**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 04/20/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 160 –BANQUET SERVICE PRODUCTION**

 1. **Course Number Course Title Semester Units**

 CA 160 Banquet Service Production 3

 **Semester Hours**

 2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours 144-162 total hours

 2. **Prerequisites**

 A “C” grade or higher or “Pass” in Culinary Arts 171 or equivalent.

**Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 Principles and application of banquet food preparation and production for on-campus dining facility. This restaurant service class emphasizes planning, practicing and serving guests a weekly 4-course meal. Cooking skills acquired in previous culinary classes will be practiced and applied as well as sanitation and time utilization. Setting up a dining room and guest services will be examined and applied.

 4. **Course Objectives**

 The student will:

 a. Demonstrate sanitation and safety techniques in the use of food service equipment.

 b. Demonstrate ability to use and care for professional kitchen equipment.

 c. Examine commercial food production techniques, ingredients, cost and conditions for production.

 d. Plan menus in relation to region, nutrition, season, product availability and type of commercial operation.

 e. Plan, organize and carry out commercial recipe preparation according to industry standards.

 f. Evaluate finished food products.

 g. Develop guest relations skills.

 h. Apply job acquisition skills.

 5. **Instructional Facilities**

 a. Standard Classroom

 b. Culinary Food Laboratory

 c. Culinary Dining Room

6. **Special Materials Required of Student**

 a. White chef’s coat

 b. Chef’s toque (hat)

 c. Chef’s checkered pants

 d. Knives, tools and equipment as required by instructors

 e. Safe industry standard working shoes

7. **Course Content**

1. Seasonal banquet menus
2. Recipe development
3. Common food allergies
4. Restaurant service
5. Kitchen and dining room setup/ breakdown
6. Time management

8. **Method of Instruction**

1. Lecture
2. Multimedia presentation
3. Monitoring laboratory session
4. Group discussions
5. Product and service evaluation related to guest comment cards
6. Field trips

 9. **Methods of Evaluating Student Performance**

 a. Quizzes based on station recipes and procedures or service standards.

 b. Laboratory evaluations of product preparation based on competency rubric.

 c. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.

 d. Competency based midterm and final practical exam - time management/quality standards/technique/cleanliness/ communication, sanitation and safety based on rubric.

10. **Outside Class Assignments**

 a. Preparation of research papers related to banquet menu building.

 b. Specific readings from text.

 c. Review and comprehend all service recipes and ingredients.

11. **Representative Texts**

 a. Representative Text(s):

 Pearson. *On Cooking* 6th edition 2018

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

1. Design menus in relation to nutrition, season, product availability and type of commercial operation.
2. Demonstrate use of techniques for planning and organizing weekly banquet function.
3. Demonstrate use of techniques for prepping, cooking and serving weekly banquet function under specific time schedule.