

CATALOG INFORMATION

Dept and Nbr: CUL 221.31 Title: THE FRENCH CHEF
Full Title: The French Chef
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 39 - Total 2 Times
Also Listed As:
Formerly: CULT221.31

Catalog Description:
Professional chefs present theory, demonstrate techniques, supervise production and critique student production of a variety of foods.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional French chef presents traditional & contemporary French food. Emphasis on advance preparation to avoid last minute stress. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Prepare soups, salads, vegetables, entrees and desserts.
2. Recognize some of the historical background that influence French cooking.
3. Practice pronunciation of French menu items.
4. Prepare regional French foods.
5. Strengthen organizational skills with regard to food preparation.
6. Assemble food items for "mise-en-place" or pre-preparation of menu items.
7. Practice a variety of cooking techniques: baking, braising, sauteeing, and grilling.

Topics and Scope:

In this French cooking class, the student will prepare traditional and contemporary French dishes. Emphasis will be placed on "mis-en-place" or preparation of menu items. Lectures will emphasize the cooking techniques employed, regions of origin of particular dishes and historical background of the recipes.

Assignment:

1. Chef/instructor evaluates student's food preparation.

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.	
LAB WORK	Problem solving 0 - 0%
Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.	
PREPARE A DISH/EVALUATE OTHERS	Skill Demonstrations 65 - 85%
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.	
None	Other Category 0 - 0%

Representative Textbooks and Materials: