



## CLA 1405

**Division:** Career and Technical Education

**Department:** Culinary Arts

**Course:** CLA 1405

**Title:** Hot Food Preparation II

**Catalog Description:**

This course is a continuation of CLA 1305, but will include more advanced entrees, stocks, soups, sauces, and some international cuisine.

**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:** No

**Prerequisites:** CLA 1305

**Corequisites:** N/A

**Justification:**

This course is continuation of CLA 1305. Students will be required to prepare more advanced entrees, sauces, soups, fish, meat, vegetables, rice, and pastas. These are all essential competencies for a future chef or kitchen manager.

**Student Learning Outcomes:**

- Characterize the common stock and sauce ingredients.
- Classify soups and preparation methods.
- Understand the principles and methods of cooking meats.
- Demonstrate preparation and cooking procedures for poultry.
- Demonstrate methods used to cook fish and shellfish.
- Understand important aspects of buying and storing potatoes and other starches.
- Classify rice and other grains.

**Content:**

- Preparation of hot and cold sauces and pan gravies.
- Preparation of bisques, chowders, specialty soups, and international soups.
- Cooking meats by roasting, braising, grilling, and simmering.
- Cutting and trussing poultry.
- Cooking fish and shellfish by baking, broiling, deep-frying, and poaching.
- Cooking vegetables by broiling, sauteing, baking, braising, and deep-frying.

- Preparation and cooking techniques of potatoes, rice, and pasta.

**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.

6) Apply computational skills to a variety of contexts.

The baking process requires measurement of ingredients and proportionally increasing or decreasing recipe requirements. This course also focuses on manipulation of the weights and measurements inherent in commercial baking.

**Key Performance Indicators:**

Students will be evaluated on the production of foods they prepare, unit quizzes, class participation, 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)