



CLA 1307

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1307

Title: Cold Food Preparation I

Catalog Description:

This course covers the basic preparation of salads and salad dressings. Lab experiences will be provided as students rotate through stations. This course is a prerequisite for CLA 1407 Cold Food Preparation II.

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:

The preparation of salads and dressings is essential to a basic culinary education and prepares students for the Cold Food Preparation II course.

Student Learning Outcomes:

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

- list, describe, and prepare various types of salad, salad dressings, and common salad ingredients.

Content:

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

- preparation of green salads, vegetable salads, cooked salads, fruit salads, and combination salads
- production of salad dressings
- planning daily salad bar layout and preparation
- knowledge of differences between appetizers, hors d'oeuvres, and canapes.

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. Cold food preparation is part of the students' constant and consistent rotation through the competency labs in the production kitchen. They will gain the skills for entry-level positions that require preparation of green, vegetable, cooked, fruit and combination salads, dressings and condiments, and the setting up of a salad bar. 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)