JEFFERSON COLLEGE
COURSE SYLLABUS

CUL104
CULINARY ARTS IV
4 Credit Hours

Prepared by: Steve Berkel
Date: February 10, 2012

Mary Beth Ottinger, Division Chair
Elizabeth Check, Dean, Career & Technical Education
CUL104 Culinary Arts IV

I. CATALOGUE DESCRIPTION

A. Pre-requisite: CUL101, Culinary Arts I CUL102, Culinary Arts II CUL103, Culinary Arts III CUL100, ServSafe Sanitation, ServSafe sanitation certification
   Co-requisite: Reading Proficiency

B. 4 Credit Hours

C. Culinary Arts IV emphasizes cost controls, job placement, and cuisine fundamentals. Students will learn skills in advanced Garde Manger, pastries, and baking, as well as honing skills learned in culinary I, II & III. (S)

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, describe, and evaluate various items on a restaurant profit and loss statement, identifying ways to increase profitability without sacrificing customer satisfaction | Case Studies
| | Homework Assignments
| | Test
| Students will identify, describe, and evaluate various methods of marketing a restaurant through menu development | Case Studies and Class Discussion
| | Homework Assignments
| | Test
| Students will organize and prepare all aspects of a formal dinner, complete with cost analysis and nutritional analysis | Class Discussions and Organization
| | Hands-on Event
| | Test
| Students will identify, describe and demonstrate the preparation of various sausages, pates, terrines, and cured foods | Class Demonstration
| | Written and Demonstration Test
| | Homework Assignments
| Students will identify, describe and demonstrate the preparation of various pies, creams, custards, and puddings | Class Demonstration
| | Written and Demonstration Test
| | Homework Assignments
| Students will identify, describe and demonstrate the preparation of various yeast breads, rolls, specialty desserts, and chocolate creations | Class Demonstration
| | Written and Demonstration Test
| | Homework Assignments
Students will prepare and evaluate a completed resume and portfolio, utilizing such in mock interviews

Test Homework Assignments
Class Discussion and Role-Playing

III. OUTLINE OF TOPICS

A. Advanced Cost Control: The P&L Statement

B. The Formal Dinner

C. Marketing and the Menu

D. Advanced Garde Manager
   1. Sausages and cured foods
   2. Pates, Terrines, and other cold food

E. Pastry Shop
   1. Pies
   2. Creams, Custards, and Puddings

F. Advanced Bake Shop
   1. Yeast breads and rolls
   2. Chocolate
   3. Specialty desserts

G. Building a Successful Career in the Industry
   1. Starting a career in foodservice
   2. Completing applications effectively
   3. The job interview
   4. Advancing in the career

H. Resume and Portfolio Development
   1. The Resume
   2. The Portfolio

IV. METHOD(S) OF INSTRUCTION

A. PowerPoint Presentations

B. Lecture

C. Oral and Written Tests

D. Homework Assignments
E. Class Related Websites
F. Periodicals
G. Reading
H. Students as Teachers
I. Videos

V. REQUIRED TEXTBOOK(S)

Gilson, W. Professional Cooking. (Current Edition). John Wiley & Sons

VI. REQUIRED MATERIALS

A. Culinary Arts Uniform including pants, apron, jacket, and hat
B. ServSafe sanitation certification
C. Proof of 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.