

CART 341: BANQUET AND CATERING

Formerly known as:

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

Originator

kstruwe

Justification / Rationale

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

Effective Term

Fall 2023

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

341

Full Course Title

Banquet and Catering

Short Title

BANQUET AND CATERING

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 banquet and catering planning, preparation, production, and techniques, including safe handling and transportation. Students will participate in lab assignments that could include both on-site and off-site events.

Schedule Description

Banquet and catering, presentation and safe techniques for handling and transporting food.

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

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 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
Oral and practical examination	Final presentation of practical cooking demonstration.	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.
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**

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

CCC000634066

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>)