JEFFERSON COLLEGE

COURSE SYLLABUS

CUL103

CULINARY ARTS III

4 Credit Hours

Prepared by: Steve Berkel
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CUL103 Culinary Arts III

I. CATALOGUE DESCRIPTION

A. Prerequisite: CUL101, Culinary Arts I
   CUL102, Culinary Arts II
   CUL100, ServSafe Sanitation
   ServSafe sanitation certification.
   *The chef will also require proof of the second in the series of two Hepatitis A vaccinations

   Corequisite: Reading Proficiency

B. 4 Credit hours

C. Culinary Arts III re-emphasizes the key elements in professionalism and leadership. Students will be introduced to elements of food classification, nutrition, and beverage service. Students will learn skills in Garde Manger and Global Cuisine, as well as honing skills learned in culinary I & II. (F)

II. EXPECTED LEARNING OUTCOMES/CORRESPONDING ASSESSMENT MEASURES

Assessment tools used to measure this group of outcomes includes, but is not limited to oral and written tests and quizzes, homework assignments, classroom discussion and review.

| Students will identify nutritional concerns and guidelines as set forth by the USDA, and demonstrate meeting nutritional value in various food dishes | Nutritional analysis
Research
Homework Assignments
Test |
|---------------------------------------------------------------------------------|-----------------------------------------|
| Students will identify and demonstrate environmental concerns in the food service industry, and explore solutions to these concerns | Test
Instructor Observation
Student Self Assessment |
| Students will identify, describe and demonstrate the preparation of various global cuisines | Class demonstration
Written and demonstration test
Homework assignments |
| Students will organize and prepare all aspects of the Board Dinner, complete with cost analysis and nutritional analysis | Class Discussions and organization
Hands-on event
Test |
| Students will identify, describe and demonstrate the various aspects of professional table-service | Class demonstration
Written and demonstration test
Homework assignments |
III. OUTLINE OF TOPICS

A. Nutrition
   1. The basics of nutrition
   2. Making menu items more nutritious

B. Sustainability: The Greening of Food Service

C. Global Cuisine 1: The Americas

D. Global Cuisine 2: Europe, Mediterranean, and Eastern Cuisines
   1. Europe
   2. Mediterranean
   3. Eastern Cuisines

E. The Board Dinner

F. Enhanced Table-service

G. Beverages
   1. Wine and Alcohol Identification
   2. Serving Alcohol with Care

H. Intermediate Garde Manger
   1. Hors d’ Oeuvres and Canapés
   2. Moist Salads

IV. METHOD(S) OF INSTRUCTION

A. PowerPoint Presentations

B. Lecture

C. Oral and Written Tests

D. Homework Assignments

E. Class related web sites
F. Periodicals
G. Reading
H. Students as Teachers
I. Videos

V. REQUIRED TEXTBOOK(S)


VI. REQUIRED MATERIALS

A. Culinary Arts Uniform including pants, apron, jacket, and hat
B. ServSafe sanitation certification
C. *The chef will also require proof of the second in the series of two Hepatitis A vaccinations

VII. SUPPLEMENTAL REFERENCES

A. Library Resources: The Jefferson College Library currently carries 378 books associated with various aspects of the culinary arts. Three periodicals are currently available. The library also makes computers available for internet research

B. Other: A large library of culinary textbooks, periodicals, and videos is also available in culinary office, ATS 221

VIII. METHOD OF EVALUATION

20% Homework, tests, and quizzes
20% Attendance
50% Culinary basics
10% Consistent Mis en Place
10% Safe work habits
10% Sanitation practices
10% Knife skills
10% Professionalism and teamwork
5% Demonstration Final examination
5% Written Final examination
IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Library phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website, http://www.jeffco.edu).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.

XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ACTIVITIES

The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.