



MONROE COUNTY  
COMMUNITY COLLEGE

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# Contemporary Food Design and Architecture CSM216E

## Outline of Instruction

### Course Information

<b>Developers</b>	Kevin Thomas	
<b>Course Number</b>	CSM 216E	
<b>Instructional Level</b>	Associate Degree	
<b>Division</b>	Business	
<b>Potential Hours of Instruction</b>	30	<b>Credits</b> 2

### Description

This course is designed to introduce and familiarize students with the art of plate and platter design for fine cuisine. The scope includes international and cultural food preparation and display, molecular gastronomy and food architecture. The course must be taken in conjunction with all other CSM 216 courses.

### Types of Instruction

<b>Instruction Type</b>	<b>Contact Hours</b>	<b>Credits</b>
classroom, demo and lab	30	2

### Prerequisites

CSM 201 ABCDE

### Exit Learning Outcomes

#### Program Outcomes

- A. Demonstrate a broad understanding of global styles of food preparation.
- B. Demonstrate understanding of the menu and its significance in food service.
- C. Demonstrate understanding of food sanitation and apply to Federal Standards.
- D. Demonstrate understanding of various cooking techniques.
- E. Demonstrate understanding of food and beverage service in hospitality.
- F. Demonstrate understanding of sauce and condiment application.
- G. Demonstrate understanding of garnishing used in contemporary food preparation.
- H. Demonstrate food service management techniques in a global diverse Food Service industry.
- I. Demonstrate understanding of current trends in Food Service industry.
- J. Demonstrate professionalism and commitment to the Food Service industry.



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**Course Outcomes**

**In order to evidence success in this course, students will be able to:**

1. Identify and differentiate between the various types of international cuisines.
2. Identify the broad range of different culinary processes.
3. Recognize the menu as "a working document" as well as the menu structure and style.
4. Demonstrate proficiency of drawing and assembling the different archetypal plates.
5. Apply proper preparation techniques of global styles of professional cuisine.
6. Differentiate between the controlled culinary process and culinary sequencing.
7. Demonstrate proficiency in the production of molecular gastronomy and aesthetics.
8. Identify and apply seasonal and sustainable ingredients in the professional tradition.
9. Demonstrate proficiency in plate garnishing.
10. Identify, and demonstrate multiple techniques of food architecture.