

CUL 250.1 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 250.1 Title: CULINARY ARTS SURVEY

Full Title: Culinary Arts Survey

Last Reviewed: 1/27/2020

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

Total Out of Class Hours: 35.00

Total Student Learning Hours: 52.50

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 250.1

Catalog Description:

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

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100 and CSKL 372.

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

Description: Introduction to fundamentals of the culinary arts, including culinary history, terminology, culinary mathematics, palate development, and food anthropology. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100A or ENGL 100 and CSKL 372.

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:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Discuss key historical events and figures that shaped the modern foodservice industry.
2. Trace the history and evolution of restaurants.
3. Explain the influence of society and its structure, science and technology, and nutrition on the development of the foodservice industry.
4. Identify some of the first American chefs who began to define national cuisine.
5. Explain how science and technology have affected the modern foodservice industry.
6. Identify significant currents and trends in today's foodservice industry.
7. Describe attributes of a professional chef.
8. Define common and widely used culinary terms.
9. Explain palate development.
10. Explain some of the ways modern gastronomes think about how cuisines develop.
11. Describe the interrelationships between food and culture.
12. Apply basic math (whole numbers, negative numbers, fractions, decimals and percents) to food preparation.
13. Use the metric system.
14. State the units of measure and the equivalents.
15. Convert units of measure.
16. Identify when to use the approximate equivalent of food measures chart.
17. Calculate approximate equivalent of food measures.
18. Calculate edible portion cost for any ingredient.
19. Estimate cost to produce a given recipe.
20. Calculate a recipe conversion factor.
21. Convert a recipe to a desired quantity using a conversion factor.
22. Calculate ingredient requirements, given a ratio.

23. Develop a ratio, given a recipe.
24. Describe and cite examples of sexual harassment in the workplace.
25. Identify career objectives related to Culinary Arts.

Topics and Scope:

- I. Culinary history.
- II. Introduction to the profession.
- III. Terminology.
- IV. Culinary mathematics.
- V. Metrics.
- VI. Palate development.
- VII. Food anthropology.
- VIII. Sexual harassment in the workplace.
- IX. Careers in Culinary Arts.

Assignment:

1. Readings from assigned textbook and/or handouts.
2. Prepare a culinary history timeline.
3. Interview with a professional chef.
4. Research and present 3 issue briefs.
5. Appear and present "autobiographical" and cuisine development information to the class in the "persona" of a famous chef.
6. Practice and apply culinary mathematics.

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, Reading reports, Essay exams, Term papers

Writing
25 - 50%

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

Homework problems, Quizzes, Exams

Problem solving
5 - 20%

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

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, Essay; Short answer.

Exams
15 - 40%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation

Other Category
5 - 15%

Representative Textbooks and Materials:

Eating in America: A History. Root, Waverley, and Richard de Rochemont. New York: Morrow, 1976.

Food: An Oxford Anthology. Allen, Brigid. Oxford Univ. Press, 1995.

James Beard's American Cookery. Beard, James. Budget Book Service, 1996.

Trade periodicals including: Art Culinaire; Cook's Illustrated: Boston

Common Press; Food and Wine: American Express Pub. Co.; Food Arts: Food

Arts Publishing, Inc.; Journal of Gastronomy: American Institute of Food &

Wine; Pastry Art & Design: Haymarket Group, Ltd.