

CUL 252.3 Course Outline as of Fall 2017**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 | 1.75 | 10 | Lecture Scheduled | 17.50 |
| Minimum | 2.00 | Lab Scheduled | 6.25 | 8 | Lab Scheduled | 62.50 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 8.00 | | Contact Total | 80.00 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 35.00

Total Student Learning Hours: 115.00

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:

Introduction to the fundamental theory, techniques, and practice of professional knife skills, with an emphasis on precision and production cuts.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 250 or DIET 50

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

Description: Introduction to the fundamental theory, techniques, and practice of professional knife skills, with an emphasis on precision and production cuts. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 or DIET 50

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

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Perform basic knife cuts in an appropriate time frame as expected in a professional culinary environment.
2. Demonstrate a working knowledge of sanitation and safety as applied in a professional kitchen.
3. Define and use the basic terminology of the professional culinary arts.

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 precision and production 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 Knives and their Uses

A. Knife types

1. Boning knife

2. Cleaver
3. Clam/oyster knife
4. French/ Chef 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/honing 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. Precision and Production Cuts

1. Allumette
2. Batonnet
3. Brunoise
4. Chiffonade
5. Chop
6. Diagonal
7. Dice
8. Frite
9. Gaufrette
10. Julienne
11. Large dice
12. Lozenge

13. Medium dice
14. Mince
15. Oblique
16. Paysanne
17. Rondelle
18. Small dice
19. Tournier
20. Wedge

C. Dimensions of cuts

IV. Fruits and Vegetables

A. Seasonal vegetable identification

B. Storage and preservation

C. Cutting techniques

V. Safe, Hygienic Food and Knife Handling

VI. Professionalism

Concepts taught in lecture and are applied in lab

Assignment:

Lecture Related Assignments:

1. Complete worksheets on topics including parts of knives; knife safety, sharpening and care; names and dimensions of precision cuts; fruit and vegetable identification
2. Identify a variety of professional knives and their uses
3. Periodic self-evaluations
4. Quizzes (3-4)
5. Written and practical final exam

Lab Related Assignments:

1. Practical laboratory work and skill demonstrations of knife handling, care, and sharpening techniques
2. Practical laboratory work and skill demonstrations of classical precision and production cuts
3. Fruit and vegetable preparation for cooking and service

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.

Worksheets

Problem solving
5 - 15%

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

Practical laboratory work, performance exams

Skill Demonstrations
50 - 70%

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

Quizzes and final exam: 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. 5th ed. Labensky, Sarah and Martel, Priscilla and Hause, Alan. Prentice Hall. 2014
Instructor prepared recipes and materials.