



CLA 1401

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1401

Title: Culinary Arts II

Catalog Description:

This course covers menu planning and development, and food preparation. Lab experiences will be provided as students rotate through stations.

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: CLA 1301

Corequisites: N/A

Justification:

This course will lay a secondary foundation for safe work habits and organization in the modern kitchen. It provides a basic understanding of the effect of heat on food. These competencies are essential in the food service industry.

Student Learning Outcomes:

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

- explain the influence of organization in the modern kitchen
- work safely to prevent injuries and food poisoning
- properly operate and clean kitchen equipment
- explain the effects of heat in food-heat transfer.

Content:

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

- organization of modern kitchens
- personal hygiene

- use of commercial kitchen equipment and tools
- art of seasoning and flavoring
- converting recipes/food costs
- creating the menu/nutritional considerations
- knife sharpening and techniques
- food storage and handling.

General Education Outcomes:

Applied Education Outcomes:

- 2) Students will become aware of industry specific certification and develop skills sufficient to acquire the same. Upon completion of this course and passing the final exam, a student will be prepared to certify as a Culinarian which is the entry level for culinary professionals in the Culinary Federation of America.

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)