

**CUL 253A Course Outline as of Spring 2012****CATALOG INFORMATION**

Dept and Nbr: CUL 253A      Title: CULINARY CAFE 1  
 Full Title: Culinary Cafe 1  
 Last Reviewed: 3/23/2015

Units	Course Hours per Week		Nbr of Weeks		Course Hours Total	
Maximum	6.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	6.00	Lab Scheduled	9.50	8	Lab Scheduled	166.25
		Contact DHR	0		Contact DHR	0
		Contact Total	12.50		Contact Total	218.75
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 323.75

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: CUL 253.2

**Catalog Description:**

Fundamentals of commercial food preparation and restaurant operation. Students rotate through stations of a student-run cafe, developing skills in preparation of pasta, potatoes, grains, and legumes, as well as vegetarian, breakfast, and egg cookery. Students gain hands-on experience with table service and ware washing in a working kitchen.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 252.13 and CUL 253.5

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Fundamentals of commercial food preparation and restaurant operation. Students rotate through stations of a student-run cafe, developing skills in preparation of pasta, potatoes, grains, and legumes, as well as vegetarian, breakfast, and egg cookery. Students gain hands-on experience with table service and ware washing in a working kitchen. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 252.13 and CUL

253.5

Recommended: Eligibility for ENGL 100 or ESL 100

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**

**Outcomes and Objectives:**

Upon successful completion of this course, students will be able to:

1. Identify a variety of potatoes and properly cook them by moist and dry heat methods, by sauteeing/panfrying and deep frying, and by preparing a potato puree and potato items based on purees.
2. Prepare fresh pasta dough and a variety of pasta dishes.
3. Identify and prepare a variety of legumes and grains.
4. Prepare a variety of vegetarian dishes using a variety of cooking methods.
5. Utilize proper holding and reheating techniques.
6. Prepare a variety of breakfast items.
7. Employ appropriate skills at various stations in a professional kitchen including plating and presentation techniques.
8. Complete food preparation and service activities focusing on speed and timing.
9. Properly use tools and equipment found in a professional kitchen.
10. Identify and employ interpersonal, professional, and teamwork skills required of employees in the food service industry.
11. Employ appropriate basic skills.
12. Apply proper procedures for washing, sanitizing, drying, and storing equipment, wares, and utensils in a working kitchen.

**Topics and Scope:**

- I. Potato cookery
  - A. Moist heat methods
  - B. Dry heat method
  - C. In fat
  - D. Potato puree items

- E. Proper holding and reheating
- II. Pasta cookery
  - A. Fresh pasta
  - B. Dry pasta
- III. Grain and legume cookery
- IV. Vegetarian cookery
  - A. Cultural and global importance of the vegetarian diet
  - B. Basic guidelines for vegetarian cookery
  - C. Vegetarian dishes and cooking methods
- V. Breakfast cookery
  - A. Eggs
  - B. Starches
  - C. Meats
- VI. Professionalism
  - A. Interpersonal skills
  - B. Attitudes
  - C. Habits
  - D. Teamwork
- VII. Table service
  - A. Handling servicewares
    - 1. Safety
    - 2. Sanitation
  - B. Table settings
  - C. Sidework
  - D. Tray Service
  - E. Table clearing
  - F. Customer relations
- VIII. Dishwashing
  - A. Procedures
  - B. Washing
  - C. Sanitizing
  - D. Ware washing chemicals
    - 1. Identification
    - 2. Proper use
  - E. Ware drying and storage

**Assignment:**

1. Rotate through variety of stations in a working cafe
2. Written term project, 3-5 pages
3. Portfolio to include reading journal, copies of daily menu, recipes, and weekly written descriptions of tasks and self-evaluations
4. Demonstrate proper table setting
5. Demonstrate proper table service and clearing procedures
6. Demonstrate proper washing, sanitizing, and storage procedures
7. Written final consisting of fill-in, objective, short answer and essay questions
8. Assigned reading, 10 - 20 pages per week

**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.

Written homework, weekly written descriptions, and evaluations

Writing  
10 - 20%

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

Inter-station communication, self evaluations

Problem solving  
10 - 20%

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

Class performances, ability to follow verbal directions

Skill Demonstrations  
30 - 40%

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

Exams: multiple choice, true/false, matching items, completion, short answer, fill-in

Exams  
5 - 20%

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

Attendance, participation, and professionalism

Other Category  
10 - 25%

### **Representative Textbooks and Materials:**

On Cooking: A Textbook of Culinary Fundamentals, 5th edition, by Sarah R. Labensky and Alan M. Hause. Prentice Hall, 2011.

Instructor prepared recipes and materials.