

**CUL 221.34 Course Outline as of Spring 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 221.34 Title: FISH-SHELLFISH II

Full Title: Entrees, Side Dishes Fish-Shellfish II

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: CULT221.34

**Catalog Description:**

Professional chef presents theory, demonstrates technique, supervises student preparation of fish and shellfish dishes and accompaniments.

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

Description: Students learn to identify and select fish and shellfish and practice a variety of cooking techniques to prepare fish, shellfish, and complimentary side dishes. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

### **CID:**

### **Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The student will:

- 1) Identify a variety of fish.
- 2) Practice a variety of cooking techniques:  
grilling, braising, baking, poaching and sauteing.
- 3) Prepare fish stocks, stock-based sauces and butter sauces.
- 4) Prepare a variety of vegetable dishes.

### **Topics and Scope:**

In this class on fish cookery, the student will become familiar with the proper techniques of fish selection and handling. The principles of fish filleting will be demonstrated and practiced. A variety of cooking methods will be employed: including saute, grill, braising, baking and poaching.

### **Assignment:**

Chef/instructions evaluates student 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, 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.

Exams, LAB WORK

Problem solving  
10 - 25%

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

SKILL DEMONSTRATIONS PREPARING  
FISH/SHELLFISH.

Skill Demonstrations  
60 - 80%

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

SHORT ANSWER, MULTIPLE CHOICE QUESTIONS

Exams  
10 - 20%

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

Attendance, assist to the Chef/Instructor in the preparation and cleanup of demonstrations.

Other Category  
10 - 10%

**Representative Textbooks and Materials:**