

Plate & Buffet Service

Course Title	Plate & Buffet Service				
Course Code	TCUA-206				
Course Type	This course serves as both Elective and Requirement, according to the program.				
	Culinary Diploma/Higher Diploma		Requirement		
	All Programs		General Elective		
Level	Diploma (Short Cycle)				
Year / Semester	Year 2, B' Semester				
Teacher's Name	Marinos Kyriakou				
ECTS	6	Lectures / week		Laboratories / week	5
Course Purpose and Objectives	This course emphasizes student creativity and presentation skills. Beyond cooking skills students will be exposed to certain presentation techniques, both in plated service and buffet.				
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Understand the basic principles of plate service and presentation. 2. Synthesize ideas on planning and designing menus. 3. Identify and use a variety of techniques to add visual appeal to plated foods 4. Comprehend the basic principles of buffet presentation 5. Inspect a variety of techniques to create and maintain appealing buffets 				
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory			Required	

Course Content	<ol style="list-style-type: none"> 1. Design menus and prepare food for plate service and buffet (beef, veal, lamb, pork, meat, fish, poultry, pasta, grain, vegetables). 2. Preserving meats and sausage making 3. Terrine preparation & terrine plated presentation 4. Pate en croute preparation & plated presentation 5. Galantine preparation & mirrored presentation 6. Ballotine preparation & platter presentation 7. A la carte menu 8. Double d' hote menu 9. Buffet menu 10. Design buffets (set up, centre piece and displays) 11. Handling and storing products using HACCP methods.
Teaching Methodology	The course is delivered through lectures, demonstrations, and kitchen practice.
Mode of delivery	Face to face.
Bibliography	Required
	<ol style="list-style-type: none"> 1. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006. 2. The Culinary Institute of America, Professional Chef, 8th ed., John Willey & Sons, 2008.
	Recommended
<ol style="list-style-type: none"> 1. Kitchen, L. The Butcher, Murdoch Books, 2008. 2. Foskett D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009. 3. Kinton, R., Ceserani V., The Theory of Catering, 11th ed., Trans-Atlantic Publications , 2007. 4. Johnson & Wales University, Culinary Fundamentals, Kendall/Hunt, 2003. 5. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 2nd ed., John Willey & Sons, 2009. 6. The Culinary Institute of America, Garde Manger: The Art and Craft of the Cold Kitchen, 3rd ed., John Wiley & Son, 2008. 	

Assessment	The following assessment methods are employed to assess this course: <table border="1" data-bbox="517 302 1369 562"><tr><td data-bbox="517 302 943 376">30 – 50 %</td><td data-bbox="943 302 1369 376">Final Exam</td></tr><tr><td data-bbox="517 376 943 450">20 – 40 %</td><td data-bbox="943 376 1369 450">Mid –Term / Tests / Quizzes</td></tr><tr><td data-bbox="517 450 943 524">10 – 30 %</td><td data-bbox="943 450 1369 524">Assignments / Projects</td></tr><tr><td data-bbox="517 524 943 562">0 – 10 %</td><td data-bbox="943 524 1369 562">Class Attendance & Participation</td></tr></table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								