

**CUL 200.11 Course Outline as of Summer 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 200.11 Title: HORS D'OEUVRES

Full Title: Hors D'oeuvres

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: CULT200.11

**Catalog Description:**

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of hors d'oeuvres, appetizers, and first course dishes. This course will focus on the production of baked appetizers, using a variety of doughs, vegetables, meat, shellfish, and cheeses.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of hors d'oeuvres, appetizers, and first course dishes. This course will focus on the production of baked appetizers using a variety of doughs, vegetables, meat, shellfish and cheeses. (Grade or P/NP)

Prerequisites/Corequisites:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

The students will:

1. Fabricate a variety of types of hors d'oeuvres using proper tools and techniques.
2. Use sanitation techniques to prepare hors d'oeuvres safely.
3. Recognize and use proper cooking techniques to prepare a variety of recipes.
4. Recognize and evaluate concepts of flavor combination of baked hors d'oeuvres.
5. Prepare and evaluate a variety of crusts & fillings for savory tarts.
6. Prepare and evaluate pate a choux paste.
7. Prepare and evaluate hors d'oeuvres made with yeasted dough.
8. Prepare a variety of garnishes for savory hors d'oeuvres.

**Topics and Scope:**

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating & cooking techniques for a variety of hors d'oeuvres, including:
  - a. construction of savory tarts
  - b. crust made from bread crumbs, corn meal, pate brisee.
  - c. techniques designed to prevent soggy crusts.
  - d. production and unusual use of choux paste
  - e. incorporation of cheese into choux paste
  - f. savory fillings for choux products
  - g. advance production
  - h. using the freezer to reduce last minute work.
  - i. yeast dough

2. Recipes will be presented, discussed, and prepared.
3. Presentation techniques will be utilized.
4. Students will taste and critique all recipes prepared.

### 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 and participation

Other Category  
10 - 25%

### Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.