

Culinary Arts Survey Syllabus • Spring 2017 Section 4553

January 23, 2017 to March ??, 2017

Mondays 8:00 to 10:10 am

Room 5021

B. Robert Burdo Culinary Center

Office Hours: 7:35 to 8 am Mondays

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or jill@theveggiequeen.com

Required Texts

Student Readers: History Reader and Activity Module

Recommended text: "Food Lover's Companion"

Course Description

This course provides an overview of the rapidly growing culinary and food service industries. Through group activities, individual presentations and instructor guidance, students will develop a basic foundation of knowledge about a variety of culinary and food service applications pertinent to SRJC Culinary Arts Program.

Class Format

Students are expected to attend and fully participate in every class. Due to the short duration and nature of this course, **attendance is vital and class participation is expected**. Points are given for every class you attend, and points are withheld for every class you do not attend. Points are also deducted for tardiness and early exits. **When you miss a class, or any part of a class, it is your responsibility to contact a classmate for the information you missed**. More than two absences will severely affect your final grade.

Grading

Attendance/Participation	30%	Grades will be assigned on the following scale:			
Assignments/Quizzes	50%	A	90 - 100%	D	60 - 69%
Final Project	20%	B	80 - 89%	F	Below 60%
Total	100%	C	70 - 79%		

Final Exam

The final exam for this class will consist of the Final Project described in your student module. Your group presentation will take place on May 18th.

Academic Standards of Conduct

Cell phones and other electronic devices **must** be turned off. No texting or checking emails, surfing the net or other of these types of activities during class. No eating or drinking during class. Disruptive behavior will result in expulsion from class. Dishonesty, cheating and plagiarism, will result in a failing grade and the student being referred to SRJC administration.

CUL 250.1: Culinary Arts Survey

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Student Learning Outcomes:

Students will be able to:

1. Demonstrate knowledge of culinary history and food anthropology.
2. Apply mathematics and terminology to food preparation activities.

Objectives:

Upon completion of this course, the student will be able to:

1. Explain key historical events, figures, and trends, including the history and evolution of restaurants, and how they have influenced the modern food service industry.
2. Explain the role food plays in various societies and their cultures.
3. Define commonly used culinary terms.
4. Apply basic math (whole numbers, negative numbers, fractions, decimals and percentages) to food preparation activities.
5. State the units of standard measure used in cooking and their equivalents.
6. Determine the "real food cost" of various food items and ingredients.
7. Identify realistic career objectives related to culinary arts.
8. Describe attributes of a culinary professional.
9. Describe the standards of professionalism in the workplace.

Accommodations for Students with Disabilities

If you need disability related accommodations for this class, such as a note taker, test taking services, use of service animal, etc., please provide the Authorization for Academic Accommodations (AAA letter) from the Disability Resources Department (DRD) to me no later than the second week of class. You may also speak with me privately during office hours about your accommodations. If you have not received authorization from DRD, it is recommended that you contact them directly. DRD is located in Analay Village on the Santa Rosa campus, and Petaluma Village on the Petaluma Campus.

CUL 250.1: Culinary Arts Survey

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Class Content

In this class we will review many different aspects of the culinary world including foods in history and culture, culinary careers and culinary math, along with other relevant culinary topics.

Assignments

This is a research/homework intensive class. Perfect attendance will not save you if you choose not to turn in or do the required assignments. You will be required to submit the required assignments to me unless otherwise stated or other arrangements have been made with me in advance. Submissions must be made through student portal. (WE will discuss this in class.) Written assignments must be submitted in .doc (Microsoft Word), .rtf (rich text format), or .pdf (portable document format) formats. Please let me know if you have any questions about this. I will also accept typed hard copy papers.

Final Exam

The final exam for this class will consist of the Final Project described in your student module. Your group presentation will take place on the last day of class. I will discuss this much more in class. While you have time to work on this in class, you will also need to work on this outside of class, either in-person, via phone or email with your group.

Prerequisites

There are prerequisites or co-requisites for the culinary classes, including this class. If you do not pass Culinary Arts Survey, you will not meet the prerequisites. You must get a C or better to continue on in the program. If you don't, you will have to repeat this class.

Summary of required assignments:

Dream Job (10 points)

If you could have any job within the Hospitality industry, what would it be? Give a full description of the job, it's responsibilities, it's benefits and drawbacks, the path required to reach this job, and why you chose this job. There is no minimum or maximum length limit for this paper. This assignment is due week 7.

Farmer's Market (10 points)

Visit a local Farmer's Market. Describe where the market is located, when you went, what you saw, what you liked and didn't like about the market, and if you purchased anything (not required). There is no minimum or maximum length limit for this paper. This assignment is due no later than week 7.

Reading Report (15 points)

Read a book relating to the Food/Hospitality industry (NO cookbooks). A list is available that will be shared in class or you may choose one of your own. The instructor must first approve any books not on the list. Reading report must include the title, author, publisher, a brief summary of the book, and what you liked/got out of the book. There is no minimum or maximum length limit for this paper. This assignment is due on or before week 7. This will be discussed in class

Country/Cuisine report (10 points)

This assignment is given in class as an oral report. You must research a particular dish and relate it to its country of origin. Example: Colcannon, Ireland. The instructor has a sign-up sheet that lists various country/culture topics. You may choose one of these or, with instructor approval, use one of your own. This presentation must be short and concise. The presentation is limited to 5 minutes. Any presentation aids (such as posters or food samples) are encouraged but not required. The instructor will assign your presentation date.

Culinary Math (15 points)

As assigned by your instructor. There are several worksheets in your student guide.

Final Project (20 points)

Your final project is a group presentation given the last day of class. While the project is presented as a group, individuals will have their own assignments within the group and will be required to submit their own research. Your instructor will guide you through this process, and there are resources in your student guide to help. Presentation time for each group is limited to 20 minutes.

Cuisine Log (extra credit, 2 ½ points)

Tracks the country/cuisine reports given by each student. Must include the student's name, topic, and brief notes about the presenter's subject. Due week 7.

Food Movie, Film or Documentary with Commentary (extra credit 2 points)

Watch any from the approved list or get approval. Write a critique of the film and what you learned from watching it. Include the full name, director's name (if applicable) and state the general content, as well as specifics and how they apply to the culinary world.

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Organic/Sustainable/Seasonal (extra credit 2 ½ points)

- Create a list/chart outlining seasonal fruit and vegetable rotation for Northern California, specifically Sonoma County and local surrounding area (within 100 miles).
- Define “organic” and “sustainable” designations for fruits and vegetables and compare/contrast the two. Explain why one designation is more desirable than the other.

There is no minimum or maximum length, but you will be graded on organization of content and completeness of content. **In order to get credit for this assignment, both areas described above must be addressed.**

There is a 7 point limit for extra credit assignments. Please do your “regular” work before delving into extra credit assignments. Attendance is also very important.

Assignments must be submitted by paper or other arrangements no later than week 7. All references must be cited. Feel free to submit early but not before the subject is discussed in class.

The dates that assignments are due will be discussed in class and often sent out by email. Please be sure that your email address is listed correctly in your Santa Rosa Junior College portal. I send information according to college supplied email.

SRJC CULINARY DEPARTMENT STANDARDS

We all have a commitment to uphold the high standards of this ancient and respected profession we call hospitality. It requires your acute attention to detail. Adhering to the following standards will ensure that your first impression has a positive impact. Years of hard work, training and dedication are essential to your success. It all begins with your appearance and attitude. The following standards of conduct are expected of anyone who aspires to be a professional in the hospitality industry.

Students who do not comply with these standards will **NOT** be permitted into labs to cook.

Should you have any questions regarding these standards and disciplinary procedures, please consult your instructor.

DRESS CODE

Full uniform is to be worn on the first day of each lab class. You must be completely dressed in uniform by the starting time of class. Sitting on the floor, the ground or the stairs in uniform is not allowed.

Students out of uniform will not be permitted into kitchens. Do not use the hallway as a changing room. Use the 2nd floor restrooms. Do not use the first floor restrooms on Wednesday, Thursday or Friday when the café and bakery is open.

Students must remain in uniform until class is dismissed.

GROOMING STANDARDS FOR ALL STUDENTS

Hands: Fingernails must be short, trimmed, clean, and free of polish. False nails and nail polish present a health hazard and are not allowed.

Hair: Hair which is shoulder length or longer must be restrained above the collar, in a bun. Loose pony tails and braids are not permitted. Bangs must be tucked in, away from face. Appropriate hair color is a requirement. Natural, neutral shades only.

Moustaches and Beards: They should be neatly trimmed not extending beyond ½ inch.

Deodorant: Unscented deodorant must be worn to counteract body odor. We work in a heated, stressed environment, close in proximity with classmates, instructors and café guests. Absolutely NO fragrances should be worn in a professional kitchen, this includes ALL body and hair care products.

Makeup: Should be minimal, false eyelashes are not permitted.

Jewelry: To uphold standards of safety, sanitation and professionalism, one plain ring is the only jewelry permitted. ALL facial jewelry (including plugs and gauges in ears) in eyebrows, lips, tongue, nose, etc. are not permitted. Covering jewelry with bandages or tape in place is not acceptable. ANY instructor may ask a student to remove his or her jewelry.

CULINARY UNIFORM

Chef's Coat: Clean, white chef's coat purchased at the SRJC bookstore with the SRJC Culinary Arts logo, embroidered with your name. Colored or logoed T-shirts and hooded sweatshirts underneath your uniform are not permitted.

Apron: Clean, white, 4 way apron.

Pants: Clean, long black and white checkered chef's pants, hemmed to a length which does not drag on the floor.

Hat: Clean white skull cap.

Shoes: All students should wear clean, black, thick soled kitchen shoes that provide support to stand and work for long hours. They must have a closed back and non-slip soles. Sport shoes and canvas tennis shoes are not permitted.

FRONT HOUSE UNIFORM

Shirt: Clean and wrinkle-free burgundy long sleeved shirt purchased at the SRJC bookstore, worn tucked in. No visible t-shirt worn underneath. No visible tattoos are permitted.

If you smoke, you are required to take off your burgundy shirt and leave it in your locker while you smoke.

Apron: Clean, black logo apron, purchased at the SRJC bookstore.

Pants: Clean and wrinkle-free, black dress pants, solid with no color, logo or design. No black jeans, leather pants or leggings. No dragging hems. If a belt is worn, it must be solid black with no design.

Socks: Only black socks or black/beige hosiery can be worn. No other colors including white. No bare legs or ankles.

Shoes: Solid black, closed toe leather or rubber shoes must be worn. No slippers or sneakers. Colors other than black (including laces, design or sole) are not permitted.

CULINARY DEPARTMENTAL POLICIES

Cell Phones: Cell phones are not to be used during class time for phone calls, checking messages, email, taking photos, texting or calculating. You will need a basic calculator in your classes. Cell phones are a distraction, unsanitary and must be turned off and in your locker during class time.

Cell phones can be used only during class breaks in the upstairs hallway near your locker.

CELL PHONE USE IS NOT PERMITTED ANYWHERE ON THE FIRST FLOOR.

Headphones: They are not permitted.

Packs Purses and Books: These items should be stored in the 2nd floor lockers. Lockers are assigned every 8 weeks through the culinary office upstairs, during business hours. They are free to students. Plan accordingly so that your belongings fit into your locker. NO accommodations will be made for items which do not fit.

Smoking: Students training to cook or bake professionally are strongly urged to quit smoking. Smoking is prohibited not only *on* the college's property, but also *within* 20 feet of all Sonoma County Junior College District property. This policy applies to electronic cigarettes as well. Smoking is permitted only during a scheduled class break. Culinary students must remove their chef's coat, apron and hat, Front House students must remove their burgundy shirt before leaving to smoke. Upon returning, student should use a breath freshener and wash their hands thoroughly.

Parking: There is NO student parking in the front culinary arts parking lot when the café and bakery is open for business, Wed-Fri 7am-3pm.

Visitors: No visitors are allowed in the lab during class time, this includes students from other classes.

Disabilities: If a student needs accommodation of any kind due to a disability, it is the responsibility of the student to contact the SRJC Disability Resources Department and also inform the instructor on the first day of class.

To learn more about the Disability Resources Department: <https://drd.santarosa.edu/>.

Food: Students should not eat during class. Tasting should happen with a tasting spoon only and in designated areas in the kitchen. Leftovers will be distributed at the discretion of the instructor. It's a good idea to bring your own to-go container.

Coffee, tea and water are provided. Use only the plastic student beverage cups for drinking. For sanitation reasons, drinks should be placed and/or consumed only in designated areas. Your instructor will inform you of where that is.

Energy drinks, sodas, sweetened fruit juices and fast food are unhealthy and detrimental to your training. Please do not bring them into the Culinary Center.

Physical Expectations:

Professional cooking and/or serving is physically demanding. Students who aspire to work in the hospitality industry either in the back or front of the house should be comfortable:

- Lifting 50 lbs. above waist high.

- Possessing full range of motion to bend, kneel, squat and reach.

- Carrying a service tray with a maximum weight of 20 lbs.

- Standing for at least 5 continuous hours.

- Performing repeated motion tasks such as slicing and whisking.

If you feel you are unable to meet one or more of these requirements, please consult with your instructor to see if an accommodation is possible.

Care of Tools, Equipment and Building: Students are responsible for maintaining the good condition of tools and equipment in the building. All tools and equipment should be returned, CLEAN, to the correct storage locations. It is the responsibility of the student to notify the instructor of any broken equipment. Do not attempt to use equipment you have not been trained to use.

Please respect the good condition of your training facility and do your part to keep it clean. If you spill, clean it up. If you see a spill, clean it up.

Culinary Arts Building Security: Building doors should **NEVER** be propped open. Students must follow the direction of their instructor for entering and exiting the building when doors are locked. Non-students should not be allowed into the building when doors are locked. Student Entry is the **ONLY** place students should enter and exit the building.

STANDARDS OF BEHAVIOR

Student Conduct and Due Process

The Sonoma County Junior College District supports a safe, productive learning environment to foster intellectual curiosity, integrity and accomplishment as defined in the District Mission and Goals.

The District holds that students shall conduct themselves in a manner which reflects their awareness of common standards of decency and the rights of others. Interference with the District's mission, objectives, or community life shall be cause for disciplinary action.

SRJC has outlined the following as Acts of Misconduct; Dishonesty, Physical or Verbal Abuse, Sexual Harassment, Possession and/or Use of Drugs or Alcohol, Disruptive Behavior and Habitual Profanity or Vulgarity.

Learn more about Student Rights and Responsibilities: <https://student-conduct.santarosa.edu/>

Non-compliance with Departmental Standards will result in the following course of action:

First offense: Verbal warning, this can come from ANY instructor in the building.

Second offense: Student will be asked to leave class for the day and suffer an absence.

Third offense: Suspension

STUDENT RESOURCES

College Skills/Tutorial: Free drop-in tutor services available to students.

<https://college-skills.santarosa.edu/tutorial-centers>

Disability Resources: Authorizes academic accommodations for eligible students.

<https://drd.santarosa.edu/>

District Police: The Santa Rosa Junior College Police Department.

<https://police.santarosa.edu/>

Extended Opportunity Programs and Services (EOPS): Program designed to make the college experience accessible and rewarding to those facing language, social and economic challenges.

<https://eops.santarosa.edu/>

English as Second Language (ESL): Placement tests are scheduled in this department so that students are enrolled in classes they are academically ready for.

<https://esl.santarosa.edu/>

Financial Aid Office: Discover the many ways to make your college education affordable.

<https://financialaid.santarosa.edu/>

Libraries: Visit the library or do research online.

<https://libraries.santarosa.edu/>

Scholarship Office: Find out how to apply for and receive one or more culinary scholarships.

<https://scholarships.santarosa.edu/>

Student Health Services: Resource for students' physical, mental and social health.

<https://shs.santarosa.edu/>

Veterans Affairs: Financial aid, scholarships and other services for veterans.

<https://veterans.santarosa.edu/>

Writing Center: Free writing tutorial services and computer/printer use.

<https://english.santarosa.edu/writing-center-0>