

Culinary Arts Survey
(CUL 250.1 section 4566) 1 UNIT
SPRING 2024 SCHEDULE
March 26th through May 14th
Tuesdays 1:00 pm to 3:10 pm
Room 5020

READ THE
CULINARY ARTS
DEPARTMENT STANDARDS
IN THE **BEFORE FIRST CLASS**
CANVAS COURSE MODULE

Instructor:
Chef Cathy Burgett
Email: cburgett@santarosa.edu
522-2800 (Culinary Center Office)
Office hours: Tuesday 12:00 to 1:00pm or by appointment

CONTACT ME WHEN:

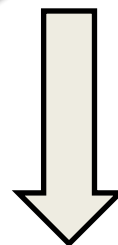
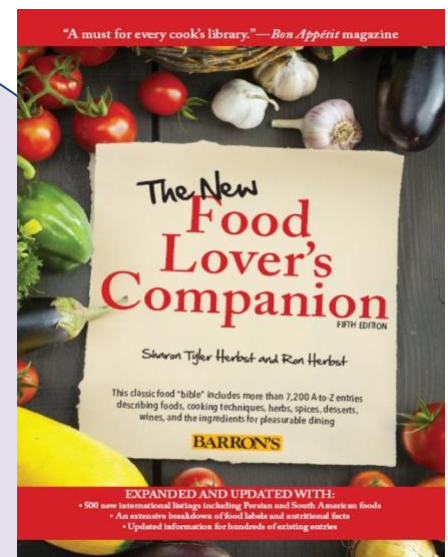
- You are absent
- You have questions or problems that inhibit your success or your learning

Required Materials:

- ✓ Sharon Tyler Herbst, *New Food Lover's Companion*, 5th edition (or higher), Barron's Educational Series Inc., 2014. Available for sale at the SRJC bookstore.
- ✓ If you prefer, use the on-line PDF version of the book posted in the **INTRODUCTORY INFORMATION MODULE**
- ✓ Inexpensive Basic Calculator (**NOT** your cell phone)
- ✓ Instructor prepared materials posted in the Canvas course
- ✓ You will need a computer to access Canvas (phone is not recommended.) You do not need to bring the computer to class.

If you don't have a computer, you can borrow a laptop and other tech gear from the Library (2nd floor, Tech Gear desk).

[BORROW TECH GEAR FROM SRJC LIBRARY](#)



CANVAS ANNOUNCEMENTS

- I will send you messages in Canvas through the **Announcement** feature.
- Set your Canvas notification preferences for announcements to "Notify me right away."

NEED MORE CANVAS
NOTIFICATION HOW-TO?

FIND IT HERE:

[CANVAS
ANNOUNCEMENTS](#)

SRJC COURSE CATALOG DESCRIPTION:

Introduction to fundamentals of the culinary arts, including culinary history, terminology, culinary mathematics, and food anthropology.

RECOMMENDED PREPARATION:

Eligibility for ENGL 100 or ESL 100 and CSKLS 372

Student Learning Outcomes

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

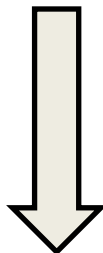
Objectives

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.

Link to SRJC course outline or record: [CUL 250.1](#)

You must get a "C" or better to satisfy the prerequisite and continue in the program. Students scoring less than a "C" grade will be required to retake the class.



CHECK THIS OUT
[BURDO CULINARY
ARTS CENTER
ORIENTATION
VIDEO](#)

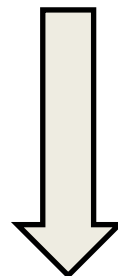
THIS COURSE IS A PRE-
OR CO-REQUISITE FOR
ALL CULINARY
CERTIFICATE COURSES



LET ME KNOW IF
YOU NEED
ACCOMODATIONS
[DISABILITY
RESOURCES
DEPARTMENT](#)

If you must be absent,
or have problems that
inhibit your success or
your learning, please
contact me.

[STUDENT RIGHTS
&
RESPONSIBILITIES](#)



COURSE REQUIREMENTS & GRADING

UNIFORM

Uniforms *not required* for this class
Uniform for future classes are available at the SJRC Bookstore.

CULINARY UNIFORM:

SRJC white chef coat embroidered with our logo
long black-white checked chef's pants
white skull caps
white 4-way apron
black, sturdy, close-toed, non-slip shoes

FRONT HOUSE UNIFORM: long sleeve black shirt, black dress slacks, black shoes.

IMPORTANT DATES

If you decide to drop the course:

For a refund: **DROP BY 3/28**

Without a "W": **DROP BY 4/4**

With a "W": **DROP BY 5/1**

Instructor drop: **AFTER 2 ABSENCES**

ATTENDANCE, PROFESSIONALISM, PARTICIPATION, TIMELY WORK COMPLETION

- This class is the start of your professional training.
- The food business is all about timing & deadlines.
- Show up to class on time.
- Tardiness will be reflected in your grade *and in your employment recommendations.*
- Complete your weekly assignments & assessments on time.
- **POINTS WILL BE DOCKED FOR LATE WORK.**
- It's easy to get full points for doing a thorough job, & turning your work in on time.

STAY WELL!

GRADING

ONE absence= drop one letter grade

TWO absences= drop another letter grade

STUDENTS WITH MORE THAN TWO ABSENCES WILL NOT PASS THE CLASS.

Grading Procedures and Requirements

Total Possible Points = 475

A = 475-428

B = 427-380

C = 379-333

D = 332-285

F = under 285 points

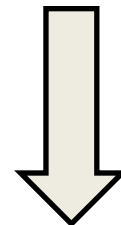
GRADING

- ✓ PROFESSIONALISM
- ✓ ATTENDANCE/PARTICIPATION
- ✓ TIMELY WORK COMPLETION
(25 possible points)

- PERFECT ATTENDANCE IS VERY IMPORTANT
- IN-CLASS PARTICIPATION IS VERY IMPORTANT
- CLASS ONLY MEETS FOR 8 WEEKS
- NO MAKE UP CLASSES
- NEW MATERIAL EACH WEEK
- DEPARTMENT ATTENDANCE POLICY:
 - ✓ drop one letter grade after ONE absence
 - ✓ drop another letter grade after TWO absences
 - ✓ *Students with more than TWO absences will not pass the course.*

THE FOOD BUSINESS IS ALL ABOUT TIMING & DEADLINES

- ✓ TURN YOUR WORK IN ON TIME
- ✓ POINTS ARE DOCKED FOR LATE WORK
- ✓ ANSWER HOMEWORK QUESTIONS THOROUGHLY
- ✓ PARTICIPATE IN CLASS DISCUSSIONS



GRADING

CURIOSITY REPORTS
(75 possible points)
3 reports
25 points/each

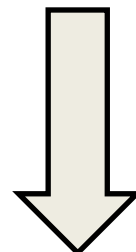
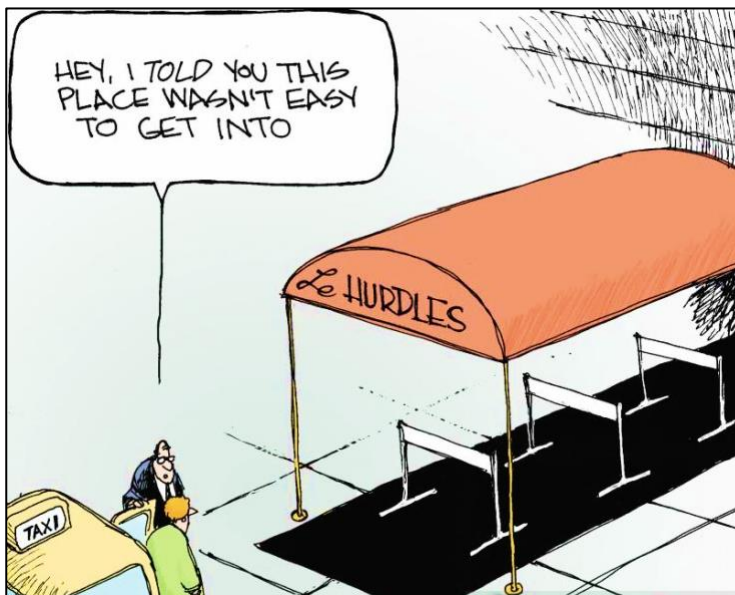
FINAL PROJECT
Dream Business
(75 possible points)
3-part written & oral final project

- Business Design
- Menu Design
- Presentations

25 points/each

ASSIGNMENTS
(300 possible points)
6 homework assignments,
50 points/each

- Homework reinforces the lecture material
- Assignments due the week following the lecture topic.
- Due dates one week following lecture topic
- **Points docked for late work**



COURSE SCHEDULE (subject to change if necessary)

WEEK 1

Introductions
Course Overview
Culinary History
ASSIGNED: Assignment #1

WEEK 2

DUE:
Assignment #1
Culinary History
Countries, Cultures, & Cuisines
ASSIGNED:
Assignment #2
Report #1: Label Reading due week 4,
Report #2: Documentary Film due week 6

WEEK 3

DUE:
Assignment #2
Countries, Cultures, & Cuisines
Food System Sustainability
Sourcing Food: grocery stores, big box stores, farmer's markets
ASSIGNED:
Assignment #3
Report #3: Farmer's Market due week 7

WEEK 4

DUE:
Assignment #3
Report #1: Label Reading
Food System Sustainability
Natural Resources: water, soil, produce, fish, meat, water, chocolate, coffee...
Culinary Terminology
ASSIGNED:
Assignment #4

WEEK 5

DUE:
Assignment #4
Culinary Terminology: equipment
Culinary Math & Measurements
ASSIGNED:
Assignment #5
FINAL PROJECTS (Part I) Business Design

WEEK 6

DUE:
Assignment #5
Final Project Part I
Report #2: Documentary Film
Culinary Math & Measurements
ASSIGNED:
Assignment #6
FINAL PROJECTS (Part II) Menu Design

WEEK 7

DUE:
Assignment #6
Final Project Part II
Report #3: Farmer's Market
Professionalism in the Workplace
Customer Service Standards
ASSIGNED:
FINAL PROJECTS (Part III) Presentations

WEEK 8

DUE:
Final Project Part III
Professionalism in the Workplace
Customer Service Standards
Training & Types of Jobs
FINAL PROJECT PRESENTATIONS



We'll start discussing
DREAM BUSINESS
PROJECTS in week 5

"O.K., her mouth is full—run over and ask her if everything is O.K."