



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 216-B	Course Name:	Menu Planning II
Prerequisite:	CSM 201-A/B/C/D/E		
Corequisite:	CSM 216-A/C/D		
Hours Required:	Class: 7.5	Lab: 15	Credits: 1

Course Description/Purpose

Students take the menu role and concept one step further in this course. Students develop menus for buffets and utilize them in the Cuisine 1300 restaurant and buffet operations. Students learn to utilize past menus and buffet statistics to aid in forecasting and planning. Students are required to register for all modules of CSM 216 concurrently.

Major Units

- C Introduction
- C Buffet Planning
- C Nutritional Balance
- C Eye Appeal

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. The general education skill emphasized is teamwork.

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

- C Various purveyors and their functions
- C The elements of balance in quantity planning
- C The elements of forecasting
- C The use of sales mix/tally sheets

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

- C Planning theme menus for buffets
- C Nutritional balance for buffets
- C Eye appeal for buffets
- C Food costing for food
- C Effective cost analysis

Reviewed 7/2006:KT