

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

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT2070  
Course Title: Baking/Pastry Banquet/Buffer Operations and Management  
Prerequisite(s): FSDT2010 and FSDT2020

Catalog Description: The student uses managerial skills they have learned to produce and manage the baking and pastry kitchen for banquets and buffets, for a fine dining experience that are open to the public. Other production areas include positions as Baker, Patisserie Chef, Chef de Parte 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 4: 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.