Washtenaw Community College Comprehensive Report

CUL 116 Fundamental Culinary Principles Effective Term: Fall 2013

Course Cover

Division: Business and Computer Technologies **Department:** Culinary and Hospitality Management

Discipline: Culinary Arts **Course Number:** 116 **Org Number:** 13500

Full Course Title: Fundamental Culinary Principles **Transcript Title:** Fundamental CUL Principles

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: New Course

Change Information:

Rationale: Implementing new course designed to serve career-focused student as well as

the career changers.

Proposed Start Semester: Fall 2013

Course Description: In this course, students are introduced to the fundamental language, concepts and theories of basic cookery. Students will develop culinary professionalism in various settings. Emphasis is placed on cookery theories and the purchasing and receiving of seasonal ingredients. Students will use time management, organizational and work coordination techniques as well as problem-solving skills. This course provides a conceptual foundation needed for the laboratory cooking courses.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 45 Student: 45

Lab: Instructor: 0 **Student:** 0 **Clinical: Instructor:** 0 **Student:** 0

Total Contact Hours: Instructor: 45 Student: 45

Repeatable for Credit: NO Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

Level 2

Requisites

Prerequisite

CUL 100 minimum grade "C"; may enroll concurrently

and

Prerequisite

CUL 110 minimum grade "C"; may enroll concurrently

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Other: The Art Institutes of Michigan

Student Learning Outcomes

1. Develop time, organizational, and problem-solving management techniques under timed conditions.

Assessment 1

Assessment Tool: Practical Exam **Assessment Date:** Fall 2013

Assessment Cycle: Every Three Years Course section(s)/other population: All Number students to be assessed: All

How the assessment will be scored: Practical exam will be scored using a

departmentally-developed rubric.

Standard of success to be used for this assessment: 75% of all students will

score 75% or higher.

Who will score and analyze the data: Instructor and Department faculty

2. Recognize and identify basic culinary concepts and terminology

Assessment 1

Assessment Tool: Test, Exam **Assessment Date:** Fall 2015

Assessment Cycle: Every Three Years Course section(s)/other population: All Number students to be assessed: All students How the assessment will be scored: Answer key

Standard of success to be used for this assessment: 75% of all students will

score 75% or higher

Who will score and analyze the data: Department Faculty

3. Recognize the sensory analysis principles of taste required to develop a palate with the ability to distinguish between tastes and to identify the differences.

Assessment 1

Assessment Tool: Test, Exam **Assessment Date:** Fall 2015

Assessment Cycle: Every Three Years Course section(s)/other population: All Number students to be assessed: All students How the assessment will be scored: Answer key

Standard of success to be used for this assessment: 75% of all students will

score 75% or higher

Who will score and analyze the data: Department Faculty

4. Relate food systems and seasonality concepts to purchasing and receiving principles

Assessment 1

Assessment Tool: Test, Exam **Assessment Date:** Fall 2015

Assessment Cycle: Every Three Years
Course section(s)/other population: All
Number students to be assessed: All students
How the assessment will be scored: Answer key

Standard of success to be used for this assessment: 75% of all students will score 75% or higher

Who will score and analyze the data: Department Faculty

5. Demonstrate culinary professionalism and uniform standards in lecture and laboratory settings.

Assessment 1

Assessment Tool: Practical Exam **Assessment Date:** Fall 2013

Assessment Cycle: Every Three Years Course section(s)/other population: All Number students to be assessed: All

How the assessment will be scored: Answer key and competency checklist. Standard of success to be used for this assessment: 75% of all students will score 75% or higher.

Who will score and analyze the data: Instructor and Department faculty

Course Objectives

1. Identify, describe, and evaluate the use of herbs, spices, the function of ingredients and their quality.

Matched Outcomes

2. List, describe and evaluate the method of preparation for all basic categories of stocks and sauces.

Matched Outcomes

3. Identify and perform receiving and storage principles.

Matched Outcomes

4. Identify and recognize concepts of food systems and federal regulations for inspecting and grading.

Matched Outcomes

5. Perform basic knife cuts and recognize classic cuts for vegetable fabrication.

Matched Outcomes

6. Demonstrate basic fabrication techniques and storage for raw and cooked common protein.

Matched Outcomes

7. Describe and define all major cooking methods: Roasting/Baking, Deep-frying, Braising, Simmering/Boiling, Steaming, Sautéing, Poaching, Stewing, Grilling/Broiling.

Matched Outcomes

8. Cite and explain major events and periods of classical and modern history in food and kitchen organization.

Matched Outcomes

9. Identify and apply proper procedures in preventing food borne illness and proper safety techniques for knife skills, hand tool, and equipment operation.

Matched Outcomes

New Resources for Course

None at this time

Course Textbooks/Resources

Textbooks

Wyane Gisslen. *Professional Cooking*, Seventh ed. Wiley, 2011, ISBN: 9780470197523.

Manuals

Periodicals

Software

Equipment/Facilities

Level III classroom

<u>Reviewer</u> <u>Action</u> <u>Date</u>

Faculty Preparer:

Terri Herrera	Faculty Preparer	Feb 08, 2013
Department Chair/Area Director:		
Carol Deinzer	Recommend Approval	Feb 11, 2013
Dean:		
Rosemary Wilson	Recommend Approval	Feb 12, 2013
Vice President for Instruction:		
Stuart Blacklaw	Approve	Mar 12, 2013