

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: CULI 160
Course Title: Back-of-House Kitchen Practicum

Year: 2023-2024
Credit Hours: 3

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

An experiential learning course within a 'back of the house' culinary operation teaches students about the nuances of a busy kitchen. Practical workplace training is supported by an individualized learning plan. Prerequisites: C or better grade in CULI 101; prior completion or concurrent enrollment in CULI 102 and ENGL 101; HRMG 100, HRMG 105; MATH 090 if required by placement testing; previous completion or concurrent enrollment in RDNG 116 if required by placement testing. 2 Cr. (6 Lab.) Fall and spring semesters.

Course Context/Audience

This course, required for all Culinary Arts majors, fits into the Culinary Arts/Hotel & Restaurant Management programming by applying the skills and techniques used in culinary operations. Students must show proficiency in the basics identified in CULI 101, and build on those being taught in CULI 102. Students must have a C or better in CULI 101 to participate. Students should have completed or be enrolled in CULI 102 at the same time they complete this practicum.

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

Students study and work within a high volume culinary back-of-house operation. This experience offers student hands-on training and team building. Practicing and applying skills contributes to the learning process of culinary and business concepts taught in the classroom.

Course Objectives/Topics

Objective/Topic	% Course
Back of the House Operations Overview and Orientation	10%
The Kitchen Brigade/Staffing in the Kitchen	10%
Food Preparation and Equipment Use	50%

Inventory Control and Rotation of Stock	10%
Purchasing and Ordering	5%
Recipes and Menu Development	15%

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>Inquiry about processes and the operation of a kitchen facility will be expected of students. Learning reports/reflections will facilitate students with creating meaningful questions and developing answers.</p> <p>Students will learn and then apply the concepts in both academic and hands on venues. Students will have many opportunities to learn from peers, mentors, teachers and the process of the operation. Review and analysis of kitchen operations and staffing helps students develop their critical thinking skills.</p> <p>Working in a team environment students expand their perspectives and test assumptions on how they work with others.</p>
SOCIAL/GLOBAL AWARENESS OUTCOMES	HOW DOES THE COURSE ADDRESS THE 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>Through experiences in a diverse workplace, students learn how working in the hospitality field impacts family and lifestyle.</p> <p>Students learn how purchasing, costing, and product mistakes impact an operation. They also learn how individual workers contribute to restaurant revenue. The economics of regionally sourced food and the importance of supporting local markets are studied.</p>

Instructional Methods

A reflective journal, to be completed throughout the course, should be required of each student. Individual work hours must be carefully monitored.

Methods of Assessment/Evaluation

Method	% Course Grade
Participation in kitchen production and kitchen activities necessary to operation	10%
Reflective Journal	20%
Mentor/Instructor Evaluation	50%
Hours worked-time sheet completion	20%

Text(s)

Employment/Kitchen Operations Manuals

Recipe Cards/Manual

Operational Tools of the Kitchen

Others to be determined

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.