

# CART 044: CHARCUTERIE

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**Originator**

zbecker

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

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**Justification / Rationale**

Restructure of the Culinary curriculum to better match C-ID recommendations and to provide more flexible and comprehensive class choices for students.

**Effective Term**

Fall 2020

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

044

**Full Course Title**

Charcuterie

**Short Title**

CHARCUTERIE

**Discipline****Disciplines List**

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

**Modality**

Face-to-Face

**Catalog Description**

This course focuses on the total utilization concept and preparation of classical and modern charcuterie products, including terrines, pates, ballotines, and other forcemeats with their accompanying garnishes, sauces, and presentations. Plate presentation, mise en place, organization, and utilizing the fundamental techniques of cooking will be reinforced at all times.

**Schedule Description**

Preparation and presentation of classical and modern charcuterie products including terrines, pates, ballotines, and other forcemeats with their accompanying garnishes, sauces and presentations.

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**

Garde Manger: The art and craft of the cold kitchen.

**Edition**

4th - 2012

**Publisher**

Wiley

**Year**

978-0-470-58780-5

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**For Text greater than five years old, list rationale:**

Culinary recipes are timeless and old editions of the book are as or more valuable to students than new editions.

**Class Size Maximum**

20

**Entrance Skills**

Demonstrate an understanding of basic cooking methods.

**Requisite Course Objectives**

CART 003-Analyze each basic cooking method.

CART 040-Demonstrate an understanding of all cooking methods reviewed in class.

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**Entrance Skills**

Demonstrate an understanding of the skills necessary for basic food preparation.

**Requisite Course Objectives**

CART 003-Handle and store foods properly under refrigeration and freezing temperatures.

CART 003-Explain the factors that affect cooking times and temperatures.

CART 040-Demonstrate an understanding of the skills necessary for basic food preparation.

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**Entrance Skills**

Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storing food products.

### Requisite Course Objectives

CART 040-Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.  
 CART 060-Identify basic safety and accident prevention techniques

### Course Content

1. Operation and cleaning of all equipment, appliances, and hand tools.
2. Proper cooking technique/preparation method for selected cuts of meats, poultry, fish, and seafood.
3. Identify and recognize the stage at which various food products have reached the specified degree of doneness, using sight, touch, and thermometer.
4. Utilize trim and by-products for other applications of preparation and cooking.
5. Identify seasonings, herbs, spices, and select contemporary uses pertaining to food preparation.
6. Describe the aging process.
7. Identify standard weights of meat.
8. Outline USDA yield and quality grades and NAMP (North American Meat Processors) specifications for meats.
9. Describe composition and forms of meats, poultry, and seafood.
10. List and describe primal, sub-primal, and market cuts.
11. Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.

### Lab Content

Hand Tools and Small Equipment Identification & Safe Usage

1. Preparation of pâté (<https://en.wiktionary.org/wiki/p%C3%A2t%C3%A9/#English>).
2. Preparation of Ballotines.
3. Preparation of galantines.
4. Preparation of terrines.
5. Preparation of sausages.
6. Presentation concepts including balance, unity, focal point and flow.

### Course Objectives

	Objectives
Objective 1	Demonstrate operation and cleaning of all equipment, appliances, and hand tools.
Objective 2	Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.
Objective 3	List and describe primal, sub-primal, and market cuts.
Objective 4	Describe composition and forms of meats, poultry, and seafood.
Objective 5	Outline USDA yield and quality grades and NAMP (North American Meat Processors) specifications for meats.
Objective 6	Identify standard weights of meat.
Objective 7	Describe the aging process.
Objective 8	Identify seasonings, herbs, spices, and select contemporary uses pertaining to food preparation.
Objective 9	Utilize trim and by-products for other applications of preparation and cooking.
Objective 10	Identify and recognize the stage at which various food products have reached the specified degree of doneness, using sight, touch, and thermometer.
Objective 11	Identify and select the proper cooking technique/preparation method for selected cuts of meats, poultry, fish, and seafood.

### Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Demonstrate preparation skills in the preparation of forcemeats such as pâtés, galantines, ballotines, terrines, and sausages.
Outcome 2	Prepare basic garnishes, mousses, and gelatins.

**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 pâtés, galantines, sausages and hot and cold appetizers 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 pâtés, galantines, sausages and hot and cold appetizers 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 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 which must be practiced out-of-class to attain 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**

01/17/2020

**Chancellor's Office Approval Date**

1/21/2020

**Course Control Number**

CCC000612093

**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/>)