

Course Outline of Record

1. Course Code: CART-330
2.
 - a. Long Course Title: Introduction to the Kitchen
 - b. Short Course Title: INTRO TO THE KITCHEN
3.
 - a. Catalog Course Description:
This course prepares the student for employment as a prep cook.
 - b. Class Schedule Course Description:
This course prepares the student for employment as a prep cook.
 - c. Semester Cycle (*if applicable*): N/A
 - d. Name of Approved Program(s):
 - NEW CERTIFICATE IN PROGRESS Certificate of Completion
4. Total Units: 0 Total Semester Hrs: 0-16.00
 Lecture Units: 0 Semester Lecture Hrs: 0-4.00
 Lab Units: 0 Semester Lab Hrs: 0-12.00
 Class Size Maximum: 20 Allow Audit: No
 Repeatability Repeatable 3 Times
 Justification 0
5. Prerequisite or Corequisite Courses or Advisories:
Course with requisite(s) and/or advisory is required to complete Content Review Matrix (CCForm1-A)
N/A
6. Textbooks, Required Reading or Software: (*List in APA or MLA format.*) N/A
7. Entrance Skills: *Before entering the course students must be able:*

8. Course Content and Scope:

Lecture:

Class 1 Introduction to the Kitchen

What is Cooking?
 Menu and Recipe
 Nutrition and Food Science
 Food and Kitchen Safety
 Equipment
 Dry Food Identification
 Weights and Measures
 Heat Transfer
 Cooking Methods

Class 2 Aromatics & Stocks

Mise en Place
 Knife Cuts
 Aromatics
 Stock
 Taste/Smell/Flavor

Class 3 Thickening Agents & Leading Sauces

Thickening Agents
 Clarified Butter
 Leading Sauce

Class 4 Classical and Miscellaneous Sauces

Miscellaneous Sauces
 Emulsion

CART 330-Introduction to the Kitchen

Small Sauce

Lab: (if the "Lab Hours" is greater than zero this is required)

9. Course Student Learning Outcomes:

1.

1. Recognize the dangers of working in a professional kitchen environment and how to prevent cuts, burns and falls.
1. Develop a sense of professional responsibility to the public health by recognizing and practicing common sanitary procedures needed to prevent food borne illness.
2. To become familiar with the tools, equipment, and layout of the kitchen laboratory and efficient ways to organize work to be done in classes.
 4. Understand why foods react as they do when mixed, cooked or otherwise processed well enough to control the result.
 5. Develop fundamental skills using recipes, knives, tools and equipment, foodstuffs and seasonings.

10. Course Objectives: *Upon completion of this course, students will be able to:*

- a. Identify ingredients and understand their function in stocks and sauces.
- b. Recognize standards of quality for stocks and sauces.
- c. Expand and reinforce knowledge of weights and measure, recipe conversion, kitchen equipment, and technical vocabulary.
- d. Develop and reinforce basic organizational skills and procedures to prepare stocks and sauces.
- e. Apply HACCP and safety & sanitation standards to kitchen production.
- f. Develop workplace skills to include the following: teamwork, problem solving, professionalism, listening skills, decision making and work speed.

11. Methods of Instruction: *(Integration: Elements should validate parallel course outline elements)*

- a. Demonstration, Repetition/Practice
- b. Laboratory
- c. Lecture

12. Assignments: *(List samples of specific activities/assignments students are expected to complete both in and outside of class.)*

In Class Hours: 16.00

Outside Class Hours: 0

a. In-class Assignments

Prepare knife cuts, thickeners, stocks and sauces.

b. Out-of-class Assignments

Read handouts and prepare for next class.

13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- Laboratory projects

Students will be evaluated on lab production, organization, preparation, and cleanliness.

14. Methods of Evaluating: Additional Assessment Information:

15. Need/Purpose/Rationale -- *All courses must meet one or more CCC missions.*

PO - Career and Technical Education

Fulfill the requirements for an entry- level position in their field.

IO - Personal and Professional Development

CART 330-Introduction to the Kitchen

Self-evaluate knowledge, skills, and abilities.

16. Comparable Transfer Course

University System	Campus	Course Number	Course Title	Catalog Year
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17. Special Materials and/or Equipment Required of Students:

18. Materials Fees: Required Material?

Material or Item	Cost Per Unit	Total Cost
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19. Provide Reasons for the Substantial Modifications or New Course:

Short term vocational training primarily aimed at incarcerated and re-entry students.

20. a. Cross-Listed Course (*Enter Course Code*): N/A
b. Replacement Course (*Enter original Course Code*): N/A

21. Grading Method (*choose one*): Pass/No Pass Optional

22. MIS Course Data Elements

- a. Course Control Number [CB00]: N/A
b. T.O.P. Code [CB03]: 130630.00 - Culinary Arts
c. Credit Status [CB04]: N - Noncredit
d. Course Transfer Status [CB05]: C = Non-Transferable
e. Basic Skills Status [CB08]: 2N = Not basic skills course
f. Vocational Status [CB09]: Clearly Occupational
g. Course Classification [CB11]: K - Other Noncredit Enhanced Funding
h. Special Class Status [CB13]: N - Not Special
i. Course CAN Code [CB14]: N/A
j. Course Prior to College Level [CB21]: Y = Not Applicable
k. Course Noncredit Category [CB22]: I - Short-Term Vocational
l. Funding Agency Category [CB23]: Y = Not Applicable
m. Program Status [CB24]: 1 = Program Applicable

Name of Approved Program (*if program-applicable*): NEW CERTIFICATE IN PROGRESS

Attach listings of Degree and/or Certificate Programs showing this course as a required or a restricted elective.)

23. Enrollment - Estimate Enrollment

First Year: 0

Third Year: 0

24. Resources - Faculty - Discipline and Other Qualifications:

- a. Sufficient Faculty Resources: No
b. If No, list number of FTE needed to offer this course: 0.1500

25. Additional Equipment and/or Supplies Needed and Source of Funding.

N/A

26. Additional Construction or Modification of Existing Classroom Space Needed. (*Explain:*)

N/A

27. FOR NEW OR SUBSTANTIALLY MODIFIED COURSES

Library and/or Learning Resources Present in the Collection are Sufficient to Meet the Need of the Students Enrolled in the Course: Yes

28. Originator Kurt Struwe Origination Date 11/13/17

