Through demonstration, lecture and hands-on techniques, the student further refines cold preparation skills and begins an emphasis on classical and modern presentation techniques. Appropriate garnishes and their preparation are demonstrated by the chef instructor and then practiced by the class. This unit includes ice carving demonstrations and practical sculpting.

Entry Level Standards:

Students must be able to read and write at the college level.

Prerequisites:

CULN 1400

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>28</td>
<td>Hors D’oeuvres and Canapé</td>
</tr>
<tr>
<td>2</td>
<td>5</td>
<td>Ice Carving</td>
</tr>
<tr>
<td>3</td>
<td>27</td>
<td>Charcuterie</td>
</tr>
<tr>
<td>4</td>
<td>35</td>
<td>Plate Presentation</td>
</tr>
<tr>
<td>5</td>
<td>36</td>
<td>Buffet Presentation</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Guide students to understand the art of food presentation. (I, II, III, IV, V, VI, VII)

B. Enhance student ability to recognize classical presentation and food arrangement and the purpose within the culinary world. (I, II, III, IV, VI, VII)
C. Expand student understanding of the different garnish preparation methods as applicable to classical shapes and figures. (I, II, III, IV, VI)

D. Expand student understanding of the preparation of hors d’oeuvre, canapé and crudités from scratch and with convenience products. (III, IV, V, VI, VII)

E. Guide students toward developing ice, butter, and tallow carving skills. (III, IV, V, VI, VII)

F. Enhance effective use of professionally accepted methods to prepare and create forcemeat, pâté, terrine, and sausage recipes utilizing varied preparation principles. (III, IV, V, VI, VII)

* Roman numerals after course objectives reference Educational Objectives of the Business Administration degree program.

III. Expected Student Learning Outcomes*:

The student will be able to:

1. Recognize a variety of professional kitchen tools and equipment. (A, B)
2. Prepare a variety of forcemeats. (A, B, D, F)
3. Assemble and cook a variety of pâté, terrines and sausages. (A, B, D, F)
4. Understand the proper methods for brining, curing and smoking meats and fish. (A, F)
5. Identify several cured pork products. (A, B, D, F)
6. Prepare and serve a variety of cold and hot hors d’oeurves, including canapés. (A, B, D, F)
7. Choose hors d’oeurves, including canapés that are appropriate for the meal or event. (A, B, C, D)
8. Understand and demonstrate the basic principles of plate presentation. (A, B, C, D, F)
9. Use a variety of techniques to add visual appeal to plated foods. (A, B, C)
10. Understand the basic principles of buffet presentation. (A, B, C)
11. Use a variety of techniques to create and maintain appealing buffets. (A, B, C)
12. Prepare a variety of ice carvings. (B, A, E)
13. Prepare a variety of butter carvings. (A, E)
14. Prepare a variety of tallow carvings. (A, E)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:

A. Testing Procedures:

Students are evaluated on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:
C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:
• Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
• Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
• Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
• Taking an exam for another student.
• Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
• Any of the above occurring within the Web or distance learning environment.

C. Accommodations for disabilities:
Students who need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at [http://www.pstcc.edu/sswd/](http://www.pstcc.edu/sswd/).

D. Other Policies:

Computer Usage Guidelines:
College-owned or -operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State's computing resources in an effective, efficient, ethical and lawful manner.