

Course Outline of Record

1. Course Code: CART-334
2.
  - a. Long Course Title: Poultry
  - b. Short Course Title: POULTRY
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 Poultry Identification**

Poultry Identification  
 Mise en Place for Poultry  
 Fabricating Poultry

**Class 2 Lean Poultry**

Lean Poultry  
 Cooking Chicken

**Class 3 Fatty Poultry**

Fatty Poultry

Cooking Duck <b>Class 4 Trussing &amp; Stuffing Poultry</b> Trussing & Stuffing Cooking Poultry
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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 poultry.
3. To apply basic culinary principles to poultry preparation.
4. To be able to recognize basic food qualities and standards.
5. Prepare poultry 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 poultry.
- b. Recognize standards of quality for poultry.
- 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 poultry.
- e. Prepare a variety of poultry 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 a variety of poultry cuts.
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b. Out-of-class Assignments

Read handouts and prepare for the next class.
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13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- Laboratory projects

Students are evaluated on mise en place, organization, food production, finished products, cleaning & sanitizing.

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

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:

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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

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