

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-22-22

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSĐT2060
Course Title: Banquet/Buffer Operations and Management
Prerequisite(s): FSĐT2010 and FSĐT2020

Catalog Description: The student uses managerial skills they have learned to produce and manage the kitchen for banquets and buffets, for a fine dining experience that are open to the public. Other production areas include positions as Sous Chef, Patisserie Chef, Garden Manger and working the dish room.

Credit Hours: 3.5
Class Hours: 0
Lab Hours: 158
Total Contact Hours: 158

II. COURSE OBJECTIVES: *Course will:*

- A. Identify factors necessary for developing menu with good aesthetic quality, descriptive copy, utilizing a variety of preparation methods and using correct menu form.
- B. Examine controls for menu item: correct portion controls, cooking preparation and service guidelines.
- C. Development communication skills with employees.
- D. Illustrate quality management of food and nutrition.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Execute food service manager tasks under faculty supervision.
 - 2. Research and develop a menu working within a budget.
 - 3. Prepare standardized recipes.
 - 4. Create the dining atmosphere demonstrating proper table arrangement and set up.
 - 5. Establish work schedules for student employees, creating teamwork and demonstrating active participation while rotating through all production areas.
 - 6. Evaluate job performed of self and student employees.
 - 7. Evaluate all products prepared and served.
 - 8. Use procedures to reduce waste and protect the environment.
 - 9. Cost out all aspects of luncheon/dinner; i.e. food, decorations, linens.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)

- A. Plan menu systemically.
- B. Prepare menu in correct menu form with description copy.
- C. Complete dummy menu.
- D. Prepare room diagram, theme, and music, supply sheet and centerpieces
- E. Plan market order
- F. Order all supplies.

- G. Pre-prep for meal.
- H. Prepare meal.
- I. Evaluate meal.
- J. Evaluate self and employees.

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 2. Online websites/audiovisuals
 - 3. Previous textbooks and knowledge from FSDT classes
 - 4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Videos/PowerPoint Presentations
 - 3. Class Discussion
 - 4. Banquet/Buffer

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Manager experience Lab
 - 2. Other areas experience labs
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.