

COURSE NAME: CUL230 Buffet/Quantity Cooking

Credit Value: 1
Total Course Hours: 14
Prerequisite Course(s): none
Corequisite Course(s): CUL 245

COURSE DESCRIPTION

This course provides a theoretical explanation of how to plan, organize, and cater to special functions, buffets, and a convention, as required in the hospitality industry.

LAND ACKNOWLEDGEMENT

Canadore College resides on the traditional territory of the Anishinaabeg and within lands protected by the Robinson Huron Treaty of 1850. This land is occupied by the people of Nipissing First Nation since time immemorial.

PLAR INFORMATION

This course is not eligible for Prior Learning Assessment and Recognition.

COURSE LEARNING OUTCOMES

Upon completion of this course, the student will have reliably demonstrated the ability to:

- | | |
|--|--|
| <p>1.0 Identify the different duties of the garde manger staff regarding the buffet.</p> <ul style="list-style-type: none">1.1 Describe duties of the following:<ul style="list-style-type: none">1.1.1 Chef du froid.1.1.2 Salad person.1.1.3 Chef garde manger.1.2 Explain why the size of the establishment has a direct bearing on the amount of staff and qualifications.1.3 Explain the joint production of food products between the garde manger department and the rest of the kitchen departments. <p>2.0 Understand the concept of food decoration in the field of culinary arts.</p> <ul style="list-style-type: none">2.1 Interpret the terms decorate and garnish as applied to food display.2.2 Explain the key to fine decoration.2.3 Analyze the four major points to consider when choosing decorating materials for food display.2.4 Identify the food groups where decorating materials can be found.2.5 Identify edible products by colours for the purpose of decoration and garnishing. | <ul style="list-style-type: none">2.6 Explain the differences between simple garnishes and composite garnitures for buffet platter and display. <p>3.0 Understand culinary rules and guidelines for food displays.</p> <ul style="list-style-type: none">3.1 Identify the correct characteristics of an aspic jelly and chaud-froid sauce for coating.3.2 Know the proper glazing techniques used with aspic, chaud-froid, and gelatine.3.3 Explain the ethics of food appeal for cold platter displays.3.4 Understand the rules of proper buffet platter design. <p>4.0 Identify the type of first course offering for buffet, cocktail, or reception.</p> <ul style="list-style-type: none">4.1 Explain the preparation and production of the most popular canapes.4.2 Identify common appetizers that are served on buffets: sushi, seafood cocktails, gravlax and marinated seafood.4.3 Explain the possibilities of food combinations that can be used as a first course, i.e., deviled eggs. <p>5.0 Identify traditional process meat and seafood dishes from classical culinary buffet</p> |
|--|--|

preparation.

5.1 Define the following terms:

- 5.1.1 Terrine.
- 5.1.2 Pate maison.
- 5.1.3 Pate en crouete.
- 5.1.4 Galantine.
- 5.1.5 Ballotine.
- 5.1.6 Mousse.
- 5.1.7 Mousseline.
- 5.1.8 Panada.
- 5.1.9 Quenelle.

5.2 Identify forcemeat variations for the above culinary preparations.

5.3 Identify cooking methods used for the above culinary preparations.

5.4 Explain the techniques used to create eye appeal with internal garniture and garnishes for the above culinary preparations.

5.5 Identify proper glazes that must be used to finish the above culinary preparations for display.

6.0 Understand the strategies used to plan a successful buffet service.

6.1 Explain the unique qualities of buffet popularity.

6.2 Know the two types of prerequisite information that is needed prior to the event.

6.3 Explain how to estimate food consumption for buffets to respect standard food costs.

6.4 Explain how to protect your buffet from over-consumption.

6.5 Explain why hot food items must be chosen carefully for buffets.

6.6 Identify proper buffet table layouts using custom design table shape.

6.7 Explain the six visual presentation aspects a buffet must have to sell itself.

7.0 Identify non-edible displays used for buffet presentation alone.

7.1 Explain how the guest can identify the theme of the buffet just by observing the non-edible decorations.

7.2 Identify the type of non-edible decorative display piece that can be used for a buffet.

7.3 Explain the importance of a centerpiece as an appealing background for food display.

7.4 Explain the advantages and disadvantages of certain food materials used for centerpieces.

7.5 Understand the importance of proper balance of the framework and base of various centerpieces.

8.0 Explain the planning and production strategies used for quantity food work when catering to a convention.

8.1 Understand and plan ahead for conventions including banquets and buffets.

8.2 Identify appropriate distribution of kitchen tasks according to the stations and time required to perform them.

8.3 Know when to schedule or discharge staff duties according to the number of customers without interfering with the quality of services required in the line of a labour-cost budget.

8.4 Describe how to apply accurate ratio yield by volume.

8.5 Comprehend the fluctuation of the ratio yield when dealing with a large volume.

8.6 Analyze convention agenda, banquets, and buffets for special requests, and coordinate functions to cover all major details.

8.7 Understand the need to apply different types of service to accommodate specific functions.

8.8 Know how to present various layouts for convention buffets and banquets to clientele in a professional manner to maintain a well-balanced budget and service.

8.9 Know how to read and comprehend function sheets to determine duty and application to the station worked in.

8.10 Explain the importance of making a schedule for the staff and for ordering and delivery of food.

8.11 Comprehend why schedules are to be made and displayed ahead for either staff or food order.

9.0 Understand the curing and preservation of food.

9.1 When to use Sodium Nitrates and Sodium Nitrites in fresh and cured sausages.

9.2 Identify the difference of cold and Hot smoke in food preservation.

- 9.3 Identify when to use a dry cure and a wet cure.
- 9.4 Understand the denaturing of proteins.

GENERAL EDUCATION

This is not a General Education course.

PROGRAM OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved program learning outcomes (PLO):

Culinary Management

1. Provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
2. Apply basic and advanced food and bake science to food preparation to create a desired end product.
5. Create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.
8. Select and use technology, including contemporary kitchen equipment, for food production and promotion.

ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES

This course contributes to the following Ministry of Colleges and Universities approved essential employability skills (EES) outcomes:

1. Communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience.
2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
4. Apply a systematic approach to solve problems.
5. Use a variety of thinking skills to anticipate and solve problems.
7. Analyse, evaluate, and apply relevant information from a variety of sources.
8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
9. Interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.
11. Take responsibility for one's own actions, decisions, and consequences.

EXTERNAL COURSE ACCREDITATIONS AND CONDITIONS

There are no external accreditations or conditions identified for this course.

COURSE EVALUATION

Evaluation Item	Weight
3 tests worth 20% each	60%
Final project presentation	40%

COURSE PASS GRADE

50

GRADING SYSTEM

A+:	90-100%	B+:	77-79%	C+:	65-69%	D:	50-54%	S - Satisfactory
A:	85-89%	B:	73-76%	C:	60-64%	F:	0-49%	I - Incomplete
A-:	80-84%	B-:	70-72%	D+:	55-59%			F- Repeat Course, included in GPA
								FS- Failure Supplemental
								FR- Repeat course, excluded from GPA

*For a complete chart of grades and descriptions, please see the Grading Policy.

LEARNING RESOURCES

Course Textbooks:

Recommended:

Title: Garde Manger
 Author: The Culinary Institute of America
 Publisher:
 Edition: 4th
 Print ISBN: 978-0-470-58780-5
 eBook ISBN:

Title: Professional cooking
 Author: Wayne Gisslen
 Publisher:
 Edition: 9 th
 Print ISBN: 978-1-119-42472-7
 eBook ISBN:

Required: In house manual Winter 2025 (found on D2L)

Resources listed on the course outline support the achievement of learning outcomes, and may be used throughout the course to varying degrees depending on the instructor's teaching methodology and the nature of the resource.

Technology requirements - <https://www.canadorecollege.ca/BYOD>

The Harris Learning Library's staff can help you find resources to support your learning - www.eclibrary.ca

LEARNING ACTIVITIES

In class lecture PowerPoints

DELIVERY MODE

This course may be delivered, in whole or in part, in a number of modalities, including In-Person, Remote (synchronous and/or asynchronous), hybrid, or Hyflex, as per accreditation and/or regulatory standards where appropriate. This information is identified on the course schedule (student and faculty).

RECORDING GUIDELINES

This class may be recorded by faculty of the College. Faculty will inform students when recording of the class commences and ceases. 'Recorded' means that the audio-visual and chat portions of the class will be recorded and then be stored on the College or vendor provider server. They will be made available to students, but only for the express and sole use of those registered in this course. If you have any questions or concerns about this recording, please contact your instructor or the College's privacy officer at privacy.officer@canadorecollege.ca. Full recording guidelines can be found at: <https://cdn.agilitycms.com/canadore-college/academic-centre-of-excellence/Canadore%20Recording%20Guidelines.pdf>

ACADEMIC POLICIES

Canadore College is committed to the highest standards of academic integrity, and expects students to adhere to these standards as part of the learning process in all environments. The College's Academic Integrity policy seeks to ensure that all students understand their rights and responsibilities in upholding academic integrity and that students receive an accurate and fair assessment of their work. Please review the Academic Integrity policy (A-18) and other academic policies found on our website: <https://www.canadorecollege.ca/about/policies>.

COLLEGE POLICIES

- Protecting human rights in support of a respectful college community

For college policies please see: <http://www.canadorecollege.ca/about-us/college-policies>.

Accessibility Learning Services for Students with Disabilities - Student Success Services

Student Success Services provides comprehensive support to students. We aim to ensure that all students have equal access to educational opportunities and can succeed in their academic journey. Our services focus

on reducing and eliminating barriers related to education through individualized accommodations and support. If you are a student with a disability, we encourage you to register with Accessible Learning by completing the Student Success – Accessible Learning Services Form (https://canadorecollege-accommodate.symplicity.com/public_accommodation/).

For more detailed information about the services offered, please visit our webpage: Student Success Services - (<https://www.canadorecollege.ca/support/student-success-services>). To connect with Student Success Services email studentsuccessnow@canadorecollege.ca or call 705.474.7600 ext 5205.

FIRST PEOPLES' CENTRE:

A culturally safe environment offering CONFIDENTIAL student focused services, drop in or make an appointment to access:

- One on one counselling
- Elder in residence program
- Peer tutoring
- Peer mentorship
- Lunch & learn workshops on study skills, self-care, life skills
- Learning Resource Centre

Drop by our offices at C254 College Drive, W103 Commerce Court or call 705 474 7600 Ext. 5961 College Drive / 5647 Commerce Court.

<https://www.canadorecollege.ca/experience/indigenous-student-experience>

WAIVER OF RESPONSIBILITY

Every attempt is made to ensure the accuracy of this information as of the date of publication. The college reserves the right to modify, change, add, or delete content.

HISTORICAL COURSE OUTLINES

Students use course outlines to support their learning. Students are responsible for retaining course outlines for future use in applications for transfer of credit to other educational institutions.