2020 Fall Banquet (Banquet and Buffet Lab E)

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**Course Title**: Fall Banquet **Credits**: 1

**Course Number**: 20003 **Number of Sessions**: 8 **Class Meets**: Hybrid **Time**: 3:00pm – 5:00pm

**Instructor**: Chef Gretchen **Length of Sessions**: 2+ Hrs

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**Overview**: This class is intended to give students an in-depth, hands-on exposure to a variety of banquet and buffet skills. Students participate as members of a team to plan and execute a large-scale event, they learn the details of planning, coordinating, and executing banquet functions. Students start out participating in a production capacity learning the systems and skills for production. As skills are gained, the students take on more planning and supervisory functions. At the end of this sequence a student should understand all of the tasks and functions that are part of successfully executing a banquet.

**Outcome:** If you participate fully with a positive attitude you will have a rewarding and fun experience, and will gain the skills necessary for planning and executing most types of banquet and buffet functions encountered in the industry.

**General Expectations**: For each Banquet and Buffet credit earned a student is expected to spend approximately 30 hours in planning, researching, studying and participating in production activities. The bulk of this is normally in production activities during the prep days and the day of the banquet.

Understanding that banquets are a wonderful opportunity for learning, second year students must choose to participate in one of the banquet brigade station activities as required. Remember the education you receive is equal to the effort you put in.

**Required Reading Assignment - WileyPlus Assignment Pro Cooking, Chapter 4: Menu, Recipes, and Measurements.**

**Grading:**

**Weekly Participation** = 10pt, possible 90pt (20%)

**Weekly Reading/Research Assignments** = 10pt, possible 60pt (10%)

**Weekly Tasks/Testing** = 10pt, possible 50pt (20%)

**Prep Days** = 70pts per day, possible 140pt (20%)

**Banquet Day** = 140pt (10%)

**Costings** = 100pt (20%)

**Total** = 580pts

**Weekly Participation** - This consists of showing up to all zoom meetings and being fully engaged. Because this will be the only way we will be able to plan and go over ideas, it is extremely important that you attend all of these meetings, it is also equally important to participate. I want to see everyone's faces. By now you should all be set up with this capability. Be engaged and ready to go, this is a scheduled class and therefore should be treated as such!

**Weekly Reading/Research Assignments** - You will be given a reading or research assignment in Moodle, it will be up to you to mark that you have read this, and to turn in any corresponding documentation. An example of this would be researching recipes, marketing strategies or poster ideas. All assignments will be clearly labeled with clear instructions as to what is needed.

**Weekly Tasks/Testing** - We will start testing the 3rd week of banquets class, testing will be on Fridays ONLY and will be scheduled with myself or Chef Josh ONLY. You will be assigned your testing the week prior, you will put in a requisition form for the product to test and will be given a scheduled time and kitchen area in which to work. You will then fill out all corresponding test forms and turn them into myself or chef josh upon completion of testing. Testing forms are located at the top of your course shell under “Announcements”. We will go over how to fill these out in our zoom meeting.

**Prep Days**: For all banquets there are required prep days (normally the 2 days prior to the banquet) that each student is responsible for participating in. A common time for this prep time is from 2:00pm to 5:00pm. If you have work, class, or other conflicts that make it impossible to be there for the announced prep time, it is your responsibility to see the instructor and to arrange an alternate time to fulfill your prep time obligation. Failure to do so will result in a “no pass” grade!

**Banquet Day**: It is expected that students will make arrangements to participate for the entire time during the day of the banquet. The typical timeframe for banquet day is 3:00pm-8:00pm (approx.). Credit will not be given if you are unable to participate fully in the banquet. See your instructor right away if you are unable to participate for the entire time of the banquet.

**Costings** - These are due the week after banquet day and are 20% of your grade. I strongly suggest you start on them early. As we get invoices in, I will make copies and have them available. Please utilize this opportunity to get started on this assignment as I will not take them late. We will also cover how to fill out your costings form in our zoom meeting.