

ODESSA COLLEGE
TECHNICAL STUDIES & CURRICULUM DIVISION
CULINARY ARTS DEPARTMENT

201 West University
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER : CHEF 2232

COURSE TITLE : Buffet Theory and Production

CREDIT HOURS : 2
[Lecture hours: 16, Laboratory hours: 48]

PREREQUISITES : CHEF 1301 Basic Food Preparation

COREQUISITES : CHEF 1310 Garde Manger
CHEF 2236 Charcuterie

CATALOG DESCRIPTION :
A study of specialty foods and garnishes. Emphasis on design techniques, and display of fine foods. Lab fee required. (Scans 1, 2, 3, 5, 7, 8, 9,).

TEXTBOOK: *Garde Manger: The Art and Craft of the Cold Kitchen.* 2nd Edition, The Culinary Institute of America.

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator

LEARNING OUTCOMES:

After completing this course the student should be able to demonstrate the following competencies:

- 1.0. Design and construct butter and tallow display items.
- 2.0. Design and construct basic ice carvings.
- 3.0. Organize and construct display food items.
- 4.0. * Devises recipes and menus for specific types of buffets with themes and/or special areas of emphasis.
- 5.0. Develop a portfolio of recipes for buffet production and service.
- 6.0. Diagram dining rooms for buffet service.
- 7.0. Develop, prepare, present and criticize a grand buffer.

*INDICATES INTEGRATED, CORE CURRICULUM SKILLS

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking.)

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desire quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND ECTOR COUNTY BOARD OF HEALTH.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 - 1. Peer Tutoring Available

SPECIAL NEEDS:

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

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CULINARY ARTS

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INSTRUCTOR : Terry Gouley
Office Phone : 335-6867
Laboratory Phone : 335-6324
E-Mail : tgouley@odessa.edu

COURSE NUMBER : CHEF 2232

COURSE TITLE : Buffet Theory and Production

ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Attend all class sessions.
3. Complete all laboratory and production assignments.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|---------------------------|-----|
| 1. Comprehensive Exam | 20% |
| 2. Attendance | 10% |
| 3. Quizzes | 20% |
| 4. Work Ethics | 10% |
| 5. Laboratory Assignments | 40% |

COURSE REQUIREMENT DEADLINES:

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

ATTENDANCE POLICY:

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for WORK ETHICS for that class period.

ACADEMIC ETHICS:

See policy in the **COURSE SYLLABUS**

WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

COURSE OUTLINE

- WEEK 1. Ice Carvings
1. Types of designs
 2. Required type of water for blocks of ice
 3. Dimensions and weight for blocks of ice
 4. Ice carving tools
 5. Construction of templates
 6. Transfer principles for templates
 7. Softening of ice
 8. Carving principles
 9. Correcting errors
 10. Refreezing of ice
 11. Determining product cost and selling price

Student laboratory on ice carvings

Construction of tallow displays

1. Definitions
2. Sanitation principles
3. Organizing work stations
4. Development of templates
5. Preparing ingredients
6. Chilling principles
7. Carving principles
8. Finishing procedures
9. Presentation of displays

Construction of butter displays

1. Same as tallow displays

Student laboratory on tallow and butter construction

WEEK 2. Pastillage displays

1. Definitions
2. Ingredients
3. Mixing procedures
4. Rolling procedures
5. Sharpening/cutting procedures
6. Drying principles
7. Sanding principles
8. Decorating principles

Student laboratory on pastillage displays

Organizing buffet menus

1. Selecting menu items
2. Selecting recipes
3. Determining quantities
4. Determining food cost
5. Determining display pieces
6. Organizing dining room and buffet tables
7. Developing dining room and buffet table templates

Student laboratory on buffet organization.

WEEK 3. Student laboratory on buffet displays

WEEK 4. Student laboratory on buffet displays

WEEK 5. Student laboratory

1. Displays
2. Comprehensive examination