

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: CULI 101
Course Title: Food Service and Preparation I

Year: 2020-2021
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

Basic procedures and techniques for large quantity food preparation and service are covered. The practice of sanitation, safety, equipment operation, food purchasing and preparation techniques, and table service are integral to this course. Special projects in menu planning, purchasing, preparation, and services are required. Coursework will also include elements of local food sourcing and menu development from that approach. Lab fee required. Prerequisites: Prior completion or concurrent enrollment in ENGL 100 and HRMG 105; MATH 090 if required by placement testing. 4 Cr. (2 Lec., 6 Lab.) Fall and spring semesters.

Course Context/Audience

As a required course for students in the Culinary and Hotel and Restaurant Management A.A.S. degree programs, students gain an overview of food preparation procedures; learn sanitation and safety; and are prepared to deal with customer service. In addition, the course is appropriate for someone with a general interest in food preparation techniques and food production operational procedures.

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

By successfully completing this course, the student will

1. Become familiar with basic kitchen terminology and food production procedures.
2. Gain experience in production and problem solving techniques.
3. Know basic kitchen safety and sanitation procedures.

Course Objectives/Topics

Objective/Topic	% of Course
Students will be able to demonstrate an understanding of the history of the food service industry.	7%
Students will be able to demonstrate their knowledge of the basics of Kitchen Sanitation and HAACCP.	10%
Students will be able to demonstrate their knowledge of kitchen safety and safe equipment operation.	7%
Student will learn and practice proper knife skills.	7%
Students will be able to utilize various food preparation techniques.	7%
Students will demonstrate basic understanding of cuts of meat, fish, and poultry and how to purchase and prepare them for customer service.	12%
Students will be able to write menus and develop recipes for commercial and institutional food service using fresh local ingredients.	9%
Students will be able to describe the production methods for stocks, soups, sauces and thickening agents.	7%
Students will be able to purchase and prepare salads, fruits, vegetables, and desserts.	9%
Students will be able to utilize their knowledge to plan a menu, purchase food, prepare food and serve food to guests. (Practicing in the Lab)	25%

General Education Goals - Critical Thinking & Social/Global Awareness

Outcomes	How does the course contribute to student mastery of the outcome?
be able to develop questions to problems or issues	Students reflect on their own opinions, and explore their perspectives, ideas, solutions and conclusions with others.
be able to gather, and evaluation sources of information	Students research, evaluate, and synthesize information from various sources related to food production and service.
be able to reach conclusions and	Students learn to solve problems by creating menus with the resources and tools they are given. Working in diverse team atmosphere, students troubleshoot any concerns which arise, using proper methods and resources to assure products meet standards.
be able to analytically the self and others	Through personal introspection, professional preparation, and reflection relevant to academic and social expectations, the student will develop understanding of their own capabilities as well as those of their peers

General Education Outcomes	How does the course contribute to student mastery of the outcome?
<ul style="list-style-type: none"> ➤ Students will begin to understand how their lives shape and are shaped by the complex world in which they live ➤ Students will understand that their actions have social consequences ➤ Students will understand that their actions have economic consequences ➤ Students will understand that their actions have environmental consequences 	<p>Assignments and targeted class discussions will focus on internationalization of the global hospitality industry. Cultural origin of recipes and menus will be explored.</p> <p>By understanding what attributes are expected in business, students evaluate their own behaviors against industry expectations. Students will learn the global -level social responsibilities inherent in the hospitality industry.</p> <p>Students are exposed to business practices, industry salaries, and revenues which have impact on personal, regional, national, and global economies.</p> <p>Students learn and observe how their own activities and behaviors affect the environment. They also learn about corporate responsibility for sustainable business operations and agricultural practices.</p>

Instructional Methods

The instructor should use lectures and discussions supplemented by demonstration of various food production techniques. Students will have access to lab facilities and a working restaurant to practice concepts. Student projects allow the students the opportunity to apply their knowledge and demonstrate their ability. For distance learning sections, the instructor should use mini lectures, student experiential exercises, readings and student projects.

Methods of Assessment/Evaluation

Method	% Course Grade
Hourly examinations	30%
Student Laboratory Performance	20%
Student Final Project	25%
Quizzes	15%
Menus- student prepared menus	10%

Text(s)

Essentials of Professional Cooking, Gisslen, Wayne, Latest Edition, © 2004 Wiley

Bibliography

No print resources specified

Other Learning Resources

Audiovisual: American Hotel & Restaurant Food & Beverage Series.

Electronic: No resources specified

Other:

Powerpoint series from the American Hotel & Lodging Association regarding food safety and HAAC
<http://www.eiacademic.org/productview.aspx?id=23574&viewId=Powerpoint>

Powerpoint series from the American Hotel & Lodging Association regarding operations and kitchen topics
<http://www.eiacademic.org/productview.aspx?id=790&viewId=Powerpoint>

Powerpoint from California Polytechnic State University
http://www.afd.calpoly.edu/risk/ehs/Food%20Safety%20Statement_files/Food%20Training.ppt.

Series of Food Powerpoints from Utah. <http://www.uen.org/Lessonplan/preview.cgi?LPid=12374>

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. Without more information about the video series mentioned in the proposals it is impossible to estimate costs.

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.