

**CUL 200.2 Course Outline as of Spring 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 200.2 Title: POULTRY 2

Full Title: Entrees - Poultry Cookery 2

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 200.2

**Catalog Description:**

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of advanced poultry dishes including chicken, duck and game birds. Students practice a variety of cooking techniques as they apply to poultry and will prepare accompanying sauces and side dishes.

**Prerequisites/Corequisites:****Recommended Preparation:**

Basic cooking knowledge.

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional chef presents theory, demonstrates technique, and supervises student preparation of a variety of poultry dishes including chicken, duck and game birds. Students practice various advanced cooking techniques as they apply to poultry and will prepare accompanying sauces and side dishes. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Basic cooking knowledge.

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

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

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

•The student will

1. Fabricate a variety of types of poultry and game birds using proper tools and techniques.
2. Use sanitation techniques to prepare poultry dishes safely.
3. Use advanced cooking techniques to prepare a variety of recipes.
4. Prepare sauces to accompany poultry dishes.
5. Prepare a variety of vegetable and starch side dishes.
6. Practice presentation techniques.

**Topics and Scope:**

1. Through lecture and demonstration, students will be instructed in advanced handling, fabricating, & cooking techniques for a variety of poultry and game bird items.
2. Recipes will be presented, discussed, and prepared.
3. Topics will include:
  - a. characteristics of game birds
  - b. difference between domesticated poultry and game birds
  - c. methods used to evaluate quality of game birds
  - d. proper ways to bone game birds and small poultry
  - e. moist heat, dry heat and combination cooking techniques

- f. choosing correct sauces and side dishes to accompany particular types of poultry and game birds
  - g. methods used to evaluate the quality of the finished product.
4. Presentation techniques will be practiced
  5. Students will taste and critique all recipes prepared

### 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.

Preparation and evaluation of cooked 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.