

# CART 340: VOLUME FOOD PRODUCTION

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**Formerly known as:**

CART 342A (or if cross-listed - inactivated courses associated with this course)

**Originator**

kstruwe

**Justification / Rationale**

Modify this course to include in a non-credit certificate.

**Effective Term**

Fall 2023

**Credit Status**

Noncredit

**Subject**

CART - Culinary Arts

**Course Number**

340

**Full Course Title**

Volume Food Production

**Short Title**

VOLUME FOOD PRODUCTION

**Discipline****Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

**Modality**

Face-to-Face

**Catalog Description**

This course focuses on volume preparation of food service, both "in house" and "off premise" catering. This course is designed to teach proper techniques and approaches to volume catering, including safe handling and transportation. Students will participate in lab assignments that could include both on-site and off-site events.

**Schedule Description**

Catering, volume cooking, and safe techniques for handling volume food. Corequisite: CART 060

**Total Non-Credit Contact Hours**

32

**In-class Hours**

32

**Out-of-class Hours**

0

**Total Course Units**

0

**Total Semester Hours**

32

**Override Description**

Noncredit override.

**Prerequisite Course(s)**

Corequisite: CART 060

**Class Size Maximum**

20

**Entrance Skills**

Identify basic safety and accident prevention techniques.

**Requisite Course Objectives**

CART 302-Identify basic safety and accident prevention techniques.

**Entrance Skills**

Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.

**Requisite Course Objectives**

CART 302-Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.

**Entrance Skills**

Demonstrate basic knife skills.

**Requisite Course Objectives**

CART 302-Demonstrate safe basic knife skills.

**Course Content**

1. Volume cooking techniques of food and bakery items.
2. Volume plating techniques.
3. Estimating cost of volume production.

**Course Objectives**

<b>Objectives</b>	
Objective 1	Identify and apply cooking techniques and preparation methods for hot, cold, and bakery foods.
Objective 2	Demonstrate production differences related to "in house" and "off premise" cooking
Objective 3	Understand cost differences between plated and buffet table meals.

**Student Learning Outcomes**

<b>Upon satisfactory completion of this course, students will be able to:</b>	
Outcome 1	Estimate costs for a volume production or catering event and prepare a professional client summary.
Outcome 2	Demonstrate safe production, service and reuse of volume foods.

**Methods of Instruction**

<b>Method</b>	<b>Please provide a description or examples of how each instructional method will be used in this course.</b>
Activity	Prepare the food, garnish and table decoration for an event.
Supplemental/External Activity	Participation in group culinary events as offered.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Observation	Observe instructor demonstrations of cooking, transportation and setup procedures.
Lecture	Presentation of topic in context.

Laboratory	Prepare a variety of sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
Discussion	Evaluate culinary projects for appearance, taste, and value.
Demonstration, Repetition/Practice	Multiple cooking projects.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.
Journal	Document event estimates and actual costs; successes and learning experiences.

### Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Cater or provide food for one or more events.	In Class Only
Laboratory projects	Various cooking projects to practice topics covered in class.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Practical demonstration of safety knowledge and skills. Skills must be practiced out-of-class to achieve required skill level.	In Class Only
Self-paced testing	Research recipes and cooking methods on the web and share with class.	In Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only
Mid-term and final evaluations	Quizzes on each topic covered.	In Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only
Written homework	Cost estimates for events and journal of successes and learning experiences.	In Class Only

### Assignments

#### Other In-class Assignments

1. Attendance at lectures by instructor.
2. Attendance at demonstrations by the instructor.
3. Special reports by students singly or in groups.
4. Participation in class through their demonstration of hands on skills.
5. Skill practical examinations.
6. The selection and proper use of equipment and planning production.

#### Other Out-of-class Assignments

1. Readings in the recommended book list.
2. Practice skills taught in class, including knife skills.
3. Examinations of various types including essay, multiple choice.
4. Web research for recipes and procedures.
5. Written assignments evaluating catering and production events.

#### Grade Methods

Pass/No Pass Only

### MIS Course Data

#### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

#### TOP Code

130630 - Culinary Arts

**SAM Code**

C - Clearly Occupational

**Basic Skills Status**

Not Basic Skills

**Prior College Level**

Not applicable

**Cooperative Work Experience**

Not a Coop Course

**Course Classification Status**

Other Non-credit Enhanced Funding

**Approved Special Class**

Not special class

**Noncredit Category**

Short-Term Vocational

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Not transferable

**Allow Audit**

No

**Repeatability**

Yes

**Repeatability Limit**

NC

**Repeat Type**

Noncredit

**Justification**

Noncredit courses are repeatable until students are comfortable they have achieved the skills and knowledge required to meet the objectives and outcomes of the course.

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

10/04/2022

**Academic Senate Approval Date**

10/13/2022

**Board of Trustees Approval Date**

11/10/2022

**Chancellor's Office Approval Date**

11/17/2022

**Course Control Number**

CCC000634065

**Programs referencing this course**

Catering: Banquets and Buffets (<http://catalog.collegeofthedesert.eduundefined/?key=376>)

Culinary Catering Certificate of Completion (<http://catalog.collegeofthedesert.eduundefined/?key=298>)