



CLA 1605

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1605

Title: Hot Food Preparation IV

Catalog Description:

This is the final course in Hot Food Preparation. Students will demonstrate knowledge and competency in preparation of stocks, soups, sauces, meats, poultry, fish, vegetables, starches, and international cuisine. Students will have opportunities for mentoring first and second semester students in preparation for future leadership positions in the culinary industry.

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, CLA 1405, CLA 1505

Corequisites: None

Justification:

This course is recommended by the department advisory committee and is essential for the future chef or food service manager.

Student Learning Outcomes:

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

- demonstrate the preparation of common stocks and sauces
- demonstrate the preparation of various soups
- demonstrate the principles and methods of meat fabrication and butchering
- prepare and demonstrate procedures for fabrication of poultry
- demonstrate methods used to prepare fish and shellfish for cooking
- prepare potatoes and vegetables.

Content:

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

- 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

- properly cutting and trussing poultry
- cooking fish and shellfish using various methods
- preparing and cooking vegetables, potatoes, rice, and pasta.

General Education Outcomes:

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:

In class:

- Students will be evaluated on the production of foods they prepare (70-90%), unit quizzes, class participation, and final exams (10-30%).

Following class:

- Upon acquiring employment in this field, students will demonstrate the skills specified above.

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:

Richard Harris, ,

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)