



Course Outcome Summary

Required Program Core Course

CAFE 204 Catering, Buffet and Institutional Food Preparation.

Course Information

Division	Business
Total Credits	4
Billable Contact hrs.	6 - Lecture 30 Lab 60

Co-requisites CAFÉ 202 Food Preparation III

Course Description - 204 Catering, Buffet and Institutional Food Preparation

This course is designed to teach students the art of planning, creating and displaying hot and cold foods in a large volume capacity. Emphasis of this course is on artistic presentation and layout of foods prepared for theme buffets. These popular buffets feature such items as International cuisines, Charcuterie platter presentation and Global/classical food and pastries. Students are also introduced to the Foodservice catering experience including owning and operating a catering facility.

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

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.
- B. Prepare examples of and demonstrate understanding of “cuisine” and the “menu” and their significance in the Foodservice industry.
- C. Demonstrate competence with food sanitation practices and how they apply to Federal Standards.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens.
- F. Prepare assorted breads, pastries desserts, appetizers soups, salads and entrees.
- 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 food artistry and apply to platter presentation. (PO-A,J)
- 2. Identify/ Recognize products and equipment used in professional Buffet preparations.
- 3. Explore different styles of Global Cuisine and apply to Buffet food preparations. (PO-A,B,F,J)
- 4. Identify/Recognize and practice the art of Charcuterie. (PO-A,C,D,J)
- 5. Identify/Recognize the importance of portion controls associated with large quantity cooking. (PO-F)
- 6. Differentiate and list different food products and sources then apply them to Global preparations. (PO-A)
- 7. Practice safe food handling and storage. (PO-C)
- 8. Demonstrate understanding and preparation of Global baking and pastries. (PO-A,F)
- 9. Explore the opportunities in the Catering profession.
- 10. Demonstrate the skills required to manage/own a Catering operation. (PO-A,B,C,D,F,J)
- 11. Differentiate the difference between “On premise” and “Off premise” catering. (PO-A,B,C,D,F,J)

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