

## FLORIDA STATE COLLEGE AT JACKSONVILLE

## COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER: FSS 2284

COURSE TITLE: Catering and Buffet Management

PREREQUISITE(S): HFT 1265, FSS 1221, FSS 1240 or FSS 1242

COREQUISITE(S): None

CREDIT HOURS: 3

CONTACT HOURS/WEEK: 8

CONTACT HOUR BREAKDOWN:

Lecture/Discussion: 2

Laboratory: 6

Other \_\_\_\_\_:

FACULTY WORKLOAD POINTS: 6.2

STANDARDIZED CLASS SIZE ALLOCATION: 20 Lecture/12 Lab

## CATALOG COURSE DESCRIPTION:

This course provides future managers with skills in catering and buffet operation functions. Students will discuss, plan, and execute a variety of catering concepts which include marketing principles and contracts, food costs, preparation of menus, serving styles and dining area layouts.

SUGGESTED TEXT(S): Catering like a Pro, Wiley Publishers, Latest Edition

IMPLEMENTATION DATE: Fall Term, 1990 (911)

REVIEW OR MODIFICATION DATE: Fall Term, 2002 (20031)  
Fall Term, 2003 (20041)  
Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Catering Operations	8
II. Marketing Principles and Contracts	4
III. Pricing and Food Costs	4
IV. Plan and Develop Menu Formats	8
V. Staffing and Scheduling	4
VI. Coordination of Preparation of Food	72
A. Catering Functions	
1. Breakfast Buffet	(9)
2. Brunch A La Carte	(9)
3. Luncheon	(6)
4. Cocktails and Hors D'Ouevres	(6)
5. Deli/Buffer	(6)
6. Canape Reception	(6)
7. French Service Sit Down Dinner	(6)
8. Dinner Buffet	(6)
9. Off-Site Luncheon	(6)
10. Off-Site Dinner	(6)
11. Seafood Buffet	(6)
VII. Serving Style Variations	4
VIII. Dining Room Layouts	8
IX. Planning Special Functions	4
X. Final Exam	4

PROGRAM TITLE: Culinary Management  
COURSE TITLE: Catering and Buffet Management  
CIP NUMBER: 0620.040100 (AAS) 1620.040100 (AS)

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

15.0 DEMONSTRATE UNDERSTANDING OF ENTREPRENEURSHIP-- The student will be able to:

- 15.01 Define "entrepreneurship."
- 15.02 Describe importance of entrepreneurship to the American economy.
- 15.03 List the advantages and disadvantages of business ownership.
- 15.04 Identify the risks involved in ownership of a business.
- 15.05 Identify the business skills needed to operate a small business efficiently and effectively.
- 15.06 Identify your entrepreneurial aptitudes and skills.
- 15.07 Develop a plan for opening a business.

18.0 DEMONSTRATE KNOWLEDGE OF METHODS OF PREPARATIONS--Student will be able to:

- 18.01 Prepare salads.
- 18.02 Prepare salad dressings.
- 18.03 Prepare hot platters.
- 18.04 Prepare cold platters.
- 18.05 Prepare hors d'oeuvres.
- 18.06 Prepare canapés.
- 18.07 Prepare chaud froid.
- 18.08 Prepare sandwiches.
- 18.09 Garnish foods.
- 18.10 Sculpt Ice.
- 18.11 Prepare charcuterie (sausage).
- 18.12 Prepare relishes.
- 18.13 Prepare thickening agents.
  - 18.13.01 Prepare mother sauces
  - 18.13.02 Prepare egg sauces
  - 18.13.03 Prepare fruit sauces
- 18.14 Prepare sauces:
- 18.15 Prepare stocks
- 18.16 Prepare soups
- 18.17 Skin, scale and prepare fish
- 18.18 Bone and prepare poultry
- 18.19 Tenderize meats, poultry and seafood

