

SOUTH SEATTLE COMMUNITY COLLEGE
Technical Education Division

COURSE OUTLINE

Origination: Stephen Sparks – October 2009

DEPARTMENT: Hospitality and Service Occupations

CURRICULUM: Culinary Arts

COURSE TITLE: Culinary 2

COURSE NUMBER: FSD 175

TYPE OF COURSE: Vocational Theory

COURSE LENGTH: 1 quarter

CREDIT HOURS: 15

LECTURE HOURS: 55

LAB HOURS: 220

CLASS SIZE: 24

PREREQUISITES: Enrollment in the Culinary Arts Program and Successful Completion of FSD 165 with a 2.0 or higher; or Instructor Permission

COURSE DESCRIPTION:

1. An intermediate course in quantity food production, it is organization and management kitchen and food service areas. Emphasis is placed on portion control, basic sauce work and meat, fish and poultry production identification. Complex quantity food production is emphasized.
2. An introductory course to sauté/line station production and organization. Primary sauté skills are introduced for meat, poultry, and seafood and pasta preparations. Pan sauce preparation is covered. Usage of wine and liquors are included. Plate garnish and presentation is stressed. Industry standards for sanitation and safety are covered.
3. This course is the first of three courses to orientate the student to the complexities of front-of-the-house/food service operations. A practical

dining room laboratory is used to emphasize tray and arm service; Continental and French service. Terminology, trade terms, sanitation and safety are stressed.

4. An advanced course in pantry and deli preparation and organization. Speed skills and quantity production are stressed. Dining room pantry production is practiced. Plate presentation and seasonal production are also stressed. Industry guidelines for sanitation and safety are covered.
5. An introduction to basic restaurant trade meat cutting. Beef, veal, lamb, pork, poultry, and seafood are covered. Receiving, storage and processing of produce is emphasized. Yield testing is introduced. Industry standards of sanitation and safety are implemented. HACCP guidelines are stressed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Demonstrate the ability to on time daily, responsible assignments; be motivated in learning new and traditional aspects of the culinary arts.
2. Human Relations - Work in groups effectively. Recognize the diversity of cultural influences and values of peers.
3. Critical Thinking and Problem Solving - This course requires students to critically analyze basic mathematic functions and basic techniques of cooking based upon Classical Teachings.
4. Information Literacy - Access and evaluate information from a variety of resources, including research in the library, various website searches, reading textbooks, and from peer discussion.
5. Communication - Read and listen actively to learn and communicate. Speak and write effectively for personal, academic, and career purposes.
6. Technology - Select and apply appropriate technology tools for personal, academic, and career tasks. Students should show proficiency in basic computer skills.

GENERAL COURSE OBJECTIVES:

Food Preparation 2

1. Understand basic cooking techniques used in quantity cooking.
2. Identification of meat, fish and poultry products.
3. Demonstrate knowledge of basic cooking methods.
4. Demonstrate skills in roasting, frying, pan frying.
5. Demonstrate basic skills in sauce preparation
6. Demonstrate skill necessary for proper hot food service.
7. Demonstrate proper sanitation and safety practices in kitchen and service stations.
8. Demonstrate proper portion control in kitchen and service stations.

Sauté 1

1. Understand typical station layout for à la minute operations.
2. Demonstrate standard entry level skills as a sauté/line cook.
3. be proficient in the sauté preparation procedure.
4. Have knowledge of garnishes and plate presentation.
5. Know the industry guidelines for sanitation and safety.
6. Demonstrate team building skills and management.
7. Demonstrate proper knife skills and safety.

Dining Room Service 1

1. Demonstrate an understanding of dining room operations.
2. Oversee the adequate care of the guest with efficiency .
3. Understand table service techniques.
4. Demonstrate functional skills menu knowledge, check handling and related areas.
5. Demonstrate industry standards of sanitation and safety.

Pantry 2

1. Demonstrate intermediate level skill work for production pantry.
2. Identify produce, and fruit for their appropriate usage within the pantry station
3. Demonstrate the correct usage of selected hand tools, their care and storage.
4. Use practical industry standards for sanitation and safety.
- 6 .Function as entry level pantry cook.
7. Fundamental sanitation and safety practices
8. Decorative plate presentation for salads and sandwiches preparations.

Meat Cutting 1

1. Identify and breakdown basic poultry and seafood.

2. Understand correct hand tool usage and safety considerations.
3. Identify product for correct cooking methods.
4. Demonstrate usage, cleaning and maintenance of meat cutting machines and equipment.
5. Understand inventory and storage controls.
6. Understand basic yield test computation and food cost analysis.
7. Understand HACCP management guidelines.

TOPICAL OUTLINE:	APPROX. HOURS
I. Classical and Continental cooking	75
II. Product Identification	40
III. Organizational and management skills	20
IV. Theory, cost analysis orientation	30
V. Laboratory experience	<u>110</u>
	TOTAL 275

ORIGINATED BY: Stephen Sparks
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