



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 116-A	Course Name:	Introduction to Buffet Preparation
Prerequisite:	CSM 101-A/B/C/D		
Corequisite:	CSM 116-B/C/D		
Hours Required:	Class: 27.5	Lab: 55	Credits: 4

Course Description/Purpose

Students will obtain cooking and learning experience in this course including the demonstration and practical application of preparing and serving salads and salad dressings, sandwiches and hors d'oeuvres, along with an introduction to food garnishing. The importance of breakfast is thoroughly covered including breakfast cooking, dairy products, cheese, coffee and tea. Students also demonstrate how to cook with herbs and spices and wines and spirits, along with an introduction to ice carving. Students are required to register for all modules of CSM 116 concurrently.

Major Units

C	Menu	C	Introduction to food preparation
C	Salads and dressings	C	Herbs and spices
C	Breakfast preparation	C	Cooking with wine and spirits
C	Sandwiches	C	Introduction to ice carving

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 Various menus and their functions
- C Menus nutritional considerations
- C Different salads and dressings and their ingredients
- C Presentation of salads
- C Breads, cereal, and meats used in breakfast preparation
- C Various dairy products
- C Coffee and tea
- C Breads used in types of sandwiches
- C Hors d'oeuvre and their preparation
- C Different techniques used to garnish foods
- C Herb and spice identification
- C Taste combinations and differences of herbs and spices
- C Wines and spirits used in cooking
- C Taste differences in cooking with wines and spirits
- C Marinating with wines and spirits
- C Ice carving tools and equipment
- C Ice carving techniques

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

- C Building and costing a menu
- C Recipe conversions
- C Salad recipes and techniques
- C Emulsified dressings
- C Egg cookery
- C Sandwich making including canapés
- C Cold food presentation
- C Garnishing of foods
- C Cooking with herbs and spices
- C Cooking with wines and spirits
- C Ice carving