**ADLTED 784 Course Outline as of Fall 2020**

# 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 | 6 | Lecture Scheduled | 0 |
| Minimum | 0 | Lab Scheduled | 3.00 | 4 | Lab Scheduled | 18.00 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 3.00 | | Contact Total | 18.00 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 0.00 Total Student Learning Hours: 18.00

| | |
|---|---|
| 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 foundations 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 foundations of teamwork. (Non-Credit Course)
Prerequisites/Corequisites:
Recommended:

Limits on Enrollment:
Transfer Credit:
Repeatability: Exempt From Repeat Provisions

## 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

**Student Learning Outcomes:**
At the conclusion of this course, the student should be able to:
1. Identify and exhibit habits required by employers in the food service industry.
2. Demonstrate best practices in preparation and service in commercial kitchens.

**Objectives:**
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 (10 - 15)
2. Food service activities (10 - 15)
3. Sanitation and safe food handling activities (10 - 15)

**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.

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|---|---|
| None | Writing<br>0 - 0% |

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

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|---|---|
| None | Problem solving<br>0 - 0% |

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

| | |
|---|---|
| Food service and preparation activities; safety and sanitation activities | Skill Demonstrations<br>50 - 60% |

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

| | |
|---|---|
| None | Exams<br>0 - 0% |

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

| | |
|---|---|
| Attendance and participation in teamwork activities | Other Category<br>40 - 50% |

**Representative Textbooks and Materials:**
Instructor prepared materials