



CLA 1406

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1406

Title: Short Order Cooking II

Catalog Description:

This course covers more specialty sandwiches, grilling, and deep frying work.

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 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 that is required in the Food Service industry.

Student Learning Outcomes:

- Explain the set up of a sandwich station.
- Understand the terms associated with grill and fry station.
- Demonstrate proper grill and fryer techniques.
- Demonstrate proper grill organization techniques when cooking large quantities.

Content:

- Learning to select, store, and serve fresh, good-quality bread for sandwiches.
- Preparation of major types of sandwiches.
- Learning proper tools and equipment used in sandwich preparation.
- Learning proper set up of grill and fryer in sandwich stations.

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.

Key Performance Indicators:

Students will be evaluated on the production of foods they prepare, along with the speed it takes to prepare them, and by unit quizzes, class participation, and the final exam.

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:

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)