



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 216-D	Course Name:	Advanced Buffet Preparation
Prerequisite:	CSM 201-A/B/C/D/E		
Corequisite:	CSM 216-A/B/C		
Hours Required:	Class: 22.5	Lab: 45	Credits: 3

Course Description/Purpose

This course is designed to teach the student the art of creating and displaying hot and cold foods and to exhibit these foods. Emphasis of this course is on artistic presentation and layout of foods prepared for theme buffets that are served in the Cuisine 1300 restaurant. These popular buffets are open to the public and feature such items as ice carvings, charcuterie products and classical foods and pastries. Students are required to register for all modules of CSM 216 concurrently.

Major Units

- C Introduction
- C Buffet Presentation
- C Buffet Planning
- C Preparation and Service

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

- C Nutritional considerations for buffets
- C Food costing procedure and labor costing
- C Elements of pre-preparation
- C The public and their needs
- C The various themes for buffets

Performance Each student will be expected to *Demonstrate/Practice...*

- C Various approaches to garnishing
- C The functions of artistic layout
- C Presentation of hot and cold food
- C Planning buffets for large and small groups
- C Conversion of recipes
- C Proper layout and design
- C Finishing and displaying items
- C Serving buffets
- C Making of pastries for buffets

Reviewed 7/2006:KT