



## CLA 1406

**Division:** Career and Technical Education

**Department:** Culinary Arts

**Course:** CLA 1406

**Title:** Short Order Cooking II

**Catalog Description:**

This course covers advanced techniques in preparation of specialty sandwiches, grilling, and deep frying work including proper organization.

**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:** CLA 1306

**Corequisites:** N/A

**Justification:**

Short order or a la carte cooking is essential in fine restaurants, hospitals, fast food stations, and most breakfast preparations. It is a competency required in the food service industry. More advanced techniques and cooking for large quantities will be learned with this section.

**Student Learning Outcomes:**

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

- explain the organization and set up of a sandwich station
- describe the terms associated with a grill and fry station
- demonstrate proper grill and fryer techniques
- demonstrate proper grill organization techniques when cooking large quantities.

**Content:**

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

- learning to select, store, and serve fresh, good-quality bread for sandwiches

- preparing major types of sandwiches
- learning proper tools and equipment used in sandwich preparation
- learning proper organization and set up of grill and fryer in sandwich stations.

**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. Students will continue to build upon the skills which they have learned in Short Order Cooking I. As they continue to rotate into this competency lab they will gain more advanced entry level skills in the organization of a sandwich, grill, and fry station. Students will also hone their skills on production techniques and short order cooking for large quantities of people. Instructors will observe students daily as they practice these skills and provide oral feedback.
- 3) Students will demonstrate safe practices and awareness of potential hazards in their field of expertise. Students will be required to demonstrate their knowledge of safe workplace skills when 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:**

Students must pass unit quizzes (20%). Student progress will be evaluated by class participation (20%), graded projects (30%), 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:

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Richard Harris, ,

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)