

CART 002: KITCHEN BASICS

Originator

zbecker

Justification / Rationale

Restructure Culinary curriculum to better match C-ID recommendations.

This new course will be a very basic 9-hour introduction to the kitchen environment and the basics of safety, cleaning and sanitation, and correct hand washing and the use of the three-bay sink, and safe knife skills.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

002

Full Course Title

Kitchen Basics

Short Title

KITCHEN BASICS

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Restaurant Management

Modality

Face-to-Face

Catalog Description

Skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

Schedule Description

Skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

Lecture Units

0.5

Lecture Semester Hours

9

Lab Units

0

In-class Hours

9

Out-of-class Hours

18

Total Course Units

0.5

Total Semester Hours

27

Required Text and Other Instructional Materials**Resource Type**

Book

Author

National Restaurant Association

Title

Servsafe Coursebook

Edition

7th

Publisher

National Restaurant Association Educational Foundation (NRAEF)

Year

2017

College Level

Yes

ISBN #

978-1-58280-332-6

Class Size Maximum

35

Course Content

- Sanitation Standards
- Sanitary Facilities and Equipment
 - Floors including appropriate mopping techniques and procedures
 - Counter and equipment cleaning and sanitation
 - Waste management
 - Appropriate use of hand sinks
 - Appropriate use of 3 bay sinks and proper cleaning of pots and pans
- Safety
 - Policies and procedures
 - Accident prevention
- Basic knife skills and safety
- Equipment identification and usage

Course Objectives

	Objectives
Objective 1	Identify basic safety and accident prevention techniques.
Objective 2	Demonstrate safe basic knife skills.
Objective 3	Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.
Objective 4	Identify kitchen hand and power equipment and appropriate usage.
Objective 5	Demonstrate understanding of the uniform policy in the training kitchen and how it impacts safety and accident prevention.

Student Learning Outcomes

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

Outcome 1 Identify key steps required to maintain safety and sanitation in a commercial kitchen or training facilities and why each is important.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topics in context with industry-relevant examples.
Discussion	Individual and group discussion of industry-relevant safety and sanitation topics.
Demonstration, Repetition/Practice	Perform cleaning and sanitation on floors, pots and pans, and kitchen equipment.
Observation	Instructor will demonstrate appropriate techniques.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students prepare demonstration of appropriate and inappropriate food handling scenarios	Out of Class Only
Tests/Quizzes/Examinations	Timed quizzes covering material from both text and classroom lectures.	In and Out of Class
Behavior assessment	Students demonstrate appropriate attention to safety and sanitation procedures.	In Class Only
Mid-term and final evaluations	Final examination covering all class material.	Out of Class Only
Reading reports	Written reports based on assigned reading.	Out of Class Only

Assignments

Other In-class Assignments

1. Lecture on topics in context with industry-specific examples.
2. Demonstration of appropriate safety and sanitation techniques.
3. Presentations by students on out-of-class reading on safety and sanitation topics.
4. Examinations of various types, such as essay and multiple choice.

Other Out-of-class Assignments

1. Reading in recommended supplementary literature.
2. Viewing of films and slide programs and submission of written summary and evaluation.
3. Visit local food establishments and submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on equipment and usage.

Grade Methods

Letter Grade Only

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

D - Possibly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

Yes

Additional Fee Amount

None

Additional Fees Description

None

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612087

Programs referencing this courseBasic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=123/>)

Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=125/>)
Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23/>)