



CUL 254: Contemporary Plated Desserts

In this course, students prepare and present hot and cold desserts in a restaurant a la carte setting using modern plating techniques. Students learn how to control costs, manage profit, and price dessert menu items without degrading food quality. Station organization, timing, and teamwork are emphasized while preparing and serving individual desserts for lunch in an upscale casual environment. Dessert presentation for functions and banquets is highlighted. Participation in culinary functions is required. Prerequisite(s): CUL 151. Two lecture and four laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Apply a variety of contemporary plating techniques to dessert presentations. 2. Work as a team to organize stations for dessert creation and sale. 3. Apply theories of modern plating to individual desserts. 4. Evaluate the cost of food prepared and its impact on profits.

Credits: 3

Program: Culinary Arts