

CART 335: CULINARY PRODUCTION AND OPERATIONS

Originator

kstruwe

Justification / Rationale

See T.A.

Effective Term

Fall 2023

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

335

Full Course Title

Culinary Production and Operations

Short Title

CUL PRODUCTION AND OPS

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

This course studies a la carte and batch cooking emphasizing high-volume food production, station setup, timing, and menu concept development and execution. High-production preparation and serving are taught reinforcing learned basic skills. Accommodations of guest eating trends and dietary restrictions will be discussed.

Schedule Description

This is a study a la carte and batch cooking emphasizing high-volume food production.

Total Non-Credit Contact Hours

112

In-class Hours

112

Out-of-class Hours

0

Total Course Units

0

Total Semester Hours

112

Override Description

Noncredit course. No outside class hours.

Class Size Maximum

20

Course Content

Station setup
 Line cooking
 Individual and team production
 Timing
 High-volume service
 High-volume production
 A la carte cooking
 Menu concept development and execution
 Dining segments and service

Course Objectives

Objectives	
Objective 1	Demonstrate an understanding of kitchen setup and flow
Objective 2	Apply culinary fundamentals to food preparation, cooking, and service
Objective 3	Apply an understanding of portion planning and standardized recipes
Objective 4	Demonstrate an understanding of working in a professional kitchen as an individual and team
Objective 5	Apply food orders from servers to cooking and serving dishes in a timely manner at a high quality

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Evaluate the efficiency of kitchen setup and production
Outcome 2	Demonstrate an understanding of high-volume cooking and servi
Outcome 3	Communicate in a professional kitchen as an individual and team

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Produce a productive high-volume cooking line.
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 hot and cold food items 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	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.	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 setup, production, and operation of a professional cooking line.	In Class Only

Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In 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. Examinations of various types including essay, multiple choice and skill practical.
6. The selection and proper use of equipment and planning production.

Other Out-of-class Assignments

1. Readings in the text and 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

Pass/No Pass 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

Other Non-credit Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Short-Term Vocational

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

Yes

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

10/04/2022

Academic Senate Approval Date

10/13/2022

Board of Trustees Approval Date

11/10/2022

Chancellor's Office Approval Date

11/17/2022

Course Control Number

CCC000634062

Programs referencing this courseEmployment Preparation: Line Cook (<http://catalog.collegeofthedesert.eduundefined/?key=371>)