



CLA 1301

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1301

Title: Culinary Arts I

Catalog Description:

This course is an orientation to culinary arts, safety, sanitation, basic equipment, basic cooking principles, and recipes. Lab experiences will be provided as students rotate through stations. This course is a prerequisite for CLA 1401 Culinary Arts II.

General Education Requirements: N/A

Semesters Offered: TBA

Credit/Time Requirement: Credit: 1; Lecture: 1; Lab: 0

Clock/Hour Requirements: 15

Offered for Non-Credit: Yes

Prerequisites: N/A

Corequisites: N/A

Justification:

This course is required for all Culinary Arts students entering the program. It provides a basic foundation for incoming students.

Student Learning Outcomes:

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

- describe modern food service, including its history and future
- identify the causes of food-borne diseases and kitchen injuries and ways to prevent them
- identify the most commonly used commercial kitchen equipment
- demonstrate various cooking methods
- demonstrate techniques for measuring ingredients and portions
- describe a menu that promotes efficiency and productivity
- describe the basic concepts of pre-preparation or *mise en place*.

Content:

Course objectives will be achieved by providing students with instructional and extensive hands-on experiences in the following areas:

- history of modern food service
- kitchen sanitation and safety
- cooking equipment, pots and pans, measuring devices, and knives
- cooking time and methods
- uses and limitations of recipes
- menu forms and functions
- planning and organizing production.

General Education Outcomes:

Applied Education Outcomes:

- 1) Students will acquire entry-level skills specific to and appropriate for employment in their chosen field of study. Through study of the text, lecture, and lab experiences, students will have the knowledge needed to be successful workers in entry level positions. They will be able to use professional cooking equipment, demonstrate proper cooking procedures and techniques, work safely in the kitchen environment, work efficiently and be professionals in the culinary arts industry.

Key Performance Indicators:

Student progress will be evaluated by class participation (20%), graded projects (30%) unit quizzes (20%), and final practical exam (30%). Percentages are approximate.

Representative Text and/or Supplies:

- American Culinary Federation, *Culinary Fundamentals*, current edition, Pearson Prentice Hall.

Optimum Class Size: 15

Maximum Class Size: 20

Signatures:

I hereby submit this course syllabus:

Richard Harris, ,

I hereby find this course consistent with the goals and resources of the Culinary Arts Department:

Richard Harris, , Chair

I hereby find this course consistent with the goals and resources of the Career and Technical Education Division:

Michael P. Medley, MBA, Assistant Professor, Dean

I have discussed the need for library resources related to this class with the person submitting the syllabus:

Lynn Anderson, MLIS, Technical Services Librarian (Main Campus)

Michelle Olsen, MLS, Campus Librarian (Richfield Campus)