COURSE TITLE: Advanced Culinary Skills 1: CAMT 2430
CREDITS: 6 (1 Lec / 5 Lab)
PREREQUISITES: CAMT 1600: Introduction to Food Service

CATALOG DESCRIPTION:
In Advanced Culinary Skills 1, the student plans, supervises, and manages the execution of any specialty buffets or banquets. The student is responsible for the planning, preparation, demonstration, and service of all aspects of the event.

OUTLINE OF MAJOR CONTENT AREAS:
1. Menu planning
   A. Identify needs
   B. Menu selection
   C. Food ordering
   D. Menu printing
2. Work station assignments
   A. Broiler
   B. Fryer
   C. Sauté
   D. Pantry
   E. Wheel person
   F. Dining room
3. Demonstration and preparation of menu items
   A. Prepare a sample of menu items
   B. Supervise production of menu
4. Time management
   A. Professional attitude
   B. Table turn over
5. Service area planning and set up
   A. Planning functions
   B. Dining room set up
   C. Buffet set up

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will demonstrate proper menu procurement.
2. Students will demonstrate proper dining room procedures.
3. Students will demonstrate and identify proper buffet and catering procedures.
4. Students will identify and demonstrate ways to prepare a variety of proteins.
5. Students will prepare and serve a variety of soups, stocks and sauces.

MNTC GOALS AND COMPETENCIES MET:
N/A
HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social / Civic Responsibility

STUDENT CONTRIBUTIONS:
The student is expected to
1. demonstrate and exercise safety skills.
2. attend all lectures.
3. participate in class activities.
4. participate and implement input into class discussions and activities.
5. hand in outside assignments when due.

STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED/DEVELOPED BY THE COURSE INSTRUCTOR.

SPECIAL INFORMATION: None

AASC APPROVAL DATE: November 15, 2017

REVIEW DATE: November 2022