



Course Information

Division	Business
Contact Hours	Lecture 15 Lab 30
Total Credits	2
Billable Contact Hrs.	3

Prerequisites **CAFÉ 102**

Course Description CAFÉ 115 Contemporary Food and Design

This course is designed to teach students the fundamentals of Contemporary food preparation and Food/Plating skills used in the Foodservice industry. This includes introduction to Molecular Gastronomy, Plate and Platter Architecture along with Food Competition plating standards. Students will also study the importance of Food Art and how it pertains to modern kitchen operations.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education (CAFÉ)

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate a broad understanding of styles of food preparation within a commercial kitchen setting.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens.
- E. Accurately weigh, measure and convert quantities and amounts within recipes.
- H. Prepare a variety of sauces and condiments.
- J. Demonstrate knowledge of garnishing used in contemporary food preparation.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Demonstrate knowledge of professional plate presentation. (PO-A,J)
2. Demonstrate and prepare a variety of sauces and condiments. (PO-E,H)
3. Identify/Recognize products and equipment used in professional plate decorating. (PO-J)
4. Demonstrate knowledge of garnishing used in contemporary food preparation. (PO-A,J)
5. Identify/Recognize cooking principles and how they apply to plate design. (PO-A,D,E,H)
6. Demonstrate knife skills and how they apply to food artistry. (PO-D)
7. Demonstrate equipment operations and usage in plate and platter design. (PO-D)
8. Differentiate and list different food products and their sources. (PO-D)
9. Demonstrate competence with food sanitation practices and how they apply to Federal Standards.
10. Demonstrate understanding of current trends and technology used in food competitions. (PO-D,E,J)

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