the goals and resources of the Culinary Arts Department:

Richard Harris, , Chair

I hereby find this course consistent with the goals and resources of the Career and Technical Education Division:

Michael P. Medley, MBA, Assistant Professor, Dean

I have discussed the need for library resources related to this class with the person submitting the syllabus:

Lynn Anderson, MLIS, Technical Services Librarian (Main Campus)

Michelle Olsen, MLS, Campus Librarian (Richfield Campus)