

CULART-112: Business/Industry Food Service/Catering

Course Description:

Students gain practical experience in high-volume feeding by rotating through stations to meet course competencies in line food preparation and the principles of institutional production. Work is detailed for each rotation. In conjunction with MATC Food Services, students participate in catered functions at the college.

Total Credits: 5.00

Course Competencies

- 1. Demonstrate ServSafe principles in a professional kitchen.**
- 2. Utilize kitchen tools and equipment.**
- 3. Implement mise en place practices.**
- 4. Participate in teamwork.**
- 5. Apply basic math to recipe conversions for large quantities.**
- 6. Demonstrate technical proficiency in knife skills.**
- 7. Prepare foods in large quantities using various cooking methods**
- 8. Prepare stock in quantities of 20 or more gallons.**
- 9. Prepare soup in quantities of 10 gallons or more.**
- 10. Analyze various business and industry food business models.**
- 11. Prepare short order cooking items for customers.**

Portfolio with documented 5 years managerial work experience in a full service institutional kitchen in one of the following but not limited to: Business service, campus service, healthcare service, military kitchen, or comparable quantity food service operation. The work experience must be current or have ended with in the last 10 years.

Applicant will provide a portfolio establishing experience in the following criteria areas.

1. Production of food for 100 guest or more in the following areas
 - a. Soup & Stock production
 - b. Short order breakfast production
 - c. Short order lunch production
 - d. Entrée production
 - e. Salad bar production
 - f. Catering production
2. Cycle Menu Creation
3. Menu Pricing
4. Recipe cost
5. Understanding of various business and industry food business models
6. Experience in the use of quantity kitchen tools and equipment.

The applicant will provide the following to verify the criteria. The applicant must receive 85 out of the total 100 points possible, linked with each criteria in order to be considered for credit for prior learning. Employment authentication must be part of the verification criteria.

1. Current and past menus from the operation (10 points)
2. Job description and title of position held and dates position was held; with verification from immediate supervisor and/or Human resources department. (50 points)
3. List of equipment in the operations kitchen with examples of three specific menu items prepared using each piece of equipment. (5 points)
4. Verification from the food service director or district manager on the size and scope of the operation. (10) points
5. List of phone numbers, and email addresses of the human resource director and the food service director
6. Location and Address of the operation. (5 points)
7. Three standardized recipes from the current or past menu with individual product (ingredient) cost as well as the cost per serving of the recipe. Additional recipes with costs and photos are recommended for consideration, but not required. (10 points)
8. A five hundred word essay explaining various “business and industry” food service models. (10 points)

Total (100 points)

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