

**Buffet Theory and Production- CHEF 2332**  
**Chef Bren Young**  
**Northeast Texas Community College**  
**NTCC Culinary Arts, Pittsburg, Texas**  
**Office phone: (903) 434-8333**

**TYPE OF COURSE: LAB/ THEORY CREDIT HOURS: 3**

**Professor:** Chef Bren Young phone (903) 434-8392

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Instructor's Office Hours: Immediately after class: other times by appointment

**Required text and uniform/materials:** Professional Cooking Gisslen

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**UNIFORM:** Dept. approved clean BUTTONED and unwrinkled chef jackets, chef checkered pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, facial hair should be very short and a beard net worn every time you enter the kitchen and all hair should be restrained under hat. No nail polish, fake nails or perfume is allowed! No facial jewelry and only stud ear-rings may be worn. Jackets should be put on before you enter the classroom door!

Course Objectives:

Upon successful completion of the course, the student will be able to:

**Knowledge Based:**

1. Identify the duties of a caterer and understand how to work with clients and meet their needs.
2. Explain the difference between onsite and off-site catering.
3. Participate in an event walk-through and identify the components that are needed for that event.
4. Identify the different styles of service for catered events and create a catering event contract and other forms used in a catered event.

**Skill Based:**

1. Plan and execute a catered event that meets the needs of the client.
2. Apply industry resources and their functions for a catered event including set up, venue management, table design and event production.
3. Plan the production of a catered event including assembly, sanitation, holding, serving, transportation, storage, and clean up.

**TARDINESS:**

Class will start on time and tardiness will not be tolerated. Tardiness of (3) times equals one day absence of class.

**ACADEMIC DISHONESTY** (Cheating): Students in this course are expected to adhere to a strict personal code of conduct beyond reproach. Students are encouraged to read the section on academic dishonesty in the college catalog.

**INSTRUCTIONAL METHODS:**

This course is divided between lecture and lab with 50% of the grade being derived from the lecture and 50% of the grade derived from the lab.

**WITHDRAWAL POLICY:**

Students who stop attending class regularly are responsible for officially withdrawing themselves from the class. The instructor will not initiate student withdrawal procedures for students who stop attending class.

**Breakdown of Grades:**

**LECTURE:**

Daily Grade/Attendance/Attitude	10%
Weekly Assignments	10%
Kitchen Manager	10%
Quizzes and Final Exam	20%
<b>LECTURE=</b> _____	<b>50%</b>

**LAB:**

Catering Project Event	25%
Catering Project Event	25%
<b>LAB=</b> _____	<b>100%</b>

**Daily Grade/Attendance Grade/Attitude:**

5.75-6.25 = Excellent

4.75-5.50 = Very Good

3.75-4.50 = Needs Improvement

Under 3.50 = Failing

**Mandatory Semester Clean-up:**

SEMESTER CLEAN-UP (1 day per semester) 100 Points will be subtracted if you do not attend Clean-up day!

**Quiz Make-up:**

Quizzes worth 10 points or less will not be made up.

**Homework:**

Homework is to be turned in the day after you missed class and within the first 5 minutes of class. It is not my job to remind you that you had homework due, nor is it an excuse that you were sick, text someone in the class to find out the assignment.

**Course Grade: Total Points Grade**

**90-100 points A** (signifies excellent prep and work ethic)

**80-89 points B** (signifies above average prep and work ethic)

**70-79 points C** (signifies average prep and work ethic)

**60-69 points D** (signifies below average prep and work ethic)

**0-59 points F** (signifies no course credit)

**Mid-Term Exam: 15% of your grade**

The Mid-term Exam is comprehensive and covers all chapters in the course. No review will be given out; all test questions will be taken off the notes given in lecture and also from your book. Students may compute their grade at any time during the course by computing their percentage grade from the total points they have earned and the total possible points they could have earned at that point.

**The PRACTICAL:** The Practical will be the assigned "Caterings" and you will be graded on all aspects of your table settings, menu planning, final execution, planning, costing, staffing, clean-up and portfolios.

**CATERING EVENTS:** Catering events may be held on Weekdays or Weekends but they are mandatory and jobs are not excuses to miss a catering event!! You will be given ample time to notify your employer that you will need time off to attend any catering event we have booked. Failure to attend any event will result in a zero and will be added into your final grade.

**Kitchen Etiquette:**

The only thing you will bring into the kitchen is your formula. All knife kits, cell phones, books, etc. will be left in the classroom. Cell phones will be turned off at all times in the lecture room. Cell phones are turned in during all quizzes/tests and retrieved after tests taken.

ADA Statement:

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to arrange an appointment with a College counselor to obtain a Request for Accommodations form. For more information, please refer to the NTCC Catalog or Student Handbook.

Video Recording of Course Activities

Certain portions of this course may be recorded via video conferencing software to assist students in course material review or later viewing by a student who was not able to attend the live session. The recordings will be made available only to students within the course and will cease to be available upon completion of the course. Students may not retain, reproduce, or share recordings.