



CUL 154: Introduction to Showpieces and Displays

This course explores the design and techniques of contrasting amenities, showpieces, and displays of various sizes, shapes, and themes, using a variety of media. Students plan, execute, and maintain the Culinary Arts public display area. Students continue to develop their personal portfolio. Prerequisite: CUL 151 and CUL 153 with grades of C- or better or permission of program director, and valid ServSafe Certification. Two class hours and three laboratory hours per week. Instructional Support Fee applies. 3 credits Spring; Day only

Course Student Learning Outcomes

1. Demonstrate an understanding of function themes in order to enhance and display food and decorative work.
2. Design and execute seasonal, celebratory and holiday themed decor as it relates to themed functions.
3. Demonstrate the ability to arrange plates for a la carte, platters, buffets and centerpieces, utilizing the principles of form and color.
4. Manage the ongoing display area.

Credits: 3

Program: Culinary Arts