

CATALOG INFORMATION

Dept and Nbr: CUL 215.2 Title: SUM GRILL&BBQ
Full Title: Summer Grilling and Barbecuing
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: CULT 215.2

Catalog Description:
Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of grilled and barbecued foods, with an emphasis on fresh local products. Course will cover meat, poultry, fish, seafood, fresh produce, marinades, sauces and salsas.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents theory, demonstrates techniques, and supervises student preparation of grilled and barbecued foods, with an emphasis on fresh local products. Course will cover meat, poultry, fish, seafood, fresh produce, marinades, sauces, and salsas. (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:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will be able to:

1. Properly grill and barbecue foods.
2. Define the various terms that apply to grilling and barbecuing.
3. Identify and use the correct tools required for grilling and barbecuing.
4. Examine new combinations of colors, flavors, and textures in menu items.
5. Describe the importance of working with fresh, local, seasonal products.
6. Properly determine doneness in grilled and barbecued foods.
7. Practice appropriate plate presentations and garnishes for each dish prepared.

Topics and Scope:

History of terminology.

Identification and practical usage of tools and equipment.

Color, flavor, and texture combinations.

Preparation, presentation, and evaluation of grilled and barbecued foods.

The importance of using fresh, local, seasonal products.

Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.

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, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

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
10 - 25%

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

PREPARE AND EVALUATE RECIPES

Skill Demonstrations
60 - 80%

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

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.