

## HOSP06156 Buffet Presentation

<b>Full Title</b>	Buffet Presentation		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2021
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	05
<b>Module Code</b>	HOSP06156	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>	Pass/Fail	<b>Department</b>	Culinary Arts
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### Module Description

This module will build on the knowledge and skills gained in the previous practical modules. On successful completion of this module, learners will have gained the additional larder skills and knowledge to practice with confidence the art of buffet presentation in the modern professional kitchen.

### Learning Outcomes

**On completion of this module the learner will/should be able to:**

1. Demonstrate the knowledge, skills and techniques associated with charcuterie as applicable to the professional kitchen.
2. Demonstrate the knowledge, skills and techniques associated with raw and cooked forcemeats, pates, terrines and a range of sausages as applicable to the professional kitchen.
3. Apply the techniques associated with hot, cold and pan smoking.
4. Produce and apply aesthetically a range of aspic jelly and chaud-froid sauces.
5. Prepare and present dishes with relevant accompaniments for buffet and plate service, incorporating a range of presentation styles both classical and modern.

### Indicative Syllabus

#### Charcutière, forcemeats, pâtés & terrines including en croûte:

Sausages — safety requirements, equipment, sanitation, ingredients, basic grind sausage, emulsion sausage, and sausage shaping.

Galantines, mousses, mousselines, roulades and foie gras.

Forcemeats - straight and gratin forcemeats, meat/poultry/fish/vegetable terrines.

Garnishing ingredients.

Mousseline forcemeats.

Pâté en Croûte.

Chaud-froid and aspic work.

Safety requirements - equipment, sanitation, ingredients, wet and dry curing, and offal.

#### Advanced Precision Cutting Skills:

Preparation of meat, fish, poultry and game for buffet service.

Preparation of a range of fresh accompaniments for hot and cold buffets.

Garnishing and cold buffet presentation work.

Fruit and vegetable preparation.

Centrepieces decorations and design.

#### Buffet Preparation, Design and Presentation:

Aesthetics, balance, flavour and texture hot buffet dishes (classical & contemporary).

Cold buffet items (classical & contemporary).

Accompaniments (fresh and convenience).

Hors d'oeuvres, salads and vegetables.

Creative production of a range of single and varied hors d'oeuvre, canapés and finger food (hot and cold), using appropriate garnishes and presentation styles.

Centrepieces for savoury and sweet displays.

Aspic flavourings and colourings. Aspic gelling ingredients.

Chaud-froid flavourings and colouring.

Efficient glazing techniques.

Decorations and design.

#### **Buffet Planning and Cost Control:**

Buffet menu design and costing.

Buffet organisation and layout.

Volume forecasting and buffet replenishing.

#### **Hot & Cold Smoking:**

Air drying.

Cold smoking.

Hot smoking.

Pan smoking.

#### **Buffet Presentation:**

The classic buffet.

The modern buffet.

Formal and informal buffets.

Garnishing and accompaniments.

### **Teaching and Learning Strategy**

Lectures, tutorials, demonstrations, directed independent learning, group work, question and answer sessions. A variety of learning methodologies will be used to communicate and develop concepts and theories. Active learner participation will be encouraged throughout.

This module is designed to give learners the opportunity to develop specialist expertise and creative ability in the area of buffet presentation. Learners will build on the knowledge and skills gained in Year One of the programme and will have gained the additional practical skills and knowledge to practice with confidence the art of Garde Manger.

### **Assessment Strategy**

The ultimate purpose of testing and assessment is to improve student learning. The strategy is to assess practical work using continuous practical assessment. A formal assessment is available for examiners to use, which measure areas such as: professional conduct, skills development, principles, presentation skills, related theory and knowledge and finished products (70%).

Underpinning theoretical aspects of the programme will be further assessed using in-class tests (2 x 15%). In-class tests will take place at different times in the learning process and are matched to the learning goals that the learners' have achieved at various points in their learning.

All assessment components must be attempted.

### **Repeat Assessment Strategies**

Learners who have not achieved a pass grade through continuous assessment will be required to complete a 6-hour practical exam which will assess the relevant learning outcomes.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	Continuous Assessment	100 %	OnGoing	1,2,3,4,5

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Buffet Presentation	Kitchen	4	Weekly	4.00
Independent Learning	Buffet Presentation	Not Specified	5	Weekly	5.00

#### Required Reading Book List

Campbell, J., *Practical Cookery*. 12th Edition. Hodder Edu.

Institute, T., (2008). *Garde Manger*. John Wiley & Sons.  
ISBN 9780470055908 ISBN-13 0470055901

Leto, M J., , ., (2006). *The Larder Chef*. Routledge.  
ISBN 9780750668996 ISBN-13 0750668997

Campbell, J., Foskett, D., Ceserani, V., (2006). *Advanced Practical Cookery*.  
ISBN 0340912359 ISBN-13 9780340912355

Pepin, J., Perer, L., (2001). *Jacques Pepin's Complete Techniques*. Black Dog & Leventhal Pub.  
ISBN 1579122205 ISBN-13 9781579122201

Pauli, P., *Classical Cooking The Modern Way*. John Wiley & Sons.  
ISBN 9780471291879 ISBN-13 0471291870

Myhrvold, N., Young, C., Bilet, M., (2011). *Modernist Cuisine*.  
ISBN 0982761007 ISBN-13 9780982761007

#### Journal Resources

British Food Journal  
European Food Science and Technology  
International Journal of Food Research and Technology  
Journal of Culinary Science & Technology  
Journal of Food Composition, Elsevier  
Journal of Food Engineering, Elsevier  
Journal of Food Science Scientific American  
Trends in Food Science & Technology, Elsevier

#### Online Resources

www.convert-me.com  
www.bordbia.ie www.bim.ie  
www.ehotelier.com  
www.frenchculinary.com  
www.ifoods.com  
www.bbc.co.uk/food  
www.caterer.com  
www.cheftalk.com  
www.hospitality-ireland.com  
www.restaurant.org  
www.atomicgourmet.com  
www.chefsden.com  
www.cheftalk.com  
www.greatfood.ie

www.fsai.ie  
www.dynamic-Learning.co.u

**Other Resources**

None

**Additional Information**

None

**Programme Membership**