

CATALOG INFORMATION

Dept and Nbr: CUL 200.13 Title: SALADS/SALAD DRESSING
Full Title: Salads and Salad Dressings
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	4	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: CULT200.13

Catalog Description:
Professional chef presents theory, demonstrates techniques, and supervises and critiques student preparation of a variety of salads and salad dressings including green salads, composed salads, meat and fish salads, grain, pasta, and bean salads, vinaigrettes and creamy dressings. Students practice a variety of cooking techniques as they apply to first course, side dish and entree salads.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef presents theory, demonstrates techniques, and supervises and critiques student preparation of a variety of salads and salad dressings including green salads, composed salads, meat and fish salads, grain, pasta, and bean salad, vinaigrettes and creamy dressings. (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 student will:

1. Fabricate a variety of types of salad ingredients using proper tools and techniques.
2. Utilize sanitation techniques to prepare salads and salad dressings safely.
3. Recognize and use proper cooking techniques to prepare a variety of recipes.
4. Identify a variety of salad greens.
5. Prepare a variety of salad dressings.
6. Practice presentation techniques.

Topics and Scope:

1. Through lecture and demonstration, the student will be instructed in the proper handling, fabricating and cooking techniques for salads and salad dressings including:
 - a. first course, side dish, and entree salads
 - b. classic and contemporary salads
 - c. Mediterranean salads
 - d. Low-fat alternatives
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/Participation

Other Category
10 - 25%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.