

Buffet Theory and Production-2332
Chef Bren Young
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NTTC Culinary School, Pittsburg, Texas
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TYPE OF COURSE: LAB/ THEORY CREDIT HOURS: 3

Professor: Chef Bren Young phone 903-434-8392

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Instructor's Office Hours: Immediately after class: other times by appointment

**Required text and uniform/materials: Professional Cooking Gisslen
ISBN 0470197528**

Uniform: Dept. approved chef jackets, chef checked pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, hair should be restrained at all times.

Course objectives:

This course is designed with a focus on menu development and an introduction to volume cooking. This course establishes a student run restaurant, created with the goal of providing real time, hands on experience of the operations of a fine dining establishment. On a rotating schedule, students are responsible for kitchen station planning and set-up, creating prep and order lists, cooking on the line in both savory and dessert stations, performing sous chef responsibilities, various table settings for dining room décor and set-up, performing maître d' and server functions, and principals and techniques of dining room service, including various table settings, fine dining service standards and staff management are introduced.

Upon successful completion of this course, students will be able to:

- **Understand and execute the décor and set-up of the dining room in a fine dining restaurant.**
- **Understand the magnitude of the quantity of ingredients, staff, space, equipment and strategic planning required for large scale food service.**

- Adapt small recipes and cooking methods to equipment and large production service.
- Calculate prep, plating schedules and timing.
- Perform in maître d' and server positions; provide staffing for back of house, front of house and final clean-up of restaurant.
- Plan and cost multiple course menus.
- Plan and set-up kitchen stations.
- Create prep and order lists.
- Perform line cooking in both savory and dessert stations.
- Perform sous chef duties.
- Articulate the high standards of service required for a fine dining restaurant.

TARDINESS

Class will start on time and habitual tardiness will not be tolerated. Tardiness of (3) times equals one day absence of class.

ACADEMIC DISHONESTY (Cheating): Students in this course are expected to adhere to a strict personal code of conduct beyond reproach. Students are encouraged to read the section on academic dishonesty in the college catalog.

INSTRUCTIONAL METHODS:

This course is divided between lecture and lab with 50% of the grade being derived from the lecture and 60% of the grade derived from the lab.

WITHDRAWAL POLICY:

Students who stop attending class regularly are responsible for officially withdrawing themselves from the class. The instructor will not initiate student withdrawal procedures for students who stop attending class.

Breakdown of Grades:

LECTURE:

Daily Grade/Attendance/Attitude	10%
Weekly Assignments	10%
Quizzes and Final Exam	10%

Kitchen Manager	10%
LECTURE=_____	40%
LAB:	
Buffet	25%
Buffet	25%
Portfolio	10%
LAB=_____	100%

Daily Grade/Attendance Grade/Attitude:

5.75-6.25 = Very Good

4.75-5.50 = Good

3.75-4.50 = Needs Improvement

Under 3.50 = Failing

Mandatory Semester Clean-up:

SEMESTER CLEAN-UP (1 day per semester) 100 Points will be subtracted if you do not attend Clean-up day!

Quiz Make-up:

Quizzes can be made up only at the 10 minute break.

Homework:

Homework is to be turned in the day after you missed class and within the first 5 minutes of class. IT IS NOT MY JOB TO REMIND YOU THAT YOU HAD HOMEWORK DUE, nor is it an excuse that you were sick, text someone in the class to find out the assignment so you can hand it in.

Course Grade: Total Points Grade

90-100 points A (signifies excellent prep and work ethic)

80-89 points B (signifies above average prep and work ethic)

70-79 points C (signifies average prep and work ethic)

60-69 points D (signifies below average prep and work ethic)

0-59 points F (signifies no course credit)

Mid-Term Exam: 10% of your grade

The Mid-term Exam is comprehensive and covers all chapters in the course. No review will be given out; all test questions will be taken off the notes given in lecture and also from your book. Students may compute their grade at any time during the course by computing their percentage grade from the total points they have earned and the total possible points they could have earned at that point.

The PRACTICAL: The Practical will be the assigned "group buffet" and you will be graded on all aspects of your table settings, menu planning, final execution, planning, costing, staffing, clean-up and portfolios.

Portfolio:

Portfolio's will be turned in the Tuesday after your group buffet/catering it will include the following: Title page, Table of contents, pictures of your table settings, a copy of your menu, planning of buffet set-up, shopping and costing with receipts, staffing and clean-up schedules. Included should be photos prior to service and each person in the class in their assigned position.

The last page of your portfolio should contain what specific role you played in areas of menu planning, shopping, costing, execution, etc., listing everything you did to make your buffet successful.

Kitchen Etiquette:

The only thing you will bring into the kitchen is your formula. All knife kits, cell phones, books, etc. will be left in the classroom. Cell phones will be turned off at all times in the lecture room. Cell phones are turned in during all quizzes/tests and retrieved after tests taken.

ADA Statement:

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all

applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to arrange an appointment with a College counselor to obtain a Request for Accommodations form. For more information, please refer to the NTCC Catalog or Student Handbook.

I, _____ have read and understand the rules and regulations of this Buffet-2332 syllabus.

signature _____ date _____