



CLA 1607

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1607

Title: Cold Food Preparation IV

Catalog Description:

This is the final course in Cold Food Preparation. Students will prepare specialty salads and dressings. Students will also prepare hors d'oeuvres and will demonstrate more advanced knife and garde manger techniques. 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 1307, CLA 1407, CLA 1507

Corequisites: N/A

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 basic guidelines for preparing and arranging salads
- demonstrate preparation of hors d'oeuvres
- demonstrate the ability to create eye appealing and appetizing salads.

Content:

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

- 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, canapes, cocktails, relishes, and dips.

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)