

CUL 200.6 Course Outline as of Summer 2011**CATALOG INFORMATION**

Dept and Nbr: CUL 200.6 Title: SEAFOOD & SHELLFISH

Full Title: Seafood and Shellfish

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 200.6

Catalog Description:

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of fish and shellfish dishes including salmon, rockfish, prawns and mussels. Students apply a variety of cooking techniques as they apply to fish and shellfish and will prepare accompanying sauces and side dishes.

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

Description: Professional Chef presents theory, demonstrates techniques & supervises and critiques student preparation of a variety of fish and shellfish dishes including salmon, rockfish, prawns and mussels. Students practice a variety of cooking techniques as they apply to fish and shellfish and will prepare accompanying sauces and 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 students will:

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

Topics and Scope:

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating, and cooking techniques for a variety of fish and shellfish items.
2. Recipes will be presented, discussed, and prepared.
3. Topics will include:
 - a. characteristics of fish and shellfish including salmon, rockfish, prawns, and mussels
 - b. climatic and geographical conditions that affect the quality and availability of fish and shellfish
 - c. methods used to evaluate quality of fish and shellfish
 - d. proper use of knives
 - e. proper ways to fabricate fish and shellfish
 - f. moist heat techniques
 - g. dry heat techniques

- h. combination cooking techniques
 - i. choosing the correct sauce to accompany particular types of fish and shellfish
 - j. choosing the correct side dishes to accompany particular types of fish and shellfish
 - k. methods used to evaluate the quality of the finished product
4. Presentation techniques will be utilized.
5. Students will taste and critique all recipes prepared.

Assignment:

- 1. Practical lab 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.

Class performances, 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/Participation

Other Category
10 - 25%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.

