CUL 250.1 Course Outline as of Fall 2016

CATALOG INFORMATION

Dept and Nbr: CUL 250.1 Title: CULINARY ARTS SURVEY
Full Title: Culinary Arts Survey
Last Reviewed: 1/27/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00 Total Student Learning Hours: 52.50

Title 5 Category:	AA Degree Applicable
Grading:	Grade Only
Repeatability:	00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:	
Formerly:	CULT 250.1

Catalog Description:
Introduction to fundamentals of the culinary arts, including culinary history, terminology, culinary mathematics and food anthropology.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100 and CSKLS 372

Limits on Enrollment:

Schedule of Classes Information:
Description: Introduction to fundamentals of the culinary arts, including culinary history, terminology, culinary mathematics and food anthropology. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100 and CSKLS 372
Limits on Enrollment:
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

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:
Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Demonstrate knowledge of culinary history and food anthropology.
2. Apply mathematics and terminology to food preparation activities.

Objectives:
Upon completion of this course, the student will be able to:
1. Identify key historical events, figures and trends, including the history and evolution of restaurants, and how they have influenced the modern food service industry.
2. Explain the role food plays in various societies and their cultures.
3. Define commonly used culinary terms.
4. Apply basic math (whole numbers, negative numbers, fractions, decimals and percentages) to food preparation activities.
5. Apply the standard units of measure used in cooking.
6. Describe the standards and attributes of a food service professional.
7. Identify customer service standards.

Topics and Scope:

I. Evolution of the Culinary Arts
  A. Key historical events
    1. Historical figures
    2. Events
  B. History and evolution of restaurants
II. Cultures and Cuisines
  A. Role of food in societies and cultures
  B. Regional cuisines
    1. Origin
    2. Significance
  C. Role of sustainability in the food service industry
III. Culinary Terminology
  A. Commonly used culinary terms and their definitions

B. Using key culinary terms

IV. Culinary Math

A. Relationship of fractions, decimals and percentages in the context of typical food service applications

B. Units of standard measure and equivalents

V. Professionalism in the Workplace

A. Attributes and behavior

B. Sexual harassment and discrimination

VI. Customer Service Standards

A. Expectations

B. Significance

Assignment:

1. Reading assignments, approximately 20 pages per week
2. Research and report on a culinary historical time period
3. Research and report on a recipe including origin, ingredients and significance in its native region
4. Completion of practice and application exercises for culinary mathematics
5. Quizzes (3-5) on terminology and culinary math
6. Final written exam

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.

Two to three written reports	Writing 25 - 50%

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

Culinary math	Problem solving 10 - 20%

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

Presentations of reports	Skill Demonstrations 10 - 20%

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

Exams: Multiple choice, true/false, matching items, completion, short answer	Exams 15 - 30%

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

Attendance and participation	Other Category 5 - 15%

Representative Textbooks and Materials:
Sharon Tyler Herbst, New Food Lover's Companion, 4th edition, Barrons Educational Series Inc., 2007.
Instructor prepared material.