

Maitre d' Presentation

Assignment Guidelines

As part of your Maitre d' grade, you are required to deliver a presentation, including a hands-on demonstration, on the agreed-upon date. This presentation accounts for 20% of your grade.

Presentation Content

- Your presentation must include both a **lecture** and a **demonstration** on a topic related to the hospitality industry.
- The lecture can focus on a general or specific subject, as approved by both you and your instructor.
- The demonstration should directly relate to and support the lecture topic.

Topic Submission

- Submit your chosen topic, including plans for your lecture and demonstration, to the instructor via Canvas before **April 27th by 11:59pm**
- Late submissions will not be accepted. Failure to meet this deadline will result in a grade of "0" for this assignment.
- All topics must have a clear application to the hospitality industry.

Outline Submission

- Submit a typed outline of your presentation via Canvas on May 18th by 11:59pm.
- The outline must include:
 - An introduction explaining why you chose the topic.
 - A list of resources used in your research.
- Refer to these resources for assistance:
 - [Demonstration outline information](#)
 - [Presentation outline information](#)

And this google doc for an example of an [outline](#) for a presentation on Greek Cuisine.

Late submissions will result in a grade of "0" for this portion of the assignment.

Presentation Date

Presentations will take place on Monday May 19th in the College Café.

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Time Requirements

- Total Duration: 20–30 minutes.
 - Lecture: 10–15 minutes (Note: A 10-minute video does not qualify as a lecture).
 - Demonstration: 8–15 minutes (Note: A video does not qualify as a demonstration).
- You will lose points if your presentation does not meet the time requirements.

Facilities and Materials

- The presentation will take place in the College Café or classroom. If an alternative location is required, arrangements must be made with the instructor at least two weeks prior. The Culinary Arts Kitchen is not an ideal demonstration location.
- Students are responsible for providing all materials for their presentation. Program equipment may be used, as approved by the instructor.

Presentation Order

- The order of presentations will be announced on the business day prior, unless otherwise stated by the instructor.

Professionalism

- Wear appropriate attire relevant to your topic.
- Practice extensively to ensure a smooth and engaging presentation.

Grading Criteria

1. Topic Relevance and Timeliness (10%)
 - Is the topic relevant to the agreed-upon subject matter?
 - Was the topic submitted on time?
2. Outline (10%)
 - Did the presentation follow the submitted outline?
 - Was a complete outline provided on time?
3. Lecture Timing (10%)
 - Did the lecture meet the time standard?
4. Demonstration Timing (10%)
 - Did the demonstration meet the time standard?
5. Oral Presentation Rubric (60%)
 - This includes clarity, organization, engagement, and professionalism.

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Important Notes

- This presentation is worth 20% of your grade.
- If you choose not to complete the presentation or fail to meet any of the required deadlines, you will receive a grade of "0" for the assignment.
Rehearse, rehearse, rehearse!