CUL 253.11 Course Outline as of Fall 2023

CATALOG INFORMATION

Dept and Nbr: CUL 253.11   Title: RESTAURANT PANTRY STN
Full Title: Restaurant Pantry Station
Last Reviewed: 2/3/2020

Units			Course Hours per Week		Nbr of Weeks	Course Hours Total		
Maximum	0.50		Lecture Scheduled	0.25	17.5	Lecture Scheduled		4.38
Minimum	0.50		Lab Scheduled	1.50	6	Lab Scheduled		26.25
			Contact DHR	0		Contact DHR		0
			Contact Total	1.75		Contact Total		30.63
			Non-contact DHR	0		Non-contact DHR		0

Total Out of Class Hours: 8.75   Total Student Learning Hours: 39.38

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:

Catalog Description:
This course presents theory, demonstrates techniques, and directs students in cold kitchen fundamentals associated with a restaurant pantry station, including salads and plated desserts. Emphasis is on speed, timing, and teamwork.

Prerequisites/Corequisites:
Course Completion of CUL 251A (or CUL 252.14) and CUL 254

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:

Schedule of Classes Information:
Description: This course presents theory, demonstrates techniques, and directs students in cold kitchen fundamentals associated with a restaurant pantry station, including salads and plated desserts. Emphasis is on speed, timing, and teamwork. (Grade Only)
Prerequisites/Corequisites: Course Completion of CUL 251A (or CUL 252.14) and CUL 254
Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent
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. Apply a working knowledge of sanitation and safety as applied in a professional kitchen.
2. Explain the importance of local and seasonal products in menu planning, design and presentation for the restaurant pantry station.
3. Perform basic skills involved in working the cold side (Garde Manger) of a professional kitchen.

Objectives:
Students will be able to:
1. Employ correct cooking techniques for a variety of ingredients.
2. Identify doneness of various products.
3. Modify recipes for quantity production.
4. Prepare mise-en-place for restaurant pantry and dessert stations.
5. Employ effective manual and organization skills to result in timely, efficient production.
6. Analyze and evaluate finished products.
7. Practice and apply food waste control principles.
8. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
9. Employ standards of professionalism, teamwork and leadership in the professional kitchen.

Topics and Scope:

I. Sanitation and Safety Practices in the Professional Kitchen
II. Basic Cooking Methods
    A. Dry-heat cooking techniques
        1. Grilling
        2. Broiling
        3. Pan-frying
        4. Deep-frying
        5. Smoking

B. Moist-heat cooking techniques
    1. Poaching
    2. Steaming
    3. Boiling
C. Preservation techniques
    1. Pickling
    2. Fermenting
D. Determining doneness
E. Evaluating quality

III. Basic Baking and Pastry Techniques
A. Types
    1. Cold and frozen desserts
    2. Baked desserts
B. Quantity baking
C. Determining doneness
D. Evaluating quality

IV. Menus and Recipes
A. Types and seasonality
B. Language
C. Standardized recipes
D. Measurements and conversions
E. Controlling food costs

V. Mise-en-Place
A. Tools and equipment
B. Ingredients
C. Preparing to cook
D. Organizing a workstation
E. Cleaning and maintaining a workstation and a kitchen

VI. Pantry Station
A. Salad types
B. Dressings and garnishes
C. Proper holding techniques
D. Plate presentation

VII. Dessert Station
A. Menu design
B. Sauces and garnishes
C. Proper holding techniques
D. Plate presentation

VIII. Pantry and Dessert Station Management
A. Proper mise-en-place for restaurant service
B. Cold food production
C. Portion and waste control
D. Quality control

IX. Sensory Evaluation

X. Attributes of the Professional Chef
A. Teamwork and leadership
B. Efficient time management and accuracy
C. Following written and verbal directions

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related Assignments:
1. Reading assignments, approximately 10-20 pages per week
2. Plan and complete prep lists, menu descriptions (written)
3. Three to four quizzes
4. Practical final exam (written portion included)

Lab-Related Assignments:
1. Practical laboratory work: daily cooking and baking assignments
2. Daily product assessment
3. Self-assessment and critique
4. Worksheets and food quality evaluations

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.

Prep lists, menu descriptions	Writing 5 - 10%

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

Worksheets, food quality evaluations, self-assessment and critique, product assessment	Problem solving 10 - 20%

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

Practical laboratory work, skill performance exams, practical cooking assessments	Skill Demonstrations 40 - 60%

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

Quizzes and final exam	Exams 10 - 20%

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

Attendance, participation, and professionalism	Other Category 5 - 20%

Representative Textbooks and Materials:
On Cooking: A Textbook of Culinary Fundamentals. 6th ed. Labensky, Sarah and Hause, Alan and Martel, Pricilla. Pearson. 2019