

CUL 200.11 Course Outline as of Summer 2011**CATALOG INFORMATION**

Dept and Nbr: CUL 200.11 Title: HORS D'OEUVRES

Full Title: Hors D'oeuvres

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: CULT200.11

Catalog Description:

Professional chef presents theory, demonstrates techniques, & supervises and critiques student preparation of a variety of hors d'oeuvres, appetizers, and first course dishes. This course will focus on the production of baked appetizers, using a variety of doughs, vegetables, meat, shellfish, and cheeses.

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 hors d'oeuvres, appetizers, and first course dishes. This course will focus on the production of baked appetizers using a variety of doughs, vegetables, meat, shellfish and cheeses. (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 hors d'oeuvres using proper tools and techniques.
2. Use sanitation techniques to prepare hors d'oeuvres safely.
3. Recognize and use proper cooking techniques to prepare a variety of recipes.
4. Recognize and evaluate concepts of flavor combination of baked hors d'oeuvres.
5. Prepare and evaluate a variety of crusts & fillings for savory tarts.
6. Prepare and evaluate pate a choux paste.
7. Prepare and evaluate hors d'oeuvres made with yeasted dough.
8. Prepare a variety of garnishes for savory hors d'oeuvres.

Topics and Scope:

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating & cooking techniques for a variety of hors d'oeuvres, including:
 - a. construction of savory tarts
 - b. crust made from bread crumbs, corn meal, pate brisee.
 - c. techniques designed to prevent soggy crusts.
 - d. production and unusual use of choux paste
 - e. incorporation of cheese into choux paste
 - f. savory fillings for choux products
 - g. advance production
 - h. using the freezer to reduce last minute work.
 - i. yeast dough

2. Recipes will be presented, discussed, and prepared.
3. Presentation techniques will be utilized.
4. 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.