JEFFERSON COLLEGE

COURSE SYLLABUS

CUL102

CULINARY ARTS II

4 Credit Hours

Prepared by: Steve Berkel
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I. CATALOGUE DESCRIPTION

Pre-requisite: CUL101, Culinary Arts I
CUL100, ServSafe Sanitation
*The chef will require proof of ServSafe sanitation certification. The student must re-take the class if not certified.
*The chef will also require proof of the first in the series of two Hepatitis A vaccinations
Co-requisite: Reading Proficiency and student must re-take CUL 100, ServSafe Sanitation if certification was not earned

A. 4 Credit Hours

B. Culinary Arts II is a continuation of Culinary Arts I. The emphasis is on preparation techniques as they apply to various food groups as well as techniques of garnishment, plating, and service. Students will be required to plan, cost, prepare, and serve a banquet. (S)

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, describe and demonstrate the preparation of various breakfast foods, drinks, and sandwiches | Class demonstration  
|                                                                                                         | Written and demonstration test  
|                                                                                                         | Homework assignments |
| Students will identify and describe items that effect food costs | Homework Assignments (terms and practice questions)  
|                                                                                                         | Test |
| Students will identify, describe and demonstrate the preparation of various salads, dressings, dips, and garnishes | Class demonstration  
|                                                                                                         | Written and demonstration test  
|                                                                                                         | Homework assignments |
| Students will identify and describe all aspects of purchasing and inventory | Class Discussions, Case Studies  
|                                                                                                         | Test |
| Students will identify, describe and demonstrate the preparation of various meats, poultry, and seafood | Class demonstration  
|                                                                                                         | Written and demonstration test  
|                                                                                                         | Homework assignments |
| Students will identify, describe and demonstrate the preparation of quick breads, muffins, cookies, and cakes | Class demonstration  
|                                                                                                         | Written and demonstration test  
|                                                                                                         | Homework assignments |
| Students will identify, describe and demonstrate various aspects of supervision and management through teamwork and leadership | Class demonstration  
Self evaluation  
Instructor evaluation  
Written and demonstration test  
Homework assignments |
|---|---|
| Students will identify, describe and demonstrate the various aspects of set-up and customer service | Role playing  
Class demonstration  
Instructor evaluation  
Written and demonstration test  
Homework assignments |
| Students will identify, describe and demonstrate the preparation of various canned and frozen food products | Class demonstration  
Written and demonstration test  
Homework assignments |
| Students will successfully plan, cost, prepare, and serve a banquet | Instructor evaluation  
Written and demonstration test  
Homework assignments  
Self-evaluation |

### III. OUTLINE OF TOPICS

A. Breakfast Food, and Sandwiches  
   1. Dairy products and eggs  
   2. Breakfast foods and drinks  
   3. Sandwiches  

B. Cost Control  
   1. Food cost  
   2. Eliminating waste  

C. Garde Manger Basics  
   1. Salads  
   2. Salad dressings and dips  
   3. Garnishes  

D. Purchasing and Inventory  
   1. Introduction to purchasing  
   2. Making purchasing decisions  
   3. Managing purchases  

E. Meat, Poultry, and Seafood  
   1. Meat  
   2. Poultry  
   3. Seafood
F. Bake Shop Basics
   1. Bakers ingredients and measurements
   2. Quick breads and muffins
   3. Cookies and cakes

G. Management Essentials
   1. Learning to work together
   2. Being a successful leader
   3. Interviewing and orientation
   4. Training and evaluation

H. Serving Your Guest
   1. The importance of customer service
   2. Ensuring a positive dining experience
   3. Service styles, set-ups, and staff

I. Canning and Freezing
   1. Canning
   2. Freezing

IV. METHOD(S) OF INSTRUCTION
   A. Power Point Presentations
   B. Lecture
   C. Homework Assignments
   D. Class related web sites
   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

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

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.

XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ACTIVITIES

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.