CUL 250.1 Course Outline as of Summer 2010

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	6	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 100 or ESL 100 and CSKLS 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 100 or ESL 100 and CSKLS 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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Explain key historical events, figures, and trends, including the history and evolution of restaurants, and how they have influenced the modern food service industry.
2. Explain the role food plays in various societies and their cultures.
3. Define commonly used culinary terms.
4. Apply basic math (whole numbers, negative numbers, fractions, decimals and percents) to food preparation activities.
5. State the units of standard measure used in cooking and their equivalents.
6. Determine the "real food cost" of various food items and ingredients.
7. Identify realistic career objectives related to culinary arts.
8. Describe attributes of a culinary professional.
9. Describe the essential components of a culinary professional's resume.
10. Describe the standards of professionalism in the workplace.

Topics and Scope:

I. Evolution of the Culinary Arts
  A. Key historical events
    1. 1700 - 1800
      a. Historical figures
      b. Events
    2. 1800 - 1900
      a. Historical figures
      b. Events
    3. 1900 - 2003
      a. Historical figures
      b. Events
  B. History and evolution of restaurants
II. Cultures and Cuisines
  A. Role of food in societies and cultures
  B. Regional cuisines

1. Origin
2. Significance

III. Culinary Terminology
A. Commonly used culinary terms and their definitions
B. Using key culinary terms

IV. Culinary Math
A. Relevance of basic math skills in foodservice operations
1. Relationship of fractions, decimals, and percentages in the context of typical foodservice applications
2. Real-world examples
B. Units of standard measure and equivalents
C. Real food cost of various food items and ingredients

V. Careers in the Culinary Arts
A. Career options
B. Attributes of a culinary professional
C. Essential components of a culinary professional's resume
D. Professionalism in the workplace
1. Sexual harassment
2. Discrimination

Assignment:

1. Readings from assigned textbook and/or handouts, 15-25 pages per week
2. Participate in a culinary history group discussion
3. Research a recipe including origin, ingredients, and significance in its native region
4. Written research results using the instructor prepared worksheet
5. Present recipe research findings to the class
6. Completion of practice and application exercises for culinary mathematics
7. Preparation a professional culinary resume
8. Final Project: Work with a team to create an original food service business concept
9. Present food service plan to the class in a fifteen-minute presentation
10. Complete teamwork self-evaluation
11. 2-3 quizzes

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.

Food service business plans; research results, resume	Writing 25 - 50%

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

Culinary math; teamwork self-evaluation	Problem solving 10 - 20%

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

Presentations	Skill Demonstrations 10 - 20%

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

Multiple choice, true/false, matching items, completion, short answer	Exams 15 - 30%

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

Attendance and participation	Other Category 5 - 15%

Representative Textbooks and Materials:
Sharon Tyler Herbst, New Food Lover's Companion, 4th edition, Barrons Educational Series Inc., 2007.
Instructor prepared material.