

Course: CULA 140 Culinary Concepts
Department: Culinary Arts
Course Description: Culinary Concepts

This introductory course requires each student to study the regulations governing sanitation and food safety leading up to taking the National Restaurant Association Educational Foundation (NRAEF) ServSafe Exam for certification. Each class includes reviews of ServSafe procedures, product identification, cooking techniques, knife skills, measurements, and a limited preparation of food items. Two lecture and two laboratory hours per week

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Understand and carry out the steps needed to:</p> <p>Maintain good personal hygiene Prepare food safely Use proper sanitation practices and storage for food preparation and safety Processes taken throughout the flow of food Common Allergen groups Pest Control requirements Proper internal cooking temperatures and temperature control for food safety Active Managerial Control (WC, QL, OC, IL, CCT, IG, GL)</p>	<p>Reading assignments are given for each chapter of the text.</p> <p>Weekly lecture of text material and related PowerPoints are used for visual learning of food safety and preparation.</p> <p>Text related activities are done in class each week to help in the understanding of food safety.</p> <p>Chapter ending study and discussion questions are given to the students upon completion of each chapter.</p>	<p>Text related quizzes are given.</p> <p>Instructor may assess the student through use of quiz responses, interaction using PowerPoint, games, activities, practice tests to gauge the students' knowledge.</p> <p>Verbal interaction of students answers to chapter review study and discussion questions.</p> <p>National Restaurant Association Educational Foundation (NRAEF) 90 question Food Safety Certification done toward the last weeks of the semester.</p>
<p>2. Well prepared to verbalize, recognize, and carry out all the cooking methods and knowing there proper temperature levels:</p> <p>Dry Methods (6) Sauté, pan fry, deep fry, grill, broil, bake/roast</p> <p>Moist Methods (4) Poach, simmer, boil, steam</p> <p>Combination Methods (2) Braising & Stewing (WC, QL, OC, IL, CCT, IG, GL)</p>	<p>Each week students are given limited food production for them to utilize and carry out all of the cooking methods learned through reading assignments, lecture, and PowerPoint.</p> <p>Hand on production as teams supports the students in their early learning stages of cooking.</p> <p>Focus on understand kitchen and personal safety are followed and demanded throughout the course.</p>	<p>Students are critique on their knife skills, safety practices, correct food temperatures and preparations, taste, food profiling, and product identification.</p> <p>Students are quizzed on what cooking processes they utilized throughout the day.</p> <p>Quizzes covering cooking methods are given throughout the semester.</p>

<p>3. Display the knowledge of various knife cuts and procedures:</p> <p>Julienne Brunoise Batonnet Small Dice Medium Dice Large Dice Chiffonade Concasse (QL, OC, IL, CCT, IG, GL)</p>	<p>Knife skills are done for the process of preparing food items for the days procedure.</p> <p>Different cuts are covered and revisited throughout the semester.</p>	<p>Students are critique on their knife skills and safety practices.</p> <p>Students are verbally quizzed on what knife cuts they utilized throughout the day.</p> <p>Evaluation of knife skills is ongoing throughout the semester.</p>
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This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Integrative Learning – IG](#); [Global Learning – GL](#)