

CUL 250.1 Culinary Arts Survey Syllabus • Spring Session 2018

Section 4556

April 3-May 22

Room 5020 Culinary Center
Tuesdays, 6:00pm-8:10pm
Office Hours: by appointment

Instructor: Kim Fetzer
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Required Text

Student Reader: Culinary Arts Survey Reader available at the student bookstore.

Recommended text: Sharon Tyler Herbst, **New Food Lover's Companion**, Barrons Educational Series Inc., 2013.

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 to SRJC Culinary Arts Program. Please reference the Course Outline of Record (COR) here:

https://portal.santarosa.edu/SRweb/SR_CourseOutlines.aspx?CVID=36301&Semester=20167

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. Identify 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. Apply the standard units of measure used in cooking.
6. Describe the standards and attributes of a food service professional.
7. Identify customer service standards.

Topics and Scope

- I. Evolution of the Culinary Arts

- A. Key historical events
 - 1. Historical figures
 - 2. Events
- B. History and evolution of restaurants
- II. Cultures and Cuisines
 - A. Role of food in societies and cultures
 - B. Regional cuisines
 - 1. Origin
 - 2. Significance
 - C. Role of sustainability in the food service industry
- III. Culinary Terminology
 - A. Commonly used culinary terms and their definitions
 - B. Using key culinary terms
- IV. Culinary Math
 - A. Relationship of fractions, decimals and percentages in the context of typical food service applications
 - B. Units of standard measure and equivalents
- V. Professionalism in the Workplace
 - A. Attributes and behavior
 - B. Sexual harassment and discrimination
- VI. Customer Service Standards
 - A. Expectations
 - B. Significance

Assignments:

1. Reading assignments, approximately 20 pages per week
2. Research and report on a culinary historical time period
3. Research and report on a recipe including origin, ingredients and significance in its native region
4. Completion of practice and application exercises for culinary mathematics
5. Quizzes (3-5) on terminology and culinary math
6. Final written exam

Attendance and Participation

Students will be 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	15%
Written Homework & Reports	25%
Oral Presentation	10%
Math Homework & Quizzes	30%
Final Exam	20%
Total	100%

Grades will be assigned on the following scale:

A	90 - 100%	
B	80 - 89%	
C	70 - 79%	
D	60 - 69%	<i>not a passing grade</i>
F	Below 60%	<i>not a passing grade</i>

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 in the program.

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.

The due dates for assignments are listed under the “Summary of Required Assignments” section below. These due dates may be modified by the instructor.

Written assignments must be typed (not handwritten) using the following formats: .doc (Microsoft Word), .rtf (rich text format), or .pdf (portable document format). Spelling and grammar count, so please proofread your work.

Submissions must be made at the beginning of class on the due date. Due dates are firm. Late assignments will be accepted but a full letter grade will be deducted for each day past the due date. *If you turn in your assignment on the same date as class but after the submission time, the assignment is considered one day late.*

Summary of Required Assignments:

1. Important Moments in Culinary History (5 points)

Using the worksheet in your reader, complete the Week 1 Homework (both parts).

This assignment is due at the beginning of class Week 2.

2. Country, Cultures, and Cuisines Oral Presentation (10 points)

This assignment is given in class as an oral report. You must research a particular dish and relate it to the country of origin. Example: Sushi, Japan. The dish selected must not be one you grew up with or about pizza. Please refer to your reader for the list of various dishes. You may choose one of these or, with instructor approval, use one of your own. This presentation must be short and concise. The presentation itself is limited to 2 to 3 minutes. Food samples are encouraged (will receive up to 3 points extra credit) but not required.

The instructor will assign your presentation date.

Quiz #1 (6 points)

Culinary history and cultural influences.

Week 3

3. Cuisine Log (5 points)

Tracks the country/cuisine reports given by each student. Must include the student's name, topic, and brief notes about the presentation.

This assignment is due on the last day of class, May 22nd.

4. Culinary Dream (10 points)

What interests you about the culinary arts? What job do you see yourself in? Please refer to the Week 2 Homework in your reader. Make sure that you include an introduction, fully developed paragraphs, and a conclusion in your typed report. Spelling and grammar count, so please proofread your work.

This assignment is due Week 3.

5. Culinary Math Homework (2 points each)

There are several worksheets in your reader that will be used.

These assignments will be due Week 4 and Week 6.

Quiz #2 (10 points)

Culinary vocabulary, terms, and basic culinary math concepts.

6. Farmer's Market Field Trip (5 points)

Visit a local Farmer's Market. Please refer to the list and assignment details in your reader. Please type your report. Spelling and grammar count, so please proofread your work.

This assignment is due Week 5.

NOTE: this class will not be covering the Resume section that is currently in your reader. This material will be presented in Culinary Arts 250.2 Food and Beverage Careers.

Quiz #3 (10 points)

Culinary math in the real world.

7. Final Exam (20 points total)

Your final exam will consist of three (3) parts. Please refer to your reader for specific details.

- **Part#1** (5 points)
Pick your dream business and complete your business analysis/restaurant research and written review. Be a restaurant critic!
This is due Week 7.
- **Part#2** (5 points)
The power of media research and written report. This assignment will give you important insight on how your dream business is perceived and areas that could be improved.
This is due Week 8.
- **Part#3** (10 points)
Redesign your dream business to reflect your vision of perfection. Create a written report to turn in with supporting images/drawings.
This is due on the last day of class, May 22nd.

Extra Credit Assignments (up to 3 points each):

1) *Culinary Books that Inspire*

Read a book relating to the Food/Hospitality industry (NO cookbooks). Please see the list in your reader 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 but there should be an introduction, fully developed paragraphs, and a conclusion. Spelling and grammar count, so please proofread your work.

2) *Foodie Films*

Watch a “foodie” film and write about the story and how it affected you.

Please reference the list in your reader or you may choose one of your own.

The instructor must first approve any films not on the list. The written report must include the title, year of release, a brief summary of the story, and what you liked/got out of the film. There is no minimum or maximum length limit for this paper but there should be an introduction, fully developed paragraphs, and a conclusion. Spelling and grammar count, so please proofread your work.

All references must be cited.

Extra Credit Assignments must be submitted no later than week 8.

Culinary Department Standards

Please refer to the attached document for policies, standards of behavior, and a list of student resources.

Dress code for this class: clothing you would wear to attend other non-culinary SRJC classes. You do not need to wear either the Culinary Uniform or the Front House Uniform for this class.