



CLA 1306

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1306

Title: Short Order Cooking I

Catalog Description:

This course covers basic preparation of sandwiches, grilled items, and fried foods.

General Education Requirements: N/A

Semesters Offered: TBA

Credit/Time Requirement: Credit: 3; Lecture: 1; Lab: 4

Clock/Hour Requirements: 75

Offered for Non-Credit: Yes

Prerequisites: N/A

Corequisites: N/A

Justification:

Students must have experience in running a short order station. Experience in short order is a necessary competency for students going into the food service industry.

Student Learning Outcomes:

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

- explain and demonstrate the fundamentals and basic ingredients of basic sandwiches
- explain and demonstrate the fundamentals of short order cooking
- demonstrate safety rules of grills and deep fryers

Content:

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

- preparation of hot and cold sandwiches
- preparation of popular sandwich fillings
- learning the correct use of sandwich spreads
- filtering and reusing fryer oils

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. Short order cooking is part of the student's constant and consistent rotation through the competency labs in the production kitchen. They will gain the skills required for entry-level positions that require the knowledge of basic ingredients for sandwiches and other short order menu items, including grilled and deep fried foods. Instructors will observe students daily as they practice these skills and will provide oral feedback.

- 3) Students will demonstrate safe practices and awareness of potential hazards in their field of expertise. Students are required to know and practice safe workplace skills while using the deep fat fryer and grill in the kitchen lab. Instructors will observe students daily as they practice these skills and provide oral feedback.

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)