

Course Outline of Record

1. Course Code: CART-333
2.
 - a. Long Course Title: Grains, Legumes & Vegetables
 - b. Short Course Title: GRAINS LEGUMES & VEG
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)
 Prerequisite: CART 330
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:*
 - a.

Demonstrate knowledge of ingredients and equipment focused on preparation of stocks & sauces and safety & sanitation requirements for the workplace.

 - CART 330 - Identify ingredients and understand their function in stocks and sauces.
 - CART 330 - Recognize standards of quality for stocks and sauces.
 - CART 330 - Expand and reinforce knowledge of weights and measure, recipe conversion, kitchen equipment, and technical vocabulary.
 - CART 330 - Develop and reinforce basic organizational skills and procedures to prepare stocks and sauces.
 - CART 330 - Apply HACCP and safety & sanitation standards to kitchen production.
 - CART 330 - Develop workplace skills to include the following; teamwork, problem solving, professionalism, listening skills, decision making and work speed.

8. Course Content and Scope:

Lecture:

Class 1 Grain Identification

Grains Identification
 Mise en Place for Grains
 Cooking Rice

Class 2 Pasta

Grains Identification
 Mise en Place for Grains
 Cooking Pasta

Class 3 Legumes

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Legume Identification Mise en Place for Legumes Cooking Legumes <u>Class 4 Vegetables</u> Vegetable Identification Mise en Place for Vegetables Cooking Vegetables

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

9. Course Student Learning Outcomes:

1.

1. Develop fundamental skills using recipes, knives, tools and equipment, foodstuffs and seasonings.
2. Accumulate knowledge and skills necessary to identify and prepare a variety of grains, legumes & vegetables.
3. To apply basic culinary principles to grains, legumes, & vegetable preparation.
4. To be able to recognize basic food qualities and standards.
5. Prepare grains, legumes, & vegetables as well as other foods according to industry standards and specifications.

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

- a. Identify ingredients and understand their function in grains, legumes & vegetables.
- b. Recognize standards of quality for grains, legumes & vegetables.
- 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 grains, legumes & vegetables.
- e. Prepare a variety of grains, legumes & vegetables to quality standards.
- f. Apply HACCP and safety & sanitation standards to kitchen production.
- g. 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 and cook grains, legumes and vegetables.
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b. Out-of-class Assignments

Read handouts and prepare for the next class.

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

• Laboratory projects

Students are evaluated on mise en place, organization, preparation of assigned foods, finished products, cleanliness & sanitation.

14. Methods of Evaluating: Additional Assessment Information:

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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

Self-evaluate knowledge, skills, and abilities.

16. Comparable Transfer Course

University System

Campus

Course Number

Course Title

Catalog Year

17. Special Materials and/or Equipment Required of Students:

18. Materials Fees: Required Material?

Material or Item

Cost Per Unit

Total Cost

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

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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