

CUL 253B Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 253B Title: CULINARY CAFE 2
 Full Title: Culinary Cafe 2
 Last Reviewed: 3/23/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	6.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	6.00	Lab Scheduled	9.50	8	Lab Scheduled	166.25
		Contact DHR	0		Contact DHR	0
		Contact Total	12.50		Contact Total	218.75
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 323.75

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: CUL 253.3

Catalog Description:

Provides further hands-on experience in a production kitchen. Students assume responsibility for various stations in the production kitchen of a student-run cafe, developing skills in fundamentals of grilling and roasting, sauteeing and panfrying, poaching and steaming, braising and stewing, ware washing, table service, and managing, mentoring and instructing co-workers.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 253A

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

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

Description: Provides further hands-on experience in a production kitchen. Students assume responsibility for various stations in the production kitchen of a student-run cafe, developing skills in fundamentals of grilling and roasting, sauteeing and panfrying, poaching and steaming, braising and stewing, ware washing, table service, and managing, mentoring and instructing co-workers. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 253A

Recommended: Eligibility for ENGL 100 or ESL 100

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. Prepare various foods for cooking.
2. Finish, garnish, and serve foods to maintain eye appeal, flavor, and overall quality.
3. Prepare a variety of types of meats, fish and poultry for dry heat, moist heat and combination cooking methods.
4. Prepare a variety of sauces, gravys.
5. Prepare mise en place for a variety of stations.
6. Identify proper doneness of product.
7. Properly set, serve and clear a table in a working restaurant.
8. Assume a leadership/management role at various stations in a professional kitchen.
9. Identify, clean and maintain large and small kitchen equipment, wares, utensils, floors, and storage areas using proper sanitation and safety practices.
10. Maintain temperature and maintenance logs.
11. Recycle materials and properly dispose of waste.
12. Demonstrate professionalism in the workplace.
13. Complete food preparation and service activities focusing on speed and timing.
14. Properly use tools and equipment found in a professional kitchen.
15. Identify and employ interpersonal, professional, and teamwork skills required of employees in the food service industry.
16. Employ appropriate basic skills.

Topics and Scope:

- I. Basic cooking methods
 - A. Dry-heat cooking techniques
 1. Grilling

- 2. Broiling
- 3. Sauteeing
- 4. Pan-frying
- 5. Deep-frying
- B. Moist -heat cooking techniques
 - 1. Poaching
 - 2. Steaming
 - 3. Simmering
 - 4. Boiling
- C. Combination cooking techniques
 - 1. Braising
 - 2. Stewing
- D. Determine doneness and evaluate quality
- II. Mise en place
 - A. Food items
 - 1. Trimming and butchering
 - 2. Marinades and dry rubs
 - 3. Proper seasoning
 - B. Equipment
 - 1. Selecting and preparing pans
 - 2. Proper oven temperature
 - 3. Safe operating procedures
 - C. Sanitation
- III. Soups and Sauces
 - A. Mother sauces
 - B. Contemporary Sauces
 - C. Puree soups
 - D. Cream soups
 - E. Clear soups
- IV. Pantry
 - A. Salad types
 - B. Dressings
 - C. Garnishes
- V. Dessert Station
 - A. Plating techniques
 - B. Portion control
- VI. Doneness and quality evaluation
 - A. Quality
 - B. Color
 - C. Eye appeal
 - D. Flavor
- VII. Leadership role in various stations in a professional kitchen
 - A. Directing the completion of food preparation and service activities
 - 1. Explaining
 - 2. Directing
 - 3. Demonstrating by example
 - B. Cleaning, sanitizing, and maintenance
 - 1. Wares
 - 2. Equipment
 - 3. Food preparation, service, and storage areas
 - C. Directing line cooks
 - D. Professional skills required of lead positions in a working commercial kitchen

1. Teamwork
2. Organizing production
3. Interpersonal skills
4. Attitudes
5. Habits

VIII. Practical Kitchen Maintenance

A. Types of large and small equipment used in kitchen

B. Cleaning and sanitizing

1. Safety procedures
2. Cleaning procedures
3. Sanitizing procedures
4. Maintaining freezers, floors, and storage areas
5. Safe practices when using cleaning supplies and solutions
6. Maintaining accurate maintenance log
7. Recycle materials and properly dispose of waste

C. Proper food storage procedures

1. Principles and practices
 - a. Labeling
 - b. First in first out
2. Temperature logs
 - a. Cold storage areas
 - b. Dry storage areas
 - c. Hot and cold foods

IX. Table Service

A. Table settings

B. Service practices

C. Professionalism

1. Guest and server relationships
2. Work ethic
3. Punctuality
4. Appearance
5. Teamwork

Assignment:

1. Rotate through variety of stations in a working cafe
2. Written term project, 3-5 pages
3. Portfolio to include reading journal, copies of daily menu, recipes, and weekly written descriptions of tasks and self-evaluations
4. Demonstrate proper table setting
5. Demonstrate proper table service and clearing procedures
6. Demonstrate proper washing, sanitizing, and storage procedures
7. Written final consisting of fill-in, objective, short answer and essay questions
8. Assigned reading, 10 - 20 pages per week
9. Weekly written management reports

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, weekly written descriptions, and evaluations

Writing
10 - 20%

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

Inter-station communications and self evaluations

Problem solving
10 - 20%

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

Class performances (table service), ability to follow verbal directions

Skill Demonstrations
30 - 40%

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

Exams: multiple choice, true/false, matching items, completion, short answer, fill-in

Exams
5 - 20%

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

Attendance, participation, and professionalism

Other Category
10 - 25%

Representative Textbooks and Materials:

On Cooking: A Textbook of Culinary Fundamentals, 5th edition, by Sarah R. Labensky and Alan M. Hause. New Jersey: Prentice Hall, 2011.

Instructor prepared materials.