

# CART 342B: CATERING AND BANQUET

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## New Course Proposal

Date Submitted: Thu, 19 Sep 2019 23:29:18 GMT

### Originator

zbecker

### Co-Contributor(s)

#### Name(s)

Azer, Jeffrey

### Justification / Rationale

Non-credit mirror of CART 042 to provide alternative for non-traditional students.

### Effective Term

Fall 2020

### Credit Status

Noncredit

### Subject

CART - Culinary Arts

### Course Number

342B

### Full Course Title

Catering and Banquet

### Short Title

CATERING AND BANQUET

### 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 presentation 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, presentation and safe techniques for handling and transporting food.

### Non-credit Hours

81

### In-class Hours

63

### Out-of-class Hours

18

### Total Semester Hours

81

**Override Description**

Noncredit override

**Class Size Maximum**

20

**Course Content**

1. Preparation of buffet and plated items.
2. Buffet table setup and presentation.
3. Volume plating techniques.
4. Transportation and safe handling of volume foods.
5. Estimating cost of scheduled or requested event.
6. Proper holding and serving of volume foods "in house".
7. Proper holding and serving of volume foods "off premise".
8. Proper transportation of volume foods to "off premise" locations.
9. Setup and design of buffet tables and environment.

**Course Objectives**

Objectives	
Objective 1	Demonstrate proper plating procedures for volume banquets.
Objective 2	Understand cost differences between plated and buffet table meals.
Objective 3	Demonstrate proper buffet table setup.
Objective 4	Demonstrate proper sanitary food transportation techniques.

**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.

**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.	In and Out of Class
Self-paced testing, Student preparation	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
Other	Out-of-class hours will be accounted for electronically through the learning management system.	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.
7. Participation in on site and off campus events.

**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**

12/03/2019

**Academic Senate Approval Date**

12/12/2019

**Board of Trustees Approval Date**

01/17/2020

**Chancellor's Office Approval Date**

02/09/2020

**Course Control Number**

CCC000613026

**Programs referencing this course**

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