

**CUL 253.2 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 253.2 Title: CULINARY CAFE KITCHEN I

Full Title: Culinary Cafe Kitchen I

Last Reviewed: 3/23/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	2.00	Lab Scheduled	3.00	8	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 105.00

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 253.2

**Catalog Description:**

Students develop hands-on skills while rotating through various stations in kitchen of a student-run restaurant and preparing lunch for the public café.

**Prerequisites/Corequisites:**

Completion of or concurrent enrollment in CUL 252.4, CUL 252.5, CUL 252.6, CUL 252.7, CUL 252.8, CUL 252.9, CUL 252.10, CUL 252.11, CUL 252.12, CUL 252.13 OR completion of or concurrent enrollment in CUL 52.

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

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

Description: Students develop hands-on skills while rotating through various stations in kitchen of a student-run restaurant and preparing lunch for the public café. (Grade Only)

Prerequisites/Corequisites: Completion of or concurrent enrollment in CUL 252.4, CUL 252.5, CUL 252.6, CUL 252.7, CUL 252.8, CUL 252.9, CUL 252.10, CUL 252.11, CUL 252.12, CUL 252.13 OR completion of or concurrent enrollment in CUL 52.

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

The student will:

1. Demonstrate skills at various stations in a professional kitchen.
2. Complete all food preparation and service activities with appropriate speed and timing.
3. Use tools and equipment found in a professional kitchen.
4. Apply and refine basic cooking skills in a professional kitchen.
5. Apply plating and presentation techniques.
6. Exhibit interpersonal skills, attitudes and habits required of employees in the food service industry.
7. Identify and employ the professional skills required on line in a working commercial kitchen.
8. Work successfully in a team.
9. Organize production.
10. Apply principles and proper procedures for sanitation and safe, hygienic food handling.

**Topics and Scope:**

1. Refinement of basic culinary skills.
2. Practical professional food preparation.
3. Hot and cold food preparation.
4. Portion control.
5. Plating and presentation techniques.
6. Speed and precision.
7. Professional teamwork skills.
8. Sanitation and safety in the working professional kitchen.

## Assignment:

1. Practical experience in the working commercial kitchen.
2. Weekly written descriptions and evaluation of job(s) performed.

## 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.

Weekly written descriptions and evaluations.

Writing  
5 - 10%

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

Organize work station; analyze time & temperature

Problem solving  
5 - 10%

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

Class performances, Speed, timing and teamwork.

Skill Demonstrations  
60 - 75%

**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/Professionalism

Other Category  
15 - 35%

## Representative Textbooks and Materials:

Instructor prepared recipes and handouts.