

**ESL 735 Course Outline as of Summer 2012****CATALOG INFORMATION**

Dept and Nbr: ESL 735                      Title: VESL FOR CULINARY ARTS  
 Full Title: Vocational English as a Second Language for Culinary Arts  
 Last Reviewed: 10/12/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	0	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: Non-Credit  
 Grading: Non-Credit Course  
 Repeatability: 27 - Exempt From Repeat Provisions  
 Also Listed As:  
 Formerly:

**Catalog Description:**

This course will provide a foundation for non-native English speaking students for four introductory Culinary Arts classes. Students will become familiar with basic culinary and food safety vocabulary; learn reading, writing and test-taking skills; and practice oral communication skills necessary for the professional culinary environment.

**Prerequisites/Corequisites:****Recommended Preparation:**

Course Eligibility for EMLS 716 ( or ESL 716)

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

Description: Foundation for non-native English speaking students for four introductory Culinary Arts classes. Students will become familiar with basic culinary and food safety vocabulary, learn reading, writing, and test-taking skills, and practice oral communication skills necessary for the professional culinary environment. (Non-Credit Course)

Prerequisites/Corequisites:

Recommended: Course Eligibility for EMLS 716 ( or ESL 716)

Limits on Enrollment:

Transfer Credit:

Repeatability: Exempt From Repeat Provisions

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

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

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
---------------	----------------------	------------	-----------

<b>CSU Transfer:</b>	Effective:	Inactive:
----------------------	------------	-----------

<b>UC Transfer:</b>	Effective:	Inactive:
---------------------	------------	-----------

**CID:**

**Certificate/Major Applicable:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon completion of this course, the student will be able to:

1. Identify and define common culinary and food safety terms, ingredients, products, and concepts.
2. Identify and describe the use of common culinary and food safety equipment.
3. Identify and describe basic cooking techniques.
4. Identify U.S. measurement conversions and equivalents between U.S. and metric systems.
5. Participate actively and communicate effectively in group discussions, role-plays, and presentations on food safety and culinary arts topics.
6. Identify and discuss the roles and responsibilities of a professional food service worker.
7. Ask for clarification of spoken instructions and lecture material.
8. Demonstrate understanding of oral and written instructions and objective test formats.
9. Recognize and demonstrate understanding of food safety and culinary charts, recipes, and diagrams.
10. Read and demonstrate comprehension of the main idea of selected food safety, sanitation, and culinary arts readings.
11. Highlight important information from selected food safety, sanitation, and culinary arts readings.
12. Interpret simple word problems and various recipe forms correctly.
13. Write short reports, complete worksheets, timelines, and objective tests, and take in-class notes.

### **Topics and Scope:**

#### I. Food Safety and Sanitation

##### A. Vocabulary Recognition

1. Microbiological Hazards -- terms and concepts such as:

pathogen, bacteria, virus, parasite, fungi (molds and yeasts),  
toxin, intoxication

2. Types of Hazards in Food: physical, chemical, and biological

3. Foodborne Illnesses Terms and Concepts

a. Basic concepts such as: foodborne illness, pathogen, cross contamination;

b. Pathogen types and characteristics such as: bacteria, virus, parasite, fungi (molds and yeasts)

c. Temperatures: Fahrenheit vs. Celsius

d. Food danger zone

e. Importance of time and temperature controls

4. Safety and Sanitation Procedures, Terms and Concepts

a. Personal hygiene and disease transmission

b. Food danger zone

c. Cleaning and sanitizing steps: wash, rinse, sanitize, air dry

d. Cleaning and sanitizing chemicals: bleach, iodine, quats (quaternary ammonia)

e. Bleach as a sanitizing agent not a cleaning agent

f. Accidents, hazards and emergency procedures: choking, lacerations, burns, slips and falls, CPR, Heimlich maneuver

B. Oral/Aural Skills

1. Discussion skills for effective groupwork (active listening and participation, politeness strategies, asking questions, clarifying information)

2. Role-plays and presentations on food safety and sanitation topics

3. Understanding main ideas and details in spoken instructions and oral presentations on food safety and sanitation topics

4. Identifying safety and sanitation responsibilities of food service workers

C. Reading

1. Understanding main ideas in food safety and sanitation readings

2. Highlighting important information in food safety and sanitation readings

3. Using skimming, scanning, and context clues to identify important vocabulary and definitions related to food safety and sanitation

4. Reading and understanding instructions on objective tests

D. Writing

1. Short reports on food safety and sanitation topics

2. Worksheets to evaluate for safety and sanitation

3. Completing objective tests (short answer, true/false, multiple choice, matching items)

II. Culinary Arts Survey

A. Vocabulary Recognition

1. Culinary techniques, tools and terms (such as: broil, saute, poach, mince, serrated knife, steam kettle, host, menu, broth, barista)

2. U.S and metric measurement standards and their equivalents

B. Oral/Aural Skills

1. Listening to instructions and presentations for main ideas and details
2. Oral presentation on recipe from student's culture
3. Discussion skills for effective groupwork (active listening and participation, politeness strategies, asking questions, clarifying information)

#### C. Reading

1. Interpreting charts and timelines of culinary history
2. Using skimming, scanning, and context clues to identify important vocabulary and definitions related to professional cooking
3. Highlighting important information in culinary history texts
4. Interpreting and using table of contents, index, headings, charts and pictures to find information and improve understanding of culinary and syllabus information
5. Reading and understanding instructions on objective tests

#### D. Writing

1. Note-taking
2. Creating timelines based on culinary history reading
3. Completing objective tests (short answer, true/false, multiple choice, matching items)
4. Completing culinary problem-solving worksheets

### III. Professional Cooking Basics

#### A. Vocabulary Recognition

1. Ingredients (vegetables, fruits, grains, legumes, potatoes, pastas, meats, fish, poultry)
2. Equipment (hand tools, measuring tools, cookware)
3. U.S and metric measurement standards and their equivalents
4. Cleaning tools and supplies
5. Kitchen hierarchy (executive chef, sous chef, area chef, line cook)
6. Cooking techniques and concepts (mise en place, dry heat, moist heat, combined cooking)

#### B. Oral/Aural Skills

1. Listening to instructions and presentations for main ideas and details
2. Oral presentation and demonstration
3. Clarifying, asking questions, confirming instructions

#### C. Reading

1. Interpreting and using table of contents, index, headings, recipe formats, charts, and pictures to find information and improve understanding of culinary and syllabus information
2. Using skimming, scanning, and context clues to identify important vocabulary and definitions related to professional cooking
3. Highlighting important information in culinary texts
4. Reading and understanding instructions on objective tests

#### D. Writing

1. Note-taking
2. Completing objective tests (short answer, true/false, multiple choice, matching items)

3. Completing culinary problem-solving worksheets
- IV. Introduction to Baking and Pastry
- A. Vocabulary Recognition
    1. Ingredient groups (leavenings, fats, flours, dairy)
    2. Equipment (hand tools, machinery, scales)
    3. Measurements (liquid, dry, weights)
    4. Baked goods (Pate a choux, laminated doughs, pies and tarts, quick breads, cakes, breads)
  - B. Oral/Aural Skills
    1. Listening to instructions and presentations for main ideas and details
    2. Clarifying, asking questions, confirming instructions
  - C. Reading
    1. Interpreting and using table of contents, index, headings, recipe formats, charts, and pictures to find information and improve understanding of culinary and syllabus information
    2. Using skimming, scanning, and context clues to identify important vocabulary and definitions related to professional cooking
    3. Highlighting important information in culinary texts
    4. Reading and understanding instructions on objective tests and assignments
  - D. Writing
    1. Completing culinary problem-solving worksheets
    2. Completing objective tests and assignments (short answer, true/false, multiple choice, matching items)
    3. Note-taking

**Assignment:**

Representative Assignments:

1. Reading and writing assignments including notetaking, highlighting, summarizing.
2. Skill demonstrations:
  - a) Memorization of culinary and food safety terms;
  - b) Internet research;
  - c) Role-plays;
  - d) Oral presentations and demonstrations.
3. Problem solving:
  - a) Recipe conversion exercises;
  - b) Mathematical conversion exercises;
  - c) Problem-solving worksheets.
4. Vocabulary, reading, and grammar quizzes (4-8).
5. Final written exam including various objective and subjective questions.

**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.

Writing assignments

Writing  
10 - 30%

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

Conversions, worksheets

Problem solving  
5 - 20%

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

Presentations & demos., memorization, role plays

Skill Demonstrations  
10 - 20%

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

Multiple choice, true/false, matching items, completion, quizzes, exams

Exams  
20 - 40%

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

Attendance and participation

Other Category  
10 - 15%

**Representative Textbooks and Materials:**

Instructor prepared materials.