CUL 252.3 Course Outline as of Fall 2010

CATALOG INFORMATION

Dept and Nbr: CUL 252.3 Title: KNIFE SKILLS
Full Title: Knife Skills
Last Reviewed: 3/27/2017

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 252.3

Catalog Description:
Professional chef presents theory, demonstrates techniques, and supervises and critiques students' practice and mastery of basic knife skills, with an introduction to vegetable preparation. Emphasis is placed on proper sanitation practices and developing good motor skills.

Prerequisites/Corequisites:
Course Completion or Current Enrollment in CUL 250 (or DIET 50) and CUL 250.1

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional chef presents theory, demonstrates techniques, and supervises and critiques students' practice and mastery of basic knife skills, with an introduction to vegetable preparation. Emphasis is placed on proper sanitation practices and developing good motor skills. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 (or DIET 50) and CUL 250.1

Recommended:
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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon successful completion of this course, students will be able to:
1. Identify parts of a knife.
2. Identify and correctly use knives and sharpening tools.
3. Select correct knife for specified use.
4. Explain and demonstrate proper knife honing and sharpening techniques.
5. Demonstrate proper knife care and safety practices.
6. Identify and execute standard and special cutting techniques.
7. Identify dimensions of a variety of specified cuts.
8. Operate with effective manual dexterity to ensure speed, accuracy, and safety as necessary in a professional kitchen.
9. Select vegetables appropriate to needs.
10. Prepare vegetables for cooking or service, cutting vegetables uniformly into a variety of classic shapes.
11. Prepare fruits for cooking or service, cutting efficiently and appropriately for intended use.
12. Employ organizational skills that result in timely, efficient production.
13. Employ proper vegetable storage procedures to ensure proper sanitation and freshness.
14. Apply principles and proper procedures for sanitation and safe, hygienic food handling.

Topics and Scope:

I. Identification of kinds of knives and their uses
 A. Knife types
  1. Boning knife
  2. Cleaver
  3. Clam/oyster knives
  4. French knife
  5. Mandoline

6. Paring knife
7. Serrated bread knife
8. Serrated cake knife
9. Slicer
10. Utility knife
11. Vegetable peeler
12. Melon baller
13. Zester

B. Knife parts
1. Tip
2. Cutting edge
3. Spine
4. Heel
5. Bolster
6. Tang
7. Handle
8. Rivets

II. Using knives and sharpening tools
A. Using knives
1. Safety rules
2. Proper gripping/handling
3. Washing and storing

B. Sharpening tools
1. Whetstone
a. Purpose
b. How to use
2. Steel
a. Purpose
b. Parts of a steel
c. How to use a steel

III. Standard cuts and cutting
A. Motor skills
1. Control of knife
2. Speed
3. Precision

B. Standard and classic cuts
1. Allumette
2. Batonnet
3. Brunoise
4. Chiffonade
5. Chop
6. Diagnonals
7. Dicing
8. Frite
9. Gaufrette
10. Julienne
11. Large dice
12. Lozenges
13. Medium dice
14. Mincing
15. Oblique
16. Paysanne

17. Rondelles
18. Small dice
19. Tourner
20. Wedge

C. Dimensions of cuts

IV. Vegetables

A. Seasonal vegetable identification
B. Storage and preservation
C. Proper cutting procedures

V. Fruits and vegetables

A. Basic preparation and cutting procedures
1. Apples
2. Citrus
3. Carrots
4. Onions
5. Potatoes
6. Specialty
7. Seasonal

B. Organizational skills to promote rapid production

VI. Safe, hygienic food handling

Assignment:

1. Complete worksheets on topics including parts of knives, knife safety, knife sharpening and care, types of cuts, vegetable identification.
2. Display and identify a variety of knives and their uses.
3. Practical laboratory work and skill demonstrations for knife handling, care, and sharpening techniques, including evaluating and critiquing process and results.
4. Practical laboratory work and skill demonstrations on classical cuts and proper cutting techniques for a variety of vegetable items, including evaluating and critiquing process and results.
5. Vegetable preparation for cooking and service.
6. 3-4 quizzes, regular performance checks, and final objective and performance exam.

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 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.

None	Problem solving 0 - 0%

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

Class performances, performance exams, worksheets	Skill Demonstrations 60 - 80%

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

Multiple choice, true/false, matching items, completion	Exams 10 - 30%

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

Attendance/participation/professionalism	Other Category 10 - 20%

Representative Textbooks and Materials:
On Cooking: A Textbook of Culinary Fundamentals, 4th edition. Labensky, Sarah R. and Alan M. Hause. Prentice Hall, 2006.
Instructor prepared recipes and materials.