

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 8-18-2025

I. CATALOG DESCRIPTION

Course Number: FSDT2060
Course Title: Banquet and Buffet Management
Prerequisite(s): FSDT2012 and FSDT2020

Catalog Description: Students use managerial skills they have learned to produce and manage the kitchen for banquets and buffets, for fine dining experiences open to the public. Other production areas include positions as Sous Chef, Pastry Chef, Garde Manger and Dishwasher.

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, nutrition, 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. Develop communication skills with employees.
- D. Execute buffets and plated banquets.

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. Prepare menu in correct menu form with descriptive copy.
- B. Prepare room diagram, banquet/buffet theme, music, linen order, and centerpieces.
- C. Develop and submit a market order to obtain supplies.
- D. Prepare and execute events.
- E. Evaluate meal, 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. Class Discussion
 - 3. Handouts
 - 4. Banquet/Buffer

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Lab performance
 - 2. Banquet materials
 - 3. Weekly reflections
 - 4. Executive Chef evaluation
- 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. A grade of 70% (C) or better needed in degree program courses.