



CLA 1301

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1301

Title: Culinary Arts I

Catalog Description:

This course covers an orientation to culinary arts, safety, sanitation, basic equipment, basic cooking principles, and recipes.

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: No

Prerequisites: N/A

Corequisites: N/A

Justification:

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

Student Learning Outcomes:

- Describe modern food service, including how it got to where it is today and where it is headed.
- Learn the causes of food-borne diseases and kitchen injuries and ways to prevent them.
- Identify the most commonly used commercial kitchen equipment.
- Understand different cooking methods.
- Learn techniques for measuring ingredients and portions.
- Describe a menu that promotes efficiency and productivity.
- Understand the basic concepts of pre-preparation or *mise en place*.

Content:

- 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:

1) Read effectively, constructively, and critically.

Students receive important content for this course from the selected text. They are required to read and respond to questions from individual modules throughout the course.

5) Apply a cultural and historical awareness to a variety of phenomena.

Students will understand the history of the modern kitchen, cooking techniques, and industry development.

Key Performance Indicators:

Must pass weekly quizzes

Representative Text and/or Supplies:

Professional Cooking, current edition, by Wayne Gisslen.

Optimum Class Size: 15

Maximum Class Size: 20

Signatures:

I hereby submit this course syllabus:

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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)