

SAN DIEGO COMMUNITY COLLEGE DISTRICT
CONTINUING EDUCATION
COURSE OUTLINE

SECTION I

SUBJECT AREA AND COURSE NUMBER

FDNT 672

COURSE TITLE

CULINARY ARTS II

TYPE COURSE

NON-FEE

VOCATIONAL

CATALOG COURSE DESCRIPTION

This course provides an introduction to culinary terminology, techniques, and history with a special emphasis on food service operations. Culinary techniques will include measurement practices, tools, equipment and knife skills with an overview of kitchen staples, spices and flavorings. (FT)

LECTURE/LABORATORY HOURS

108

ADVISORIES

NONE

RECOMMENDED SKILL LEVEL

Eighth grade reading level; ability to communicate effectively in the English language, knowledge of general math; basic computation skills; basic computer skills.

INSTITUTIONAL STUDENT LEARNING OUTCOMES

1. Social Responsibility
SDCE students demonstrate interpersonal skills by learning and working cooperatively in a diverse environment.
2. Effective Communication
SDCE students demonstrate effective communication skills.
3. Critical Thinking
SDCE students critically process information, make decisions, and solve problems independently or cooperatively.

INSTITUTIONAL STUDENT LEARNING OUTCOMES (CONTINUED)

4. Personal and Professional Development

SDCE students pursue short term and life-long learning goals, mastering necessary skills and using resource management and self advocacy skills to cope with changing situations in their lives.

COURSE GOALS

The goals of this course are to master introductory culinary terminology, techniques, and history including knowledge and application of food service operations.

COURSE OBJECTIVES

Upon successful completion of this course, the student will be able to:

1. Describe key historical facts in culinary history.
2. Explain food service terminology.
3. Identify and discuss the kitchen brigade.
4. Identify and demonstrate measurement techniques in food service preparation.
5. Identify and demonstrate kitchen tools and equipment.
6. Demonstrate knife skills.

SECTION II

COURSE CONTENT AND SCOPE

The following topics may be included in the framework of the course but are not intended as limits on content. The order of the presentation and relative emphasis may vary with each instructor.

1. Culinary Industry
 - 1.1. Historical perspective
 - 1.1.1. Restaurant history and perspective
 - 1.1.2. Origins of classical and modern cuisine
 - 1.1.2.1. Careme and grande cuisine
 - 1.1.2.2. Escoffier and cuisine classique
 - 1.1.2.3. Pointe and nouvelle cuisine
 - 1.1.3. Influences on current food service operations
 - 1.1.3.1. Standards of professionalism
2. Food Service Operations
 - 2.1.1. Escoffier's classic kitchen brigade (organization)
 - 2.1.1.1. Terminology
 - 2.1.1.2. Modern kitchen brigades
 - 2.1.1.3. Professional culinarians
 - 2.1.1.4. Modern kitchens theory and design
3. Culinary Terminology
 - 3.1.1. Industrial terminology
 - 3.1.2. Preparation terminology

COURSE CONTENT AND SCOPE (CONTINUED)

- 3.1.3.
- 3.1.4. Cooking terminology
- 3.1.5. Measurement terminology
- 3.1.6. Equipment terminology
- 4. Culinary Tools and Equipment
 - 4.1.1. Quantity food equipment
 - 4.1.2. Standards for tools and equipment
 - 4.1.3. Selecting equipment
 - 4.1.4. Maintenance and Sanitation
 - 4.1.5. Cooking equipment
 - 4.1.6. Processing equipment
 - 4.1.7. Storage and holding equipment
 - 4.1.8. Pots, pans and containers
 - 4.1.9. Measuring devices
 - 4.1.10. Knives
 - 4.1.11. Small equipment
- 5. Culinary Techniques
 - 5.1.1. Heat transfer (thermodynamics)
 - 5.1.2. Cooking principles
 - 5.1.2.1. Cooking methods
 - 5.1.2.1.1. Poach, simmer and broil
 - 5.1.2.1.2. Steaming
 - 5.1.2.1.3. Braise
 - 5.1.2.1.4. Roast and bake
 - 5.1.2.1.5. Broil
 - 5.1.2.1.6. Grill, griddle and pan broil
 - 5.1.2.1.7. Sauté
 - 5.1.2.1.8. Pan fry
 - 5.1.2.1.9. Deep fry
 - 5.1.2.1.10. Microwave cooking
 - 5.1.2.2. Seasonings and flavoring
 - 5.1.2.2.1. Product identification
 - 5.1.2.2.2. Rules and practices
 - 5.1.2.2.3. Herbs and spices
 - 5.1.3. Mise en place (everything put in place)
 - 5.1.3.1. Planning and organizing
 - 5.1.3.2. Preparation cooking
 - 5.1.3.3. Holding and reheating
 - 5.1.4. Kitchen staples

APPROPRIATE READINGS

Reading assignments may include but are not limited to the following:

Professional Cooking, 6th Edition, Chapters 1, 3, 7, Wayne Glisslen, Wiley and Sons Publishing, New York

On Cooking, Techniques from Expert Chefs, 3rd Edition, Chapters 2, 5, 6, Sarah R. Labensky, Alan M Hause, Prentice Hall Publishing, New Jersey

Cooking Essentials For The New Professional Chef, 8th Edition, Chapters 2, 4, Wiley and Sons Publishing, New York

The Professional Chefs Knife Kit, The Culinary Institute of America Wiley and Sons Publishing, New York

Information obtained on the Internet.

V.E.S.L. Food Service Training Manuals, San Diego Community College District.

WRITING ASSIGNMENTS

Writing assignments may include but are not limited to the following:

1. Assignments describing the different levels and experience in the classic kitchen brigade.
2. Summaries on the importance of "Mise en place".

OUTSIDE ASSIGNMENTS

Outside assignments may include but are not limited to the following:

1. The student will create a set of culinary vocabulary cards.
2. The student will create a set of culinary equipment cards.

APPROPRIATE ASSIGNMENTS THAT DEMONSTRATE CRITICAL THINKING

Critical thinking assignments may include but are not limited to the following:

1. Evaluate the differences of cooking methods on different foods.
2. Discussion on the importance of continuing education in the culinary profession.
3. Critique the modern kitchen hierarchy versus the classic kitchen brigade.

EVALUATION

Evaluation methods may include but are not limited to:

1. Attendance.
2. Class participation.
3. Lab projects and demonstrations.
4. Quizzes and exams.
5. Field trip.

EVALUATION (CONTINUED)

6. Project papers.
7. Term projects.

Upon successful completion of each individual course a Certificate of Course Completion will be issued. Upon successful completion of all 6 courses in the program a Certificate of Program Completion will be issued.

METHOD OF INSTRUCTION

Methods of instruction may include, but are not limited to:

1. Lectures.
2. Demonstrations.
3. Laboratory.
4. Field trips.
5. Audiovisual presentations.
6. Textbooks.
7. Computer assisted instruction.

TEXTS AND SUPPLIES

Texts:

Professional Cooking, 6th Edition, Wayne Glisslen, Wiley and Sons Publishing, New York
Professional Cooking, 6th Edition Study Guide, Wayne Glisslen, Wiley and Sons Publishing,
New York

PREPARED BY: Donna Namdar DATE 05-01-02

DATA REVISED BY: Lee Blackmore DATE: 02/14/07

DATA REVISED BY: Instructional Services/SLOs Added DATE: February 2, 2017

Instructors must meet all requirements stated in Policy 3100 (Student Rights, Responsibilities and Administrative Due Process), and the Attendance Policy set forth in the Continuing Education Catalog.

REFERENCES:

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San Diego Community College District Policy 3100
California Community Colleges, Title 5, Section 55002
Continuing Education Catalog