



## **BUFFET ORGANIZATION** **COURSE SYLLABUS**

Date 11/29/11

**C - L - CR**

**1 - 9 - 4.0**

**COURSE NUMBER:** HOS 225

**PREREQUISITE(S):** HOS 101

**CO-REQUISITE(S):** HOS 102

**COURSE DESCRIPTIONS:** This course is a study of the principles and applications of how to plan, organize, and implement a complete buffet. Topics include forced meats, ice carvings and garnishes.

**TEXTBOOK(S):** ISBN#: 0-13-136152X  
Labensky, On Cooking, 5<sup>th</sup> Edition and Study Guide, Prentice Hall: 2006

Stamm-Griffin, On Cooking Study Guide, Prentice Hall

**REFERENCE(S):** None

**OTHER REQUIRED MATERIALS, TOOLS, AND EQUIPMENT:** Supplies Furnished:

By the Student:

1. Chef's jacket/ black or black & white checkered pants, appropriate white shirt under jacket
2. Non-skid, black rubber sole shoes
3. Knife kit
4. Notebook/Writing Implements

By the College:

1. Food for lab preparations
2. Class material handouts
3. Apron/Side towel/chef's hat

**METHOD OF INSTRUCTION:** Lecture, Lab Application, Field Trips, Guest Speakers, Guest Chefs, Self-Managing Food Production Teams

<b><u>GRADING SYSTEM:</u></b>	90	-	100	=	A
	80	-	89	=	B
	70	-	79	=	C
	60	-	69	=	D
	Below	-	60	=	F

The standard mathematical procedure of rounding will be applied to arrive at a whole number percentage in final grade calculation.

<b><u>GRADE</u></b>	Class Participation/Punctuality	=	10%
<b><u>CALCULATION</u></b>	Quizzes	=	20%
<b><u>METHOD:</u></b>	Lab Performance	=	20%
	Buffet Execution	=	30%
	Final Exam	=	20%
		=	<u>100%</u>

**ATTENDANCE**  
**POLICY:**

The student is responsible for punctual and regular attendance in all classes, laboratories, clinical, practica, internships, field trips, and other required class activities. The College does not grant excused absences; therefore, students are urged to reserve their absences for emergencies. When illness or other emergencies occur, the student is responsible for notifying instructors and completing missed work if approved for late submission by instructors.

The student is tardy if not in class at the time the class is scheduled to begin and is admitted to class at the discretion of the instructor.

Instructors maintain attendance records. However, it is the student's responsibility to withdraw from a course. A student enrolling in and attending at least one course session remains enrolled until the student initiates a withdrawal.

Withdrawal Policy: During the first 75% of the course, a student may initiate withdrawal and receive a grade of W. A student cannot initiate a withdrawal during the last 25% of the course. Extenuating circumstances require documentation and approval by the appropriate department head and academic dean.

Absences for Religious Holidays: Students who are absent from class in order to observe religious holidays are responsible for the content of any activities missed and for

the completion of assignments occurring during the period of absence. Students who anticipate their observance of religious holidays will cause them to be absent from class and do not wish such absences to penalize their status in class should adhere to the following guidelines:

1. Observance of religious holidays resulting in three or fewer consecutive absences: Discuss the situation with the instructor and provide written notice at least one week prior to the absence(s). Develop (in writing) and instructor-approved plan which outlines the make up of activities and assignments.
2. Observances of religious holidays resulting in four or more consecutive absences: Discuss the situation with the instructor and provide the instructor with written notice within the first 10 days of the academic term. Develop an instructor-approved plan with outlines the make up of activities and assignments.

**CLASSROOM  
CONDUCT:**

**ACADEMIC DISHONESTY:** Students are expected to uphold the integrity of the College's standard of conduct, specifically in regards to academic honesty. All forms of academic dishonesty including, but not limited to, cheating on assignments/tests, plagiarism, collusion, and falsification of information will call for disciplinary action. Disciplinary action imposed may include one or more of the following: written reprimand, loss of credit for assignment/test, termination from course, and probation, suspension, or expulsion from the College. For further explanation of this and other conduct codes, please refer to the Student Handbook.

**CELLULAR PHONES AND PAGERS/BEEPERS:** Cellular phones, pagers and beepers are not permitted to be turned on or used within the classroom. Use of these devices during classroom time will be considered a violation of the student code as it relates to "disruptive behavior."

**CLASS/LAB  
PROCEDURES:**

**The Learning Center**, located in the rooms E-2 & E-5 of the East Building, provides computers for your use. Check the website <http://www.sccsc.edu/resources/tutoring/tlc> or call 592-4968 for current semester operating hours.

**ACCOMMODATIONS:** Students who need special accommodations in this class because of a documented disability should notify Student Disability Services by calling (864) 592-4818, toll-free 1-800-922-3679; via email through the SCC web site at [www.sccsc.edu/resources/disabilities](http://www.sccsc.edu/resources/disabilities); or by visiting the office located in the East Building Room 30-B on the SCC Central campus. Contacting Student Disability Services early in the semester gives the College an opportunity to provide necessary support services and appropriate accommodations.

**Program Director**

Chef Dawn Larrieu  
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**Program Department Chair**

Mrs. Karen Ravan  
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[ravank@sccsc.edu](mailto:ravank@sccsc.edu)

**Inclement Weather Schedule:**

- Check SCC Web Site: [www.sccsc.edu](http://www.sccsc.edu)
- Tune to **Channel-7** Local T.V. Station (CBS)
- Tune to an FM/AM Local radio station

**COURSE OUTCOMES  
& OBJECTIVES:**

**Upon satisfactory completion of this course, the student will be able to:**

- I. Understand the fundamental skills used in buffet production and organization, and garde manger.
  1. Identify tools and equipment used in garde manger.
  2. Safely maintain and operate necessary production equipment.
  3. Identify and incorporate ingredients used in the cold kitchen.
  4. Discuss the need to internationalize a menu and methods of production.
  5. Explain where the garde manger originated.
  6. Describe the personal abilities required of the modern garde manger chef.

7. Explain the importance of ergonomics in kitchen layout and design.
  8. Explain the importance of ergonomics in banquet room layout and design.
  9. Use food zones and scatter stations in buffets.
  10. Understand the considerations to make while arranging a buffet.
- II. Define and describe hors d'oeuvres, appetizers, and canapés.
1. Explain the importance of presentation and garnishing for hors d'oeuvre, appetizers, and canapés.
  2. Describe how canapés are assembled.
  3. Understand the nature and distinction between hot and cold hors d'oeuvres.
  4. Provide an overview of various international appetizers and their service customs.
  5. Explain the difference between dips and spreads.
  6. Create and prepare a variety of hors d'oeuvres, appetizers, canapés.
  7. Attractively and creatively present assorted hors d'oeuvres, appetizers, and canapés
  8. Evaluate the quality of hors d'oeuvres, appetizers, and canapés.
- III. Define aspic gelee and describe its' functions.
1. Demonstrate fundamental skills in the preparation and uses of aspic.
  2. Evaluate the quality of aspic gelee and items coated with it.
- IV. Define forcemeat and its various forms.
1. Prepare and present pate, terrine, galantine, mousseline, and sausage.
  2. Evaluate the quality of forcemeat products.
- V. Define various methods in which food is preserved.
1. Prepare foods for preservation and prepare preserved foods.
  2. Evaluate the quality of preserved foods.

- VI. Define a variety of cheese categories.
  - 1. Discuss how various cheeses are made and their uses.
  - 2. Use cheese as an ingredient in recipes.
  - 3. Taste various cheeses and evaluate their quality.
  
- VII. Discuss cold salad, soup, dressing, and sauce production ingredients and methods.
  - 1. List the classifications of salads and cold soups.
  - 2. Explain how salads are composed.
  - 3. Prepare a variety of salads and soups.
  
- VIII. Apply knowledge learned to the production and service of themed buffets and receptions.
  - 1. Demonstrate food presentation techniques using a variety of plates, platters, and trays.
  - 2. Evaluate the quality of prepared plates, platters, and trays.
  - 3. Discuss decorative centerpieces (i.e. fruit, vegetable carvings, salt dough, tallow and ice carvings).
  - 4. Convert recipes to accommodate the number of guests.
  - 5. Create menus for buffets and banquets using guideline in production packets.
  - 6. Safely and attractively set-up service areas and food stations for hot and cold buffets.