

CART 042: CATERING AND PRODUCTION COOKING

Originator

zbecker

Co-Contributor(s)**Name(s)**

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Justification / Rationale

Restructure culinary curriculum to provide more flexibility for students and faculty and a wider variety of course choices to allow students to pursue different directions within the culinary career.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

042

Full Course Title

Catering and Production Cooking

Short Title

CATERING AND 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 and presentation of foodservice, 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, presentation and safe techniques for handling and transporting food.
Prerequisite: CART 002 or CART 060 or concurrent enrollment

Lecture Units

1

Lecture Semester Hours

18

Lab Units

2

Lab Semester Hours

108

In-class Hours

126

Out-of-class Hours

36

Total Course Units

3

Total Semester Hours

162

Prerequisite Course(s)

CART 002 or CART 060 or concurrent enrollment

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 002-Identify basic safety and accident prevention techniques.

CART 060-Identify basic safety and accident prevention techniques

Course Content

1. Volume cooking techniques of food and bakery items.
2. Preparation of buffet and plated items.
3. Buffet table setup and presentation.
4. Volume plating techniques.
5. Transportation and safe handling of volume foods.
6. Estimating cost of scheduled or requested event.

Lab Content

1. Hand Tools and Small Equipment Identification & Safe Usage Knife Identification, Selection and Safe Handling Procedures.
2. Preparation of food items specific for plated banquet service.
3. Preparation of food items specific for buffet table display service.
4. Proper holding and serving of volume foods "in house".
5. Proper holding and serving of volume foods "off premise".
6. Proper transportation of volume foods to "off premise" locations.
7. Setup and design of buffet tables and environment.

Course Objectives

	Objectives
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	Demonstrate proper plating procedures for volume banquets.
Objective 4	Demonstrate proper buffet table setup.
Objective 5	Demonstrate proper sanitary food transportation techniques.
Objective 6	Understand cost differences between plated and buffet table meals.

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Estimate costs for a volume production or catering event and prepare a professional client summary.
Outcome 2	Demonstrate the ability to prepare and plate or prepare and set up buffet table service to meet volume production cooking requirements.
Outcome 3	Demonstrate safe production, service and reuse of volume foods.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
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 attained by practice out-of-class.	In and Out of Class
Self-paced testing	Research recipes and cooking methods on the web and share with class.	Out of 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.	Out of 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.	Out of 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

Letter Grade 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

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612091

Programs referencing this courseBasic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=123/>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=125/>)Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23/>)