

SOUTH SEATTLE COMMUNITY COLLEGE  
Technical Education Division

### COURSE OUTLINE

Origination: Stephen Sparks – October 2009

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Culinary Arts
COURSE TITLE:	Banquets and Catering
COURSE NUMBER:	FSD 215
TYPE OF COURSE:	Vocational Theory
COURSE LENGTH:	1 quarter
CREDIT HOURS:	15
LECTURE HOURS:	55
LAB HOURS:	220
CLASS SIZE:	24
PREREQUISITES:	Enrollment in the Culinary Arts Program and Successful Completion of FSD 195 with a 2.0 or higher; or Instructor Permission

#### COURSE DESCRIPTION:

1. During this two week module the student will be introduced to the basic mixing methods of cakes, production of pies and tarts, basic frosting and dessert sauces. During this course the student will gain an understanding of ingredients and their uses, correct scaling, baking, finishing methods, and practice safety and sanitation procedures.
2. A continuing management development course for cold food production supervision: coordination of student s in a cold food preparation environment. Scheduling, requisitioning of supplies, exhibiting purchasing skills, exhibiting and explaining (to underclassmen) portion control and demonstrating production skills. Supervision of subordinate (underclassmen) and training techniques are covered.

3. A practical introductory supervisory course. Coordination of student workers in a quantity food preparation environment is covered. Scheduling, requisitioning of product, purchasing skills, portion control and production skills are demonstrated. Supervision of subordinate personnel and training techniques are covered. Also demonstrating basic cooking skills as demonstrated by instructor.
4. Capstone: a course that will involve the accumulated skills that the student has acquired throughout the culinary program. A practicum test will involve the planning and execution of a designed formal buffet. Emphasis will be placed upon layout and design, hot and cold food selections, menu development, purchasing, costing, labor assignment, food preparation and supervision of front of the house service.
5. This class will expose the student to cold food preparation and cold food display techniques. Pate, terrine, galantines, charcuterie, meat curing, platter presentation will be covered.

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Demonstrate the ability to on time daily, responsible assignments; be motivated in learning new and traditional aspects of the culinary arts.
2. Human Relations - Work in groups effectively. Recognize the diversity of cultural influences and values of peers.
3. Critical Thinking and Problem Solving - This course requires students to critically analyze basic mathematic functions and basic techniques of cooking based upon Classical Teachings.
4. Information Literacy - Access and evaluate information from a variety of resources, including research in the library, various website searches, reading textbooks, and from peer discussion.
5. Communication - Read and listen actively to learn and communicate. Speak and write effectively for personal, academic, and career purposes.
6. Technology - Select and apply appropriate technology tools for personal, academic, and career tasks. Students should show proficiency in basic computer skills.

## GENERAL COURSE OBJECTIVES:

### Baking Section 2

1. Prepare basic cakes.
2. Prepare basic pies.
3. Prepare basic frostings and cold dessert sauces
4. Select, scale and store ingredients for assigned recipes.
5. Assist with inventory and record keeping of daily product.
6. Plate and store orders for dining rooms, functions and retail store.
7. Practice safety and sanitation procedures.
8. Follow organizational guidelines.

### Cold Food Lead

1. Describe that organizational structure and basic function of a food service establishment.
2. Demonstrate punctuality
3. Meet opening deadlines of dining rooms
4. Apply proper cooking methods.
5. Apply proper understanding of tools and equipment.
6. Interact collaboratively as a member of a team to achieve a common goal.
7. Demonstrate the importance of each position and person in a dining room kitchen.
8. Critique and improve one's own performance and listening skills.
9. Identify and solve problems in the station of kitchen
10. Practice food safety and sanitation standards and guidelines.13.  
Calculate food cost and menu evaluation for dining rooms.

### Prep Lead

1. Demonstrate entry level management skills in operating a cafeteria kitchen or volume feeding kitchen.
2. Demonstrate basic cost of menu items.
3. Demonstrate entry level skills in menu design and development.
4. Demonstrate skills in promotion and marketing of product.
5. Understand practical implementation of industry standards regarding sanitation and safety.
6. Demonstrate proper portion control in kitchen and service stations.

### Short Order Lead

1. Preparation of forcemeat for pate, terrine, galantines, fillings and ballotines.
2. Assembly and cooking methods for pate, terrine, galantines, ballotines, etc.
3. Preparation and usage of marinades, dry cures, and brines.
4. Preparation and production of cured meat items.

5. Preparation and production of sausages.
6. Theory and application of smoking techniques.
7. Industry standards for sanitation and safety

### Capstone Practicum

1. Demonstrate punctual station opening.
2. Dress in professional attire.
3. Demonstrate product requisitioning.
4. Demonstrate menu development for the banquet and catering setting.
5. Demonstrate menu costing.
6. Develop production and service schedules
7. Demonstrate proper cooking techniques.
8. Demonstrate personnel management techniques.
9. Understand the concepts of food and wine pairing.
10. Demonstrate consistency in plate presentation.
11. Develop motivation and direction as a self-starter.
12. Demonstrate a professional work ethic.
13. Project a positive attitude.
14. Practice good team work.

TOPICAL OUTLINE:	APPROX. HOURS
I. Classical and Continental cooking	75
II. Product Identification	40
III. Organizational and management skills	20
IV. Theory, cost analysis orientation	30
V. Laboratory experience	<u>110</u>
	TOTAL 275

ORIGINATED BY: Stephen Sparks  
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