

CATALOG INFORMATION

Dept and Nbr: CUL 200.1 Title: ENTREES - POULTRY 1
Full Title: Entrees - Poultry Cookery 1
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 39 - Total 2 Times
Also Listed As:
Formerly: CULT 200.1

Catalog Description:
Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of poultry dishes including chicken, duck, and turkey. Students practice a variety of cooking techniques as they apply to poultry and will prepare accompanying sauces and side dishes.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents theory, demonstrates techniques & supervises student preparation of various poultry dishes and accompaniments using a variety of cooking techniques. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:

Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Fabricate a variety of types of poultry using proper tools & techniques
2. Use sanitation techniques to prepare poultry dishes safely.
3. Identify and use proper cooking techniques to prepare a variety of recipes
4. Prepare sauces to accompany poultry dishes
5. Prepare a variety of vegetable and starch side dishes.

Topics and Scope:

1. Through lecture and demonstration, proper handling, fabricating and cooking techniques for a variety of poultry items will be covered.

Topics will include:

- a. characteristics of domesticated poultry
 - b. methods used to evaluate quality of poultry
 - c. proper use of knives
 - d. proper ways to bone chicken, duck and turkey
 - e. moist heat techniques
 - f. dry heat techniques
 - g. combination cooking methods
 - h. choosing correct sauce to accompany a particular type of poultry
 - i. choosing correct side dish to accompany a particular type of poultry
 - j. methods used to evaluate the quality of the finished product
2. Recipes will be presented, discussed, and prepared
 3. Presentation techniques will be utilized
 4. Students will taste and critique all prepared recipes

Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

LAB WORK

Problem solving
10 - 25%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Preparation and evaluation of cooked recipes

Skill Demonstrations
60 - 80%

Exams: All forms of formal testing, other than skill performance exams.

None

Exams
0 - 0%

Other: Includes any assessment tools that do not logically fit into the above categories.

ATTENDANCE, ATTITUDE AND PARTICIPATION

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.