

**CUL 252.3 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 252.3 Title: KNIFE SKILLS

Full Title: Knife Skills

Last Reviewed: 3/27/2017

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	0	17.5	Lecture Scheduled	0
Minimum	2.00	Lab Scheduled	6.00	8	Lab Scheduled	105.00
		Contact DHR	0		Contact DHR	0
		Contact Total	6.00		Contact Total	105.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 0.00

Total Student Learning Hours: 105.00

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 252.3

**Catalog Description:**

Professional chef presents theory, demonstrates techniques, and supervises and critiques students' practice and mastery of basic knife skills, with an introduction to vegetable preparation. Emphasis is placed on proper sanitation practices and developing good motor skills.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 250 ( or CULT 250) OR Course Completion or Current Enrollment in CUL 50 ( or CULT 50)

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional Chef presents theory, demonstrates techniques, and supervises and critiques students' basic knife skills, with an introduction to vegetable preparation. Emphasis on sanitation and developing good motor skills. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 ( or CULT 250) OR Course Completion or Current Enrollment in CUL 50 ( or CULT 50)

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **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**

**Outcomes and Objectives:**

The student will:

1. Identify parts of a knife.
2. Identify kinds of knives and sharpening tools.
3. Select correct knife for specified use.
4. Demonstrate and explain importance of proper knife sharpening techniques.
5. Demonstrate proper knife care and safety practices.
6. Identify and execute standard and special cutting techniques.
7. Identify dimensions of a variety of specified cuts.
8. Recognize and identify a variety of vegetables.
9. Select vegetables appropriate to needs.
10. Employ proper vegetable storage procedures to ensure proper sanitation and freshness.
11. Explain how vegetables are preserved.
12. Prepare vegetables for cooking or service, applying appropriate cutting procedures.
13. Cut vegetables uniformly into a variety of classic shapes.
14. Apply principles and proper procedures for sanitation and safe, hygienic food handling.
15. Develop effective motor skills.

**Topics and Scope:**

1. Identification of kinds of knives and their uses.
2. Knife skills and proper cutting techniques for a variety of vegetable items.
3. Knife sharpening.

4. Safe knife handling.
5. Knife storage.
6. Motor skills.
7. Speed and precision.
8. Vegetables identification and preparation for cooking or service.
9. Principles and proper procedures for sanitation and safe, hygienic food handling.

### Assignment:

1. Complete statements concerning rules to follow when sharpening knives and concerning the care of knives.
2. Select true statements concerning knife safety practices.
3. Display and identify a variety of knives and their uses.
3. Practical laboratory work on various care and sharpening techniques.
4. Practical laboratory work on knife skills and proper cutting techniques for a variety of vegetable items.
5. Vegetable preparation for cooking and service.
6. Evaluate and critique process and results.

### 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 reports, Quizzes, Exams

Problem solving  
5 - 20%

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

Class performances, Performance exams

Skill Demonstrations  
40 - 60%

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

Multiple choice, True/false, Matching items, Completion

Exams  
15 - 35%

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

Attendance/Participation/Professionalism

Other Category  
5 - 10%

**Representative Textbooks and Materials:**  
Instructor prepared handouts and recipes.