

**ADLTED 784 Course Outline as of Summer 2017****CATALOG INFORMATION**

Dept and Nbr: ADLTED 784 Title: COMM FOOD PREP AND SERV

Full Title: Commercial Food Preparation and Service

Last Reviewed: 3/11/2019

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0	Lecture Scheduled	0	4	Lecture Scheduled	0
Minimum	0	Lab Scheduled	15.00	4	Lab Scheduled	60.00
		Contact DHR	0		Contact DHR	0
		Contact Total	15.00		Contact Total	60.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 60.00

Title 5 Category: Non-Credit

Grading: Non-Credit Course

Repeatability: 27 - Exempt From Repeat Provisions

Also Listed As:

Formerly:

**Catalog Description:**

Fundamentals of commercial food preparation emphasizing practical experience rotating through the stations of a kitchen, developing cooking skills in hot and cold food production, proper plating and serving of food, and the concepts of teamwork.

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

Description: Fundamentals of commercial food preparation emphasizing practical experience rotating through the stations of a kitchen, developing cooking skills in hot and cold food production, proper plating and serving of food, and the concepts of teamwork. (Non-Credit Course)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Exempt From Repeat Provisions

## **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**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Identify and exhibit attitudes and habits required by employees in the food service industry.
2. Demonstrate best practices in preparation and service in commercial kitchens.

### **Objectives:**

Upon completion of the course, students will be able to:

1. Practice safe handling of food and sanitation of kitchens.
2. Identify and use tools and equipment found in commercial kitchens.
3. Demonstrate a working vocabulary of culinary terms.
4. Explain and demonstrate a variety of cooking techniques.
5. Work in teams in the food service industry.
6. Explain best practices in preparation and service.

### **Topics and Scope:**

- I. Kitchen Overview
- II. The Food Service Professional
- III. Sanitation and Industrial Safety Fundamentals
- IV. Kitchen Equipment and Its Uses
- V. Culinary Terminology
- VI. Mise en Place
- VII. Basic Food Preparation Techniques
- VIII. Food Presentation and Garnish
- IX. The Recipe--Its Structure and Use
- X. The Menu
- XI. Buffet Preparation
- XII. Food Service
- XIII. Weights and Measures

## Assignment:

1. Food preparation activities (15 to 20)
2. Food service activities (10 to 20)
3. Sanitation and safe food handling activities (10 to 20)

## 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

Writing  
0 - 0%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving  
0 - 0%

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

Food preparation demonstrations; safety and sanitation activities

Skill Demonstrations  
50 - 60%

**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 in teamwork activities

Other Category  
40 - 50%

## Representative Textbooks and Materials:

Instructor prepared materials

Commissary Kitchen: My Infamous Prison Cookbook. Johnson, Albert and Iandoli, Kathy and Huang, Eddie. Infamous Book. 2016