Chapter 3
Lesson Plan

SUBJECT: Banquet Organization

TOPICS: The Chef’s Responsibility
Kitchen Layout and Design
Kitchen Ergonomics
Preparation Zone
Cooking Zone
Presentation Zone
Storage
Dry Storage
Refrigerated Storage
Banquet Room Layout and Design
Banquet Room Ergonomics
Customer and Staff Safety
Buffet Planning and Presentation
The Guest Experience
First Impressions: Engaging the Senses
Themes and Special Events
The Total Experience
Building Food Displays: Between Form and Function
The Wow Factor
The Now Factor
Traditional Service Patterns
Communicating the Dining Process
Food Zones
Food Scatter Stations
Service Lines and Traffic Flow
Arranging the Buffet

OBJECTIVES: Upon completion of this segment the student will be able to do the following:

1. Discuss the overriding responsibility of the chef.
2. Explain the importance of ergonomics in kitchen layout and design.
3. Describe the elements of work triangles in garde manger stations.
4. Define the concept of ergonomics and activity zones.
5. Demonstrate the correct techniques for storing dry and refrigerated goods.
6. Explain the importance of ergonomics in banquet room layout and design.
7. Create a positive guest experience.
8. Describe the “now” and “wow” of form and function.
9. Set up food zones and scatter stations for buffets.
10. Arrange a buffet.
PROCEDURES:

1. Instructor Lecture: Banquet function requirements of the garde manger chef. How to create a positive guest experience.

2. Use laboratory kitchen to point out advantages and disadvantages of correct kitchen layout, design, and ergonomics. Point out the work triangle.

3. Arrange kitchen activity zones.

4. Clean, sanitize and organize refrigerator, freezer, and dry storage areas.

5. Assign each student a banquet function to organize and illustrate on paper.

6. Assign each student a buffet function to arrange and illustrate on paper.

7. Add definitions for “Key Terms” to notebook; discuss.

MATERIALS:

Resource Books:

1.

2.

Handouts:

1.

2.

Audio-Visuals:

1.

2.

Demonstrations:

1. Show how to set up food zones and scatter stations.

Student Practicum:

1. None

EVALUATION:

1. Paper/pencil test using test items from the test bank.

2. Illustrations of buffet arrangement.

3. Illustrations of banquet function organization.