

CATALOG INFORMATION

Dept and Nbr: CUL 257

Title: PRACT KITCH & REST MAINT

Full Title: Practical Kitchen and Restaurant Maintenance

Last Reviewed: 2/23/2004

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	3.00	Lab Scheduled	4.50	17.5	Lab Scheduled	78.75
		Contact DHR	0		Contact DHR	0
		Contact Total	6.00		Contact Total	105.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 157.50

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:
Practical experience in all aspects of maintaining a professional working kitchen and restaurant. Includes ware washing, cleaning and maintaining various pieces of large and small commercial restaurant equipment, floors, storage areas, and public areas. Emphasis is placed on sanitation and safe use of cleaning solutions.

Prerequisites/Corequisites:
Completion of or concurrent enrollment in CUL 250.

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Practical experience in all aspects of cleaning and maintaining a professional working kitchen and restaurant. Emphasis on sanitation and safe use of cleaning solutions. (Grade Only)
Prerequisites/Corequisites: Completion of or concurrent enrollment in CUL 250.
Recommended:

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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

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

1. Identify various materials, equipment, ware, and utensils found in a working kitchen and in the front and back of house and apply correct principles and procedures for washing, sanitizing, and maintaining by both manual and mechanical means.
2. Properly identify and use ware-washing chemicals.
3. Properly identify and operate ware-washing equipment.
4. Utilize proper ware drying and storage techniques.
5. Identify and clean various pieces of large and small equipment used in a professional kitchen.
6. Clean and maintain a working kitchen and restaurant area, including all equipment and food preparation, dining, and dry and cold storage areas, utilizing proper sanitation practices.
7. Employ safe practices when using cleaning supplies and solutions.
8. Requisition cleaning and maintenance supplies as needed.
9. Maintain temperature log for cold and dry storage areas.
10. Follow a cleaning schedule and maintain an accurate maintenance log.
11. Recycle materials and properly dispose of waste.
12. Describe the purpose of the MSDS (Materials Safety Data Sheets) binder and locate product data sheets therein.
13. Implement basic electrical and plumbing maintenance measures and fire and safety emergency procedures.

Topics and Scope:

I. Kitchen Equipment

A. Equipment identification

B. Proper care of large and small equipment

II. Principles and Procedures for Washing and Sanitizing

A. Chemical identification

1. Ware washing chemicals
2. Sanitizing chemicals
3. Cleaning compounds

B. Ware washing equipment

1. Identification
2. Operation of

C. Cleaning, sanitizing, and maintenance procedures

1. Equipment

- a. large
- b. small

2. Wares

- a. manual means
- b. mechanical means

3. Utensils

- a. manual means
- b. mechanical means

4. Materials

- a. floors
- b. counters
- c. walls

5. Front of house

6. Back of house

7. Requisition of supplies

8. Cleaning schedules and maintenance logs

9. Recycling and waste disposal

10. Basic electrical and plumbing maintenance

D. Proper food storage procedures

1. Cold storage areas

2. Dry storage areas

3. Temperature logs

- a. Cold storage areas
- b. Dry storage areas

E. Safety

1. MSDS binder

- a. purpose
- b. locating data sheets
- c. how to read and interpret

2. Using a fire extinguisher

3. Proper lifting techniques

Assignment:

1. Self-assessment journal related to maintenance practices.
2. Individual demonstrations to entire class on the cleaning procedures for one piece of equipment.
3. Complete temperature logs for cold and dry storage areas.
4. Fill out requisition forms based on product needs.
5. Quizzes covering equipment identification, cleaning supplies and procedures, and safety practices.
6. Final performance exam involving demonstration of cleaning, sanitizing,

and maintenance procedures.

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.

Self-assessment journal.

Writing
5 - 10%

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

Temperature logs; product requisitions.

Problem solving
10 - 20%

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

Class performances, Performance exams

Skill Demonstrations
40 - 50%

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

Multiple choice, True/false, Matching items, Completion

Exams
5 - 20%

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

Attendance and participation.

Other Category
10 - 25%

Representative Textbooks and Materials:

Instructor prepared materials.