

**CUL 286.4 Course Outline as of Fall 2018****CATALOG INFORMATION**

Dept and Nbr: CUL 286.4 Title: VEG SOUP, STOCK, SAUCES

Full Title: Vegetarian Soups, Stocks, and Sauces

Last Reviewed: 1/22/2018

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	0.75	2	Lab Scheduled	13.13
		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: 8.75

Total Student Learning Hours: 26.25

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CUL 285.22

**Catalog Description:**

Culinary professional presents theory, demonstrates techniques, and supervises and critiques student preparations. Course covers historical and modern cooking techniques of Vegetarian soups, stocks, and sauces as applied to gourmet, regional, national, and international plant-based dishes.

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

Description: Culinary professional presents theory, demonstrates techniques, and supervises and critiques student preparations. Course covers historical and modern cooking techniques of Vegetarian soups, stocks, and sauces as applied to gourmet, regional, national, and international plant-based dishes. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **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:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Prepare a variety of dishes common to a particular vegetarian cuisine using locally available products.
2. Apply a working knowledge of sanitation and safety in a commercial kitchen.

### **Objectives:**

At the conclusion of this course, the student should be able to:

1. Describe the principles, history, and philosophy of vegetarian cookery.
2. Discuss current concepts, health benefits, and theories related to vegetarian diets and nutrition.
3. Recognize and use proper cooking techniques and equipment to prepare and present a variety of vegetarian recipes.
4. Identify and select fresh, local, seasonal, organically and sustainably grown ingredients.
5. Describe important cultural and global eating patterns that influence vegetarian diets.
6. Modify favorite dishes or meals to be plant-based.
7. Identify the basic principles of vegetarian meal planning.
8. Employ safe, hygienic food handling procedures.

### **Topics and Scope:**

- I. Definitions
  - A. Vegetarian cuisine
  - B. Ethnic and Regional vegetarian cuisine
  - C. Vegetarian terminology
- II. Cooking Equipment
  - A. Tools and utensils
  - B. Ovens and stoves
  - C. Serving bowls and platters

### III. Ingredients Based on Geographical Location and Season

- A. Fresh
- B. Dry goods
- C. Canned and frozen
- D. Seasonal
- E. Herbs, spices, and condiments
- F. Fats

### IV. Eating Patterns and Lifestyles

- A. Vegetarian
- B. Stationary vs. mobile
- C. Home cooking vs. commercially prepared foods
- D. Environmental and health-related considerations
- E. Historical Influences

### V. Styles of Food Preparation

- A. Dry heat
- B. Moist heat
- C. Combination cooking
- D. Raw

### VI. Safe and Hygienic Food Handling

Concepts presented in lecture practiced in lab.

#### **Assignment:**

##### Lecture-Related Assignments:

1. Reading, approximately 6-10 pages per week
2. Keep a recipe journal
3. Complete worksheet(s) on aspects of cuisine, e.g., equipment identification, terminology, ingredients, cooking methods, historical influences, etc.

##### Lab-Related Assignments:

1. Prepare assigned recipes
2. Taste and evaluate the success of recipes prepared in class

#### **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.

Worksheets
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Writing 5 - 10%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None
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Problem solving 0 - 0%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Preparing and evaluating recipes

Skill Demonstrations  
60 - 75%

**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.

Recipe journal; attendance and participation

Other Category  
20 - 30%

**Representative Textbooks and Materials:**

Instructor prepared materials.