

CATALOG INFORMATION

Dept and Nbr: CUL 200.9      Title: ENTREES-PASTA COOKERY  
Full Title: Entrees - Pasta Cookery  
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	4	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable  
Grading: Grade or P/NP  
Repeatability: 39 - Total 2 Times  
Also Listed As:  
Formerly: CULT 200.9

**Catalog Description:**  
Professional chef presents theory, demonstrates techniques, and supervises and critiques student preparation of a variety of pasta dishes. Students will prepare fresh pasta as well as dry pasta to create delicious entrees. A variety of sauces, meats, fish and vegetables will be prepared to accompany the pasta entrees.

**Prerequisites/Corequisites:**

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Professional Chef presents theory, demonstrates techniques, and supervises and critiques student preparation of a variety of pasta dishes. Students will prepare fresh pasta as well as dry pasta to create delicious entrees. A variety of sauces, meats, fish and vegetables will be prepared to accompany the pasta entrees. (Grade or P/NP)  
Prerequisites/Corequisites:

Recommended:  
Limits on Enrollment:  
Transfer Credit:  
Repeatability: Total 2 Times

## **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. Recognize the ingredients used in the production of fresh and dry pasta.
2. Utilize quality ingredients to prepare fresh pasta.
3. Recognize and use proper cooking techniques to prepare a variety of recipes.
4. Prepare sauces to accompany pasta dishes.
5. Prepare a variety of filled pastas.
6. Practice presentation techniques.

**Topics and Scope:**

1. Through lecture and demonstration, the student will be instructed in the techniques used to make fresh pasta including by hand and with the aid of a pasta machine.
2. Ingredients for pasta making will be compared and evaluated.
3. Pasta dishes from around the world will be discussed and prepared.
4. Dishes will include cut pasta such as fettuccine, linguini, and angel hair as well as filled pastas such as ravioli, tortellini, cannelloni, and lasagna.
5. Sauces will be prepared to accompany particular types of pasta including:
  - a. tomato sauces
  - b. meat sauces
  - c. butter sauces
  - d. cream sauces
  - e. vegetable sauces

- f. olive oil based sauces
- g. herb sauces
- 6. Recipes will be presented, discussed, and prepared.
- 7. Presentation techniques will be utilized.
- 8. Students will taste and critique all recipes prepared.

### Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.

### 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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

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

Lab Work

Problem solving  
10 - 25%

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

Preparation and evaluation of cooked recipes

Skill Demonstrations  
60 - 80%

**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/Preparation

Other Category  
10 - 25%

### Representative Textbooks and Materials:

Instructor prepared recipes and handouts.