

Course: CULA 152 Classical Cuisine
Department: Culinary Arts
Course Description: Classical Cuisine

This course covers classical foods and recipes found throughout France and global cuisines. In addition to principles and techniques recommended by Auguste Escoffier and other European masters, the introduction of trends and techniques used in present day food establishments are reviewed each week through lectures, handouts, and text. Emphasis on mise en place, preparation, and plating further develops the student's knowledge and skills for entrance into the food industry. Two lecture and four laboratory hours per week.
 Prerequisite: CULA 146 American Regional Cuisine

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. Upon completion of course, student will be competent in preparing dishes found throughout the regional areas of France.</p> <p>Students will also be expected to be competent in the following areas:</p> <p>Use of proper cooking techniques Use of proper tools for final outcome Preparing various sauces related to classical and modern French cuisine Preparation of classical and modern meat items Classical vegetable preparation Related French vocabulary terms Any modern trends found within all of these tiers of food preparation. Timeliness of food preparation Classical knife cuts (WC, OC, IL, CCT, GL)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignments will be due for the region being produced that week through text or canvas using Open Educational Resources (OER) and other supplemental information.</p> <p>Student will prepare assigned recipes for production within a limited time frame to gain an understanding for the sense of timing required when cooking in the industry.</p> <p>Student will become aware of cooking techniques, seasonal and varietal ingredients, and a brief culinary history of the food items used in that specific region.</p>	<p>Students will be tested weekly on a specific region and culinary ingredients and cooking styles used.</p> <p>Test will be assigned for specific area being produced that week. Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Proper cooking techniques and use of tools Proper food handling for food safety Final Presentation Flavor/Final Seasoning Plating of food product Timeliness of preparedness Understanding of steps taken to achieve final product.</p>
<p>1. Display a professional level of knife skills, sanitation, and kitchen and food safety (WC, OC, IL, CCT)</p>	<p>Each week the student will be developing their knife skills during the preparation of a specific region. The handling of tools, equipment, ingredients, kitchen and food safety will be part of lecture each week.</p>	<p>Student will be evaluated on their progressing level of knife skills, proper sanitation, use and handling of ingredients and all around kitchen safety.</p>

This course includes the following core competencies: Written Communication – WC; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Global Learning – GL