



CLA 1407

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1407

Title: Cold Food Preparation II

Catalog Description:

This course will teach the student to prepare specialty salads and more advanced dressings. It will also introduce the preparation of hors d'oeuvres.

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 1307

Corequisites: N/A

Justification:

The competency of preparing appetizers, hors d'oeuvres, canap s, cocktails, relishes, and dips is essential for the future chef or Food Service Manager.

Student Learning Outcomes:

- Explain basic guidelines for preparing and arranging salads.
- Describe methods for hors d'oeuvre preparation.
- Understand eye appeal and assemble attractive salads.

Content:

- Producing oil and vinegar dressings, mayonnaise, and specialty dressings.
- Judging quality of salad greens, salad ingredients, and fresh fruit.
- Preparation of specialty salads.
- Preparation of appetizers, hors d'oeuvres, canap s, cocktails, relishes, and dips.

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 their production of specialty salads, dressings, appetizers, hors d'oeuvres, and canapés, and the time it takes to prepare them.

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)