

# HIGHER HOTEL INSTITUTE CYPRUS

## Module Description 2019/20



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<b>Module Title:</b>	Buffet Preparation & Contemporary Plating Techniques		
<b>Module Code:</b>	CAPM 211		
<b>Programme of Study/ Year of Study:</b>	Culinary Arts / Year 2		
<b>Group:</b>	CA II	<b>Semester:</b>	Fall
<b>Number of Hours Taught:</b>	2 theory and 10 lab	<b>ECTS :</b>	7

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<b>Instructor:</b>	Christina Georgiadi		
<b>Office Hours :</b>	Friday 09:00-10:00		
<b>Office Number :</b>	201	<b>Office Tel :</b>	22-404830
<b>e-mail :</b>	cgeorgiades@hhic.mlsi.gov.cy		

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### Pre-requisites:

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CAPM 111 - Culinary Fundamentals  
CAPM 112 - Meat and Seafood Fabrication and Garde Manger  
CAPM 115 - Core Cooking Methods  
CAPM 121 - Baking and Pastry Essentials

### Co-requisite:

CAPM 212 - Advanced Garde Manger  
CAPM 221 - Advanced Baking and Pastry

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### Module Rationale:

This module is designed to provide the students with the technical knowledge, skills and competences to design, plan and produce innovative dishes focusing on various food plating styles. Additionally, it intends to introduce the students on the principles of buffet preparation.

### Aims:

This course aims to familiarise the students with buffet methodology and ideology. Emphasis is placed on the production of upscale plated dishes focusing on the application of contemporary food plating styles by using a variety of food commodities.

### Intended Learning Outcomes:

On successful completion of the module, students will be able to:

1. Acknowledge the importance of the plate in context, the plate design and the culinary plate archetypes.
2. Familiarise themselves with the milestones of food presentation.
3. Differentiate and explain the food plating styles.
4. Apply effectively the contemporary food plating styles.
5. Discuss the evolution and methodology of buffets.



6. Distinguish the buffet concepts and accentuating ideas.
7. Design and plan a successful buffet.
8. Recognise the importance of food decoration and buffet presentation.
9. Produce small scale thematic buffets by applying the buffet principles.

#### Delivery Methods:

- Lectures
- Class Discussions
- Research Assignment
- Workshop Demonstrations
- Workshop Assignments

#### Assessment:

The students will be assessed in both theoretical and practical aspects of the module. It should be noted that in order for the students to succeed in these module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

##### Theoretical Part: 40%

• Coursework / Assignment	30 %	} <b>100 %</b>
• Quizzes / Tests	30 %	
• Final Written Examination	40 %	

##### Practical Part: 60%

• Continued Workshop Assessment (Individual and Group Work)	60 % 40 %	} <b>100 %</b>
• Final Practical Assessment		

#### Module Requirements:

Refer to the Students' Manual Appendix I Culinary Arts Workshop Requirements.



## Module Plan and Content:

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	02/10-05/10	Project Analysis The Plate in Context Theory - Advanced Hot Appetisers <ul style="list-style-type: none"><li>Advanced Hot Appetisers</li></ul>	Instructor's Handouts Sikorski, Ch.2 p. 11-20
2.	08/10-12/10	Classical Plating Style Theory - Fresh Pasta <ul style="list-style-type: none"><li>Modern Fresh Pasta Plated Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.9 p. 34-43
3.	15/10-19/10	Nouvelle Plating Style Theory Vegetarian Plated Dishes <ul style="list-style-type: none"><li>Modern Vegetarian Plated Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.11 p. 44-54
4.	22/10-26/10	New American & Fusion Plating Style <ul style="list-style-type: none"><li>Modern Poultry Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.11 p. 55-65
5.	29/10-02/11	Global Plating Style <ul style="list-style-type: none"><li>Game Plated Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.4 p. 67-77
6.	05/11-09/11	Design and Culinary Plate Archetypes <ul style="list-style-type: none"><li>Modern Pork Plated Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.5 p. 85-95
7.	12/11-16/11	Food presentation Principles <ul style="list-style-type: none"><li>Modern Lamb Plated Dishes</li></ul>	Instructor's Handouts Sikorski, Ch.6 p. 106-118
8.	19/11-23/11	The Milestones of Food Presentation <ul style="list-style-type: none"><li>Modern Beef Plated Dishes</li></ul>	Instructor's Handouts
9.	26/11-30/11	Contemporary Plating Trends <ul style="list-style-type: none"><li>Modern Fish &amp; Seafood Plated Dishes.</li></ul>	Instructor's Handouts
10.	03/12-07/12	Introduction to Buffeting <ul style="list-style-type: none"><li>Evolution and Methodology of Buffets</li><li>Buffet Concepts &amp; Accentuating Ideas</li><li>Modern Mediterranean Cuisine Buffet</li></ul>	Instructor's Handouts Leonard, Ch.1 p. Leonard, Ch. 13 p.
11.	10/12-14/12	Final Practical Assessment	
12.	17/12-21/12	Students Project Presentations	
13.	07/01-11/01	Students Project Presentations Revision	

### Essential Reading:

1. CIA, 2011. *The New Professional Chef*, 9<sup>th</sup> ed. Hoboken: Wiley
2. Instructor's handouts based on the course content

### Additional Reading:

1. Murphy, C., Clyne, V., 2014. *Modern Buffet Presentation*. Hoboken: Wiley
2. Leonard, E., 2012. *Modern Buffets: Blueprint for Success*. Hoboken: Wiley
3. CIA, 2012. *Garde Manger: The Art and Craft of the Cold Kitchen*, 4<sup>th</sup> ed. Hoboken: Wiley
4. Sikorski, E., 2012. *Cooking to the Image: A Plating Handbook*. Hoboken: Wiley
5. Garlough, R., & Campbell, A., 2011. *Modern Garde Manger: A Global Perspective*. 2<sup>nd</sup> ed. New York: Delmar-Cengage Learning.
6. Styler, C., 2006. *Working the Plate: The Art of Food Presentation*. Hoboken: Wiley
7. Dornenburg A. & Page K., 2008. *The Flavor Bible: The Essential Guide to Culinary Creativity*. New York: Little, Brown and Company.



