

CART 046: BREAKFAST COOKERY

Originator

zbecker

Co-Contributor(s)**Name(s)**

Azer, Jeffrey

Struwe, Kurt

Justification / Rationale

Restructure Culinary curriculum to offer a more flexible variety of courses for students.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

046

Full Course Title

Breakfast Cookery

Short Title

BREAKFAST COOKERY

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

This course covers the principles and practices used in producing commercial breakfast and brunch items in a commercial environment. A variety of menu items are prepared including meats, eggs, grill and breakfast items, and sandwiches. A Classic Chef uniform is required for this course.

Schedule Description

Principles and practices used in producing commercial breakfast and brunch items.
Prerequisite: CART 002 or CART 060 or concurrent enrollment

Lecture Units

.5

Lecture Semester Hours

9

Lab Units

1

Lab Semester Hours

54

In-class Hours

63

Out-of-class Hours

18

Total Course Units

1.5

Total Semester Hours

81

Prerequisite Course(s)

CART 002 or CART 060 or concurrent enrollment

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

Book (Recommended)

Author

Culinary Institute of America

Title

The Professional Chef ISBN: 978-0-470-42135-2

Edition

9th

Publisher

Wiley

Year

2011

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 002-Identify basic safety and accident prevention techniques

CART 060-Identify basic safety and accident prevention techniques

Course Content

1. Pantry Station Duties and Assignments.
2. The Menu.
3. Mise en Place (Preparation and Pre-preparation).
4. Ingredient Identification.
 - a. Meats and Seafood.
 - b. Dairy Products.
5. Breakfast Production Techniques.
6. Beverage Production Techniques.
7. Kitchen Sanitation.
8. Food Storage.
9. Convert Volume to weight measurements.
10. Food Costing.
11. Modify Formulas.

Lab Content

1. Basic Cooking Principles.
2. Safety and sanitation.
3. Ingredient Identification.
 - a. Produce.
 - b. Herbs, Spices, and Flavoring Agents.
 - c. Meats.
 - d. Dairy.
 - e. Eggs.
4. Garnishes and Garnishing.
5. Ethnic breakfast items.
6. Plating and presentation.

Course Objectives

	Objectives
Objective 1	Prepare a variety of nutritious and attractive breakfast and brunch items including meats, dairy and produce.
Objective 2	Demonstrate an understanding of all cooking methods reviewed in class.
Objective 3	Critique the effect of ingredients on the finished culinary dish.
Objective 4	Describe the ingredients in traditional, ethnic and modern breakfast and brunch offerings.
Objective 5	Critique the impact of seasonings and flavors in breakfast preparation.
Objective 6	Handle all equipment in a safe, sanitary and efficient manner, from pre-preparation to preparation, serving and finally cleaning and storing.
Objective 7	Identify and utilize wholesome and safe food products.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Present an array of commercial breakfast and brunch items, using meats, seafood, dairy, produce, flavorings, seasoning with appropriate plating and garnish.
Outcome 2	Describe differences in traditional, modern, ethnic and international breakfast and brunch offerings and expectations and prepare effective offerings in at least one area of interest.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Prepare a variety of breakfast and brunch items in the commercial Culinary kitchen.
Supplemental/External Activity	Participation in group culinary events as offered.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Observation	Observe instructor demonstrations of cooking procedures.
Lecture	Presentation of topic in context.
Laboratory	Prepare a variety of traditional, ethnic, international and modern breakfast and brunch offerings with appropriate plating and garnish.
Discussion	Evaluate culinary projects for appearance, taste, and value.
Demonstration, Repetition/Practice	Multiple cooking projects.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

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 present final cooking projects for evaluation by peers and instructor.	In Class Only

Laboratory projects	Various cooking projects to practice topics covered in class.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Practical demonstration of knife skills. Knife skills must be practiced out-of-class to achieve required skill level.	In and Out of Class
Self-paced testing	Research recipes and cooking methods on the web and share with class.	Out of Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only
Mid-term and final evaluations	Quizzes on each topic covered.	Out of Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only

Assignments

Other In-class Assignments

1. Attendance of lectures by instructor.
2. Attendance of demonstrations by the instructor.
3. Special reports by students singly or in groups
4. Participation in class through their demonstration of hands on skills.
5. Skill practical examinations.
6. The selection and proper use of equipment and planning production.

Other Out-of-class Assignments

1. Readings in the recommended book list.
2. Practice skills taught in class, including knife skills.
3. Examinations of various types including essay, multiple choice.
4. Web research for recipes and procedures.

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

C - Clearly 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

Transferable to CSU only

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

1/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612095

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/>)