

CUL 253.3 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 253.3 Title: CULINARY CAFE KITCHEN II

Full Title: Culinary Cafe Kitchen II

Last Reviewed: 3/23/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	2.00	Lab Scheduled	3.00	8	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

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 253.3

Catalog Description:

Provides further hands-on experience in a production kitchen. Students assume responsibility for various stations in a production kitchen of a student-run restaurant. Emphasis is on refining culinary skills and the ability to manage, mentor and instruct others.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 253A (or CUL 253.2 or CULT 253.2) OR Course Completion or Current Enrollment in CUL 53 (or CULT 53)

Recommended Preparation:

Eligibility for ENGL 100A or ENGL 100.

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

Description: Provides further hands-on experience in a production kitchen. Students assume responsibility for various stations in production kitchen of a student-run restaurant. Emphasis is on refining culinary skills and the ability to manage, mentor and instruct others. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 253A (or CUL 253.2 or CULT 253.2) OR Course Completion or Current Enrollment in CUL 53 (or CULT 53)

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:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Demonstrate leadership role in various stations in a professional kitchen.
2. Direct the completion of all food preparation and service activities with appropriate knowledge and skill.
3. Use and instruct in the use of tools and equipment found in a professional kitchen.
4. Apply and refine basic cooking skills in a professional kitchen and mentor others in the same.
5. Direct line cooks.
6. Apply plating and presentation techniques and teach others the same.
7. Exhibit interpersonal skills, attitudes and habits required of lead positions in the food service industry.
8. Identify and employ the professional skills required of lead positions in a working commercial kitchen.
9. Work successfully in a team.
10. Organize production.
11. Apply and monitor principles and proper procedures for sanitation and safe, hygienic food handling.

Topics and Scope:

1. Leadership and mentoring skills for line positions.
2. Further development of basic culinary skills.
3. Practical professional food preparation.
4. Hot and cold food preparation.

5. Portion control.
6. Plating and presentation techniques.
7. Speed and precision.
8. Professional teamwork skills.
9. Sanitation and safety in the working professional kitchen.

Assignment:

1. Practical experience in lead positions in the working commercial kitchen.
2. Weekly written descriptions and evaluation of leadership role(s) performed.

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.

Written homework, Weekly written reports; team member evaluations

Writing
5 - 10%

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

Organizing, analyzing, leadership.

Problem solving
5 - 10%

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

Class performances, Leadership; speed, timing, teamwork.

Skill Demonstrations
60 - 75%

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/Professionalism

Other Category
15 - 35%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.