

Course Title	Plate & Buffet Service				
Course Code	TCUA-206				
Course Type	This course serves as both Elective and Requirement, according to the program. <div><div>Culinary Diploma</div><div>Requirement</div><div>All Programs</div><div>General Elective</div></div>				
Level	Diploma (Short Cycle)				
Year / Semester	Year 2, B' Semester				
Teacher's Name	Fotis Andreou				
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	Upon completion of this course students will be able to: <div><div>1. Understand the basic principles of plate service and presentation.</div><div>2. Synthesize ideas on planning and designing menus.</div><div>3. Identify and use a variety of techniques to add visual appeal to plated foods</div><div>4. Comprehend the basic principles of buffet presentation</div><div>5. Inspect a variety of techniques to create and maintain appealing buffets</div></div>				
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	<p>The course is delivered through lectures, demonstrations, and kitchen practice.</p>
Mode of delivery	<p>Face to face.</p>
Bibliography	<p>Required</p> <ol style="list-style-type: none"> 1. Practical Cookery, 14th ed. John Campbell, David Foskett, 2019 2. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 3rd ed., John Wiley & Sons, 2016.

	<p>Recommended</p> <ol style="list-style-type: none"> 1. On Cooking: A Textbook of Culinary Fundamentals (6th Edition), 2018. 2. Professional Cooking, 9th Edition, Wayne Gisslen, 2019. 3. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 3rd ed., John Wiley & Sons, 2016. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1"> <tbody> <tr> <td>30 – 50 %</td><td>Final Exam</td></tr> <tr> <td>20 – 40 %</td><td>Mid –Term / Tests / Quizzes</td></tr> <tr> <td>10 – 30 %</td><td>Assignments / Projects</td></tr> <tr> <td>0 – 10 %</td><td>Class Attendance & Participation</td></tr> </tbody> </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								