

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 4
COURSE NUMBER: FSD 195
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 185 with a 2.0 or higher; or Instructor Permission

COURSE DESCRIPTION:

1. This course is designed to provide students in a practical laboratory environment an opportunity to acquire and enhance human relations skills through interpersonal contact with various individuals in an official capacity. The student will also enhance their storeroom inventory management skills by learning effective purchasing techniques..
2. An advanced level course for sauté/line preparation and organization. Coordination and speed development are stressed. Complex garnitures and sauce building are developed. Sanitation and safety standards as per industry guidelines.

3. An advanced course for Food Servers. Flambé and tableside techniques are developed. Industry performance and opportunities are explored. Continued emphasis on terminology and theory is included. A luncheon orientated menu is studied. Learn to train other students in dining room service. Begin cashier and host responsibilities.
4. To expose the students to the fundamentals cold food preparation and cold food display techniques. Topics of discussion and application will include the following; cold hors d'oeuvres (canapés; finger sandwiches and savories), cold set mousses. Principles of platter design and buffet set-up will be applied.
5. A continuation of Meat Cutting I. Emphasis on portion cutting, specialty meat products. Yield testing, cost analysis, meat specification for bid, and menu item development will be covered. Team management skills are introduced.

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:

Purchasing concepts and storeroom management

1. Calculate correct order quantities
2. Explain perpetual and physical inventory systems.
2. Document inventory movement in a food service operation.
3. Execute a physical inventory and compare pricing from vendors.
4. Act in the role of various supervisory capacities.
5. Identify problems in daily operations of business as they appear and identify a variety of actions to be taken.
6. Establish measurable standards for task performance objectives.

Sauté 3

1. Demonstrate punctual station opening.
2. Dress in professional attire.
3. Utilize professional tools correctly.
4. Meet deadlines.
5. Explain the importance of Mise en Place.
6. Utilized pre-preparation cooking methods.
7. Demonstrate skill in grill and sauté cooking.
8. Demonstrate plate presentation.
9. Apply the standards of food temperatures.
10. Use of cooking equipment correctly.
11. Develop motivation and direction as a self-starter.
12. Demonstrate consistency in plate presentation.
13. Demonstrate a professional work ethic.
14. Project a positive attitude.
15. Practice good team work.

Dining Room Service 3

1. Demonstrate basic table side techniques for Russian, French and American service.
2. Have an understanding of industry expectancies and qualifications for employment.
3. Demonstrate a working knowledge of industry guidelines for sanitation and safety.

Garde Manger 1

1. Students will demonstrate the skills for producing paté a choux.
2. Student will demonstrate the skills for producing various fresh cheeses
3. Student will demonstrate the skills of using and producing various producing products from puff dough

4. Student will demonstrate the skills for producing pasta filata cheeses.
5. Demonstrate skills in cold sauce preparation
6. Demonstrate skill necessary for proper cold food service.
7. Demonstrate proper sanitation and safety practices in kitchen and service stations.
8. Student will prepare a hors d' oeuvres platter for eight as a final project

Meat Cutting 2

1. Demonstrate acceptable trim and portion cutting.
2. Understand usage and potential of miscellaneous meat product and trim.
3. Compute yield testing on primal, sub-primal and portion cuts.
4. Understand storage guidelines for fresh and frozen meat products.
5. Have knowledge of cost control and menu costing.
6. Understand industry standards of sanitation, safety and HACCP 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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