



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Advanced Portfolio Management
Course Number: CUL225

Required Materials

Textbook(s): None
Required Readings: None
Additional Materials: Uniform & Culinary Tools (see culinary uniform policy)

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Class introduction/ expectations- Importance of building a professional portfolio
2	Composing a dish vs. plating an item/Menu Planning
3	Platter to Plate Classical plating
4	Contemporary Plating Design. Quiz on plate design
5	ACF Competition Style Dishes
6	ACF Certifications value and requirements
7	Mystery Basket, Quiz on Competition and Certification
8	The Stack, The Mound & BUFF, Elemental, Duos & Trios
9	Food Photography: importance and options- Impressionistic design, The Sun, The Fan & The Island - New American Style
10	Global Style: Linear Design-Deconstruction/Abstraction-Interactive table setting-Techno-Emotive Design. Elements & Principles of Design-Considerations in Culinary Design
11	Resume workshop with career services
12	Individual production and planning/ Meet with instructor to evaluate draft portfolio. Looking for Culinary Inspiration, Culinary Creativity
13	Individual production and planning/ finalize portfolio
14	Certification testing
15	Review of portfolio with instructor and any needed touch ups Sauce in Plate design Preparation Method and Garnish in Plate design
16	Final Exam Session Presentation of Portfolio

8-week Calendar	
Week	Chapter/Topic/Lab
1	Class introduction/ expectations- Importance of building a professional portfolio Composing a dish vs. plating an item/Menu Planning
2	Platter to Plate Classical plating, Contemporary Plating Design. Quiz on plate design
3	ACF Competition Style Dishes, ACF Certifications value and requirements
4	The Stack, The Mound & BUFF, Elemental, Duos & Trios , Mystery basket. Quiz on competition and certification.
5	Global Style: Linear Design-Deconstruction/Abstraction-Interactive table setting-Techno-Emotive Design. Food Photography: importance and options- Impressionistic design, The Sun, The Fan & The Island - New AmericanStyle
6	Resume workshop with career services Elements & Principles of Design-Considerations in Culinary Design
7	Looking for Culinary Inspiration, Culinary Creativity Certification Testing
8	Sauce in Plate design Preparation Method and Garnish in Plate design Final Exam Session Presentation of Portfolio