

ADLTED 784 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: ADLTED 784 Title: COMM FOOD PREP AND SERV
 Full Title: Commercial Food Preparation and Service
 Last Reviewed: 3/11/2019

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	0	6	Lecture Scheduled	0
Minimum	0	Lab Scheduled	3.00	4	Lab Scheduled	18.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	18.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 18.00

Title 5 Category: Non-Credit

Grading: Non-Credit Course

Repeatability: 27 - Exempt From Repeat Provisions

Also Listed As:

Formerly:

Catalog Description:

Fundamentals of commercial food preparation emphasizing practical experience rotating through the stations of a kitchen, developing cooking skills in hot and cold food production, proper plating and serving of food, and the foundations of teamwork.

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

Description: Fundamentals of commercial food preparation emphasizing practical experience rotating through the stations of a kitchen, developing cooking skills in hot and cold food production, proper plating and serving of food, and the foundations of teamwork. (Non-Credit Course)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Exempt From Repeat Provisions

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:

Certificate Applicable Course

COURSE CONTENT

Student Learning Outcomes:

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

1. Identify and exhibit habits required by employers in the food service industry.
2. Demonstrate best practices in preparation and service in commercial kitchens.

Objectives:

Students will be able to:

1. Practice safe handling of food and sanitation of kitchens.
2. Identify and use tools and equipment found in commercial kitchens.
3. Demonstrate a working vocabulary of culinary terms.
4. Explain and demonstrate a variety of cooking techniques.
5. Work in teams in the food service industry.
6. Explain best practices in preparation and service.

Topics and Scope:

- I. Kitchen Overview
- II. The Food Service Professional
- III. Sanitation and Industrial Safety Fundamentals
- IV. Kitchen Equipment and Its Uses
- V. Culinary Terminology
- VI. Mise en Place
- VII. Basic Food Preparation Techniques
- VIII. Food Presentation and Garnish
- IX. The Recipe--Its Structure and Use
- X. The Menu
- XI. Buffet Preparation
- XII. Food Service
- XIII. Weights and Measures

Assignment:

1. Food preparation activities (10 - 15)
2. Food service activities (10 - 15)
3. Sanitation and safe food handling activities (10 - 15)

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.

None

Writing
0 - 0%

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

None

Problem solving
0 - 0%

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

Food service and preparation activities; safety and sanitation activities

Skill Demonstrations
50 - 60%

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.

Attendance and participation in teamwork activities

Other Category
40 - 50%

Representative Textbooks and Materials:

Instructor prepared materials