

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: CULI 102

Year: 2018-2019

Course Title: Food Preparation II

Credit Hours: 4

Attendance Policy: *To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.*

Services for Students with Disabilities: *It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.*

Course Description

Building on introductory concepts learned in CULI 101, the course focuses on culinary operations concepts, including kitchen structures and design, inventory and control, service systems and advanced menu development within a commercial setting. Attention is given to food combinations, types of cuisine, and the creative as well as practical process in menu planning and costing of product from local sources when practical. Lab fee required. Prerequisites: C or better grade in CULI 101; HRMG 105, ENGL 100; MATH 090 if required by placement testing; prior completion or concurrent enrollment in RDNG 116 if required by placement testing. 4 Cr. (2 Lec., 6 Lab.) Fall and spring semesters.

Course Context/Audience

This course, required for all Culinary Arts and Hotel and Restaurant Management majors, expands on the skills and techniques used in culinary operations. Students must show proficiency in the basics identified in CULI 101.

Basic Skills/Entry Level Expectations

Writing: WC: College level writing skills are required. See course prerequisites for details.
Math: M2: MATH 090 if required by placement testing.
Reading: R3: Prior completion or concurrent enrollment in RDNG 116 if required by placement testing.

Course Goals

1. Student will be introduced to techniques for evaluating and selecting ingredients for culinary presentation.
2. Students will gain knowledge of commercial culinary methods used in a hospitality operation.
3. Students will practice competencies in safe handling and sanitary practices related to the food service industry.
4. Students will learn the basics of meat, fish, and other protein food preparations.

Course Objectives/Topics

Topic	% Course
Review of fundamental stocks/sauces, cooking methods, vegetables, and meats	5%
Reinforcement of safe and sanitary practices in a food service operation	5%
Development of menu items and ingredients used in cyclical culinary operations.	10%
Use of local sources and finding fresh quality ingredients-incl. cheese & dairy	10%
Cooking methods: Poaching, roasting, braising, stewing, deep frying, baking	10%
Marinades, garnishes and accompaniments and their applications	5%
Boning, butchering and processing of meats	5%
Costing of a menu and how it relates to kitchen operations	10%

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Proper Use of Commercial Kitchen Equipment	5%
Introduction to Baking and Pastry preparations	10%
Hands on application of kitchen brigade systems	20%
Testing of competencies academically and in practice	5%

General Education Goals - Critical Thinking & Social/Global Awareness

CRITICAL THINKING OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES
<p>Students will be able to</p> <ul style="list-style-type: none"> ➤ develop meaningful questions to address problems or issues. ➤ gather, interpret, and evaluate relevant sources of information. ➤ reach informed conclusions and solutions. ➤ consider analytically the viewpoints of self and others. 	<p>Students research concepts related to food production. They develop questions for industry professionals about process, jobs and business practices to gain their own perspective on these topics. A group project on the industry is required. Discussions with professional mentors during kitchen lab and brigade rotation clarify and reinforce key concepts.</p> <p>Students practice, research, evaluate, and synthesize information related to food production and service, they then critique the outcome with their own assumptions or experiences as well as what they have learned in coursework. A written evaluation documents the students' learning.</p> <p>Students are encouraged to explore their own opinions, state their learning perspectives and ideas/solutions/conclusions. They are assigned to food preparations where they select, evaluate, and rate a product. Working on a team kitchen brigade fosters students' critical thinking.</p>
SOCIAL/GLOBAL AWARENESS OUTCOMES	
<ul style="list-style-type: none"> ➤ Students will begin to understand how their lives are shaped by the complex world in which they live. ➤ Students will understand that their actions have social, economic and environmental consequences. 	<p>Concepts relevant to diversity, business, and social engagements are introduced. Assignments and events are discussed in the context of the internationalization of the industry. The origin of recipes and menus are discussed.</p> <p>International Skype guest lectures are an option for this class. In person guest lecturers and field trips provide exposure to the industry.</p> <p>By understanding what behaviors are expected in business, students learn to develop personal attributes appropriate for employment . Students are introduced to social responsibility issues applicable to the global nature of the food industry.</p> <p>Students study business practices, industry salaries, and revenues which impact personal, regional, national, and global economies.</p> <p>Students learn how their own actions and behaviors affect the environment. They learn about corporate responsibility for sustainable business operations and farming practices.</p>

Instructional Methods

Through demonstrations, lectures, cooking laboratory, research assignments, group teamwork, and brigade participation the student learns about the operations in a lecture and hands-on class setting.

Methods of Assessment/Evaluation

Method	% Course Grade
Participation in class, kitchen production and presentation of food products	50%
Menu design and costing project	15%
Quizzes/Homework/Research/Assignments	15%
Final Exam	20%

Text(s)

Required: To be determined

Suggestion: Professional Cooking by Wayne Gisslen (Extend use from HRMG 101) –and study guide

Strongly Recommended:

The Professional Chef by [The Culinary Institute of America](#) (and study guide)

On Food and Cooking: The Science and Lore of the Kitchen by [Harold McGee](#)

The Art of Simple Food: Notes, Lessons, and Recipes from a Delicious Revolution by [Alice Waters](#)

Bibliography

A Platter of Figs and Other Recipes by [David Tanis](#) (Author), [Alice Waters](#) (Foreword)

[The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs](#) by [Karen Page](#) and [Andrew Dornenburg](#)

[Modernist Cuisine: The Art and Science of Cooking](#) by [Nathan Myhrvold](#)
[Chris Young](#) (Author), [Maxime Bilet](#) (Author)

[Professional Vegetarian Cooking](#) by [Ken Bergeron](#)

Other Learning Resources

Audiovisual

National Restaurant Association Videos on Safe Food Preparation and Service

Other Links

Food Safety & Inspection Service, USDA: www.fightbac.org, www.homefoodsafety.org, www.restaurant.org
Cheese references: www.Cheese.com; www.vtcheese.com; www.ilovecheese.com; <http://flcheesetrail.com/>
Alaska Seafood Marketing Institute: www.state.ak.us/local/akpages/COMMERCE/asmihp.htm
American Egg Board: www.aeb.org
Broccoli: www.broccoli.com
National Cattlemen's Beef Association: www.beefnutrition.org
Certified Angus Beef: www.cabprogram.com
Maine Lobster: www.atlsysnet.com/atlmall/lobster.htm
Oregon Crab Commission: www.ucinet.com/~dcrab
www.louisianaseafood.com/crabs
A variety of food products: www.foodnet.com
National Restaurant Association: www.restaurant.org
www.ciaprochef.com
www.eat.com
www.food.epicurious.com
American Culinary Federation - www.acfchefs.org
American Dietetic Association – www.eatright.org
National Fisheries Institute – www.nfi.org
Nutritional Guidelines- <http://health.gov/dietaryguidelines/>

Library Review

Books

Simple catalog searches for restaurant, culinary arts, food handling, food and sanitation, food preparation, event planning, and food preparation, for example, indicate that the library has respectable, recent materials both in print in the library and as ebooks. Books not immediately accessible in our library can be borrowed from other libraries and be available to the student requesting it within a week in most cases. The library currently has grant funds to acquire required textbooks to place on reserves and has earmarked an additional amount from its regular budget for reserves acquisitions.

Databases

Through our participation in SUNY Connect and NOVEL NY, the library's list of 80+ databases includes Culinary Arts Collection, Hospitality, Tourism and Leisure Collection, Agriculture Collection, Environment Complete, and Business Source Complete.

Journals

The full text of many journal, magazine and newspaper articles is available through the above databases. In cases that the articles are not in the databases themselves, we can acquire copies of requested articles usually within a matter of days.

Media

The library subscribes to *Films on Demand* (an online source of more than 5,000 educational videos) as well as to *Prendismo* (streaming video clips of interviews with business leaders).

The library has earmarked a portion of its regular budget to acquire videos that are required viewing for classes.

Research Instruction and Support

Librarians will consult with course instructors regarding the research component of assignments and host instruction sessions and develop instructional materials as needed.

LibGuides for Courses:

Librarians can provide an on-line guide for any course, at the request of the faculty, for students to access anytime and anywhere that they have internet access. LibGuides are especially useful for focusing student attention on library resources relevant to a particular assignment.

Consultation about Assignments:

Librarians are available to provide consultations about assignments as needed. We recommend that faculty share research assignments with us before distributing them to students to help us provide the best possible materials and services.

Instruction/Research Support: Librarians are available to offer instruction to whole classes or one-on-one directly to students, whether online or in person.