



## 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, as well as food preparation.

**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:** CLA1301

**Corequisites:** N/A

**Justification:**

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

**Student Learning Outcomes:**

- Understand the influence of organization in the modern kitchen.
- Develop safe work habits to prevent injuries and food poisoning.
- Become familiar with the operating and cleaning of kitchen equipment.
- Understand the effects of heat on food-heat transfer.

**Content:**

- Organization of modern kitchens.
- Personal Hygiene.
- Use of commercial kitchen equipment and tools.
- Art of seasoning and flavoring.
- Converting recipes/food costs.
- Building the menu/nutritional considerations.
- Knife sharpening and techniques.
- Food storage and handling.

**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:**

Students will be evaluated on class participation, quizzes, and final exams.

**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:

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Richard Harris, , , Chair

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

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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:

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

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Michelle Olsen, MLS, Campus Librarian (Richfield Campus)