

CART 074: ADVANCED COOKING

Originator

zbecker

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

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Justification / Rationale

Restructure Culinary program to better match C-ID Culinary Arts Foundation Certificate recommendations and improve flexibility of overall Culinary curriculum.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

074

Full Course Title

Advanced Cooking

Short Title

ADVANCED COOKING

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

This course will incorporate techniques from International Cuisine including a discussion of European, Asian, Middle-eastern, Indian and Caribbean cuisine; include discussions on culture, indigenous ingredients, major flavors and cooking styles and national dishes.

Schedule Description

Escoffier's foundations of cooking found throughout Le Guide Culinaire. Topics include forcemeats, leading sauces, butter sauces, consommés and garnishes, hot and cold hors d'oeuvres and international foods.

Prerequisite: CART 040 & CART 060 or concurrent enrollment

Lecture Units

1

Lecture Semester Hours

18

Lab Units

1

Lab Semester Hours

54

In-class Hours

72

Out-of-class Hours

36

Total Course Units

2

Total Semester Hours

108

Prerequisite Course(s)

CART 040 and 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 060-Identify basic safety and accident prevention techniques

Entrance Skills

Explain the role of the food service worker and manager in the prevention of foodborne illnesses.

Requisite Course Objectives

CART 060-Explain the roles of the food service worker and manager in the prevention of foodborne illnesses

Entrance Skills

Explain the role of the health department.

Requisite Course Objectives

CART 060-Explain the role of the health department sanitarian and evaluate a sanitation report

Entrance Skills

Identify the steps to establishing HACCP plan.

Requisite Course Objectives

CART 060-Identify steps to establishing HACCP Plan

Entrance Skills

Apply recipes as a model for further development and adaptation, including substitutions and quantity adjustment.

Requisite Course Objectives

- CART 040-Apply recipes as a model for further development and adaptation, including substitutions and quantity adjustment.
- CART 040-Demonstrate an understanding of all cooking methods reviewed in class.
- CART 040-Critique the effect of ingredients on the finished culinary dish.
- CART 040-Describe the ingredients of a wide variety of food products.
- CART 040-Demonstrate an understanding of the skills necessary for basic food preparation.
- CART 040-Handle all equipment in a safe, sanitary and efficient manner, from pre-preparation to preparation, serving and finally cleaning and storing.
- CART 040-Identify and utilize wholesome and safe food products.
- CART 040-Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

Entrance Skills

Demonstrate an understanding of all cooking methods reviewed in class.

Requisite Course Objectives

- CART 040-Apply recipes as a model for further development and adaptation, including substitutions and quantity adjustment.
- CART 040-Demonstrate an understanding of all cooking methods reviewed in class.
- CART 040-Critique the effect of ingredients on the finished culinary dish.
- CART 040-Describe the ingredients of a wide variety of food products.
- CART 040-Demonstrate an understanding of the skills necessary for basic food preparation.
- CART 040-Handle all equipment in a safe, sanitary and efficient manner, from pre-preparation to preparation, serving and finally cleaning and storing.
- CART 040-Identify and utilize wholesome and safe food products.
- CART 040-Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

Course Content

- Unit 1: History of Food and Cuisines
 - Unit 2: Classical French
 - Unit 3: Classical Sauces, Consommés and Garnishes
 - Unit 4: The Science of Cooking

Lab Content

Preparation of:

This course will incorporate techniques from:

European, Asian, Middle-eastern, Indian and Caribbean cuisine; include discussions on culture, indigenous ingredients, major flavors and cooking styles and national dishes.

Hot and cold hors d'oeuvres (American and international influences), appetizers, pates, pate en croûte, terrines, cold smoked and cured foods, cold and/or raw seafood platters, fresh and smoked sausages, and garnishes.

Course Objectives

	Objectives
Objective 1	Recognize key ingredients from international cultures.
Objective 2	Understand international cooking flavors and the significance of mixing tastes.
Objective 3	Prepare a variety of leading sauces.
Objective 4	Recognize international differences in food preparations.
Objective 5	Demonstrate an understanding of the skills necessary for basic food 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	Prepare and present a variety of hot and cold hors d'oeuvres.

Objective 8 Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

Student Learning Outcomes

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

Outcome 1 Demonstrate a high level and understanding of preparing classical cuisine.

Outcome 2 Present prepared foods in classical and innovative, fine dining level.

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 sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
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 sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
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 create final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Analyze 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 will be evaluated.	In Class Only
Self-paced testing	Research recipes and cooking methods from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Student participation/contribution	Evaluate active participation in all cooking projects. Attendance at all lectures.	In Class Only
Oral and practical examination	Final presentation of practical cooking demonstration is evaluated.	In Class Only

Assignments

Other In-class Assignments

1. Attendance at lectures by instructor.
2. Attendance at demonstrations by the instructor.
3. Special reports by students singly or in groups on ethnic differences.
4. Participation in class through demonstration of hands on skills in preparation of food.
5. Skill practical examinations.
6. The selection and proper use of equipment and planning production
7. Adherence to safety and sanitation standards throughout practical lab.

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

CCC000612099

Programs referencing this course

Basic 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/>)