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:

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 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 wit h 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: