



CLA 1306

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1306

Title: Short Order Cooking I

Catalog Description:

This course covers basic preparation of sandwiches, grilled items, and fried foods.

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: N/A

Corequisites: N/A

Justification:

Students must have experience in running a Short Order Station. Experience in Short Order is a necessary competency for students going into the Food Service industry.

Student Learning Outcomes:

- Understand the fundamentals, basic ingredients, and basic sandwiches to order.
- Understand safety rules of grills and deep fryers.

Content:

- Preparation of hot and cold sandwiches to order.
- Preparation of popular sandwich fillings.
- Learning the correct use of sandwich spreads.
- Filtering and reusing fryer oils.

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 and the time taken for preparation.

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)