JEFFERSON COLLEGE

COURSE SYLLABUS

CUL101

CULINARY ARTS I

4 Credit Hours

Prepared by: Steve Berkel
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Mary Beth Ottinger, Ph.D., Division Chair
Elizabeth Check, Dean, Career & Technical Education
CUL101 Culinary Arts I

I. CATALOGUE DESCRIPTION

A. Pre-/corequisite: Reading proficiency

B. 4 Credit Hours

C. Culinary Arts I emphasizes the basic skills necessary in quality food production. Topics examined include kitchen safety, sanitation, recipe conversion, kitchen mathematics, and basic preparation techniques. The class format includes both lecture and laboratory sessions. (F)

II. EXPECTED LEARNING OUTCOMES/CORRESPONDING ASSESSMENT MEASURES

Assessment tools used to measure this group of outcomes includes, but is not limited to oral and written tests and quizzes, homework assignments, classroom discussion and review.

| Students will identify type and proper use of large and small kitchen equipment | Demonstration of use
| Homework Assignments (terms and practice questions)
| Test |
| Students will identify and describe food trends and chefs throughout history | Instructor observation
| Homework Assignments (terms and practice questions)
| Test |
| Students will identify and demonstrate proper and safe knife skills for food production | Case Studies
| Homework Assignments (terms and practice questions)
| Test |
| Students will identify and describe all aspects of workplace safety, including fire and burn prevention | Class Discussions
| Case Studies
| Test |
| Students will identify and recognize the importance of professionalism in the kitchen, utilizing good people skills and work ethic | Role playing
| Student and instructor observation
| Class discussion
| Test |
| Students will identify, describe and demonstrate proper mise en place and cooking techniques | Class demonstration
| Written and demonstration test
| Homework assignments |
| Students will identify, describe and demonstrate the preparation of various stocks, sauces, and soups | Class demonstration
| Written and demonstration test
| Homework assignments |
III. OUTLINE OF TOPICS

A. Orientation to the Culinary Arts
   1. Classroom rules, procedures
   2. Facilities tour

B. Foodservice Equipment
   1. Large equipment location and use
   2. Small equipment location and use

C. Welcome to the Restaurant Industry
   1. Overview of the restaurant and foodservice industry
   2. Career opportunities in the industry
   3. Develop the passion

D. Workplace Safety
   1. Introduction to workplace safety
   2. Preventing accidents and injuries
   3. First aid and external threats

E. Professionalism
   1. People skills
   2. Work ethic

F. Techniques
   1. Getting ready to cook
   2. Cooking methods
   3. Cooking and nutrition

G. Stocks, Sauces, and Soups
   1. Stocks
   2. Sauces
   3. Soups

| Students will identify, describe and demonstrate the preparation of various fruits and vegetables | Class demonstration
|                                                                                             | Written and demonstration test
|                                                                                             | Homework assignments |
| Students will identify, describe and demonstrate the preparation of various potatoes, legumes, grains, and pastas | Class demonstration
|                                                                                             | Written and demonstration test
|                                                                                             | Homework assignments |
H. Fruits and Vegetables
   1. Fruits
   2. Vegetables

I. Potatoes and Grains
   1. Potatoes
   2. Legumes and grains
   3. Pasta

IV. METHOD(S) OF INSTRUCTION

A. Power Point Presentations

B. Lecture

C. Homework Assignments

D. Class Related Websites

E. Periodicals

F. Demonstration

G. Reading

H. Students as Teachers

I. Videos

V. REQUIRED TEXTBOOK(S)

Gilson, W. Professional Cooking. (Current Edition). John Wiley & Sons

VI. REQUIRED MATERIALS

A. Culinary Arts Uniform including pants, apron, jacket, and hat

B. Documentation of the first in the series Hepatitis A vaccination (available through the health department) must be provided to the Chef prior to the end of Culinary I classes
VII. SUPPLEMENTAL REFERENCES

A. Library Resources: The Jefferson College Library currently carries 378 books associated with various aspects of the culinary arts. Three periodicals are currently available. The library also makes computers available for internet research.

B. Other: A large library of culinary textbooks, periodicals, and videos is also available in culinary office, ATS 221.

VIII. METHOD OF EVALUATION

20% Homework, tests, and quizzes
20% Attendance
50% Culinary Basics
   10% Consistent Mis en Place
   10% Safe work habits
   10% Sanitation practices
   10% Knife skills
   10% Professionalism and teamwork
5% Demonstration Final examination
5% Written Final examination

IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Technology Center 101; phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website, http://www.jeffco.edu).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.
The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.