

Western Technical College

10317112 Culinary Fundamentals

Course Outcome Summary

Course Information

Description	Students learn basic kitchen principles of food safety, kitchen organization, knife skills, recipe proficiency, equipment and small wares identification and usage.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	2
Total Hours	54

Textbooks

Professional Cooking + Wileyplus. 9th Edition. Copyright 2019. Gisslen, Wayne. Publisher: John Wiley & Sons, Inc. **ISBN-13:** 978-1-119-40901-4. Required.

317-112, 317-115, 317-156 Lab Manual, Handouts and Recipe Packet. Western. Publisher: Western. Required.

Learner Supplies

Culinary Kit - \$186. **Vendor:** Campus Shop. Required.

Name Pin - \$5.00. **Vendor:** To be discussed in class. Required.

Black Pants - \$25-30. **Vendor:** To be discussed in class. Required.

Black baseball cap with Western's Logo - \$25. **Vendor:** Campus Shop. Required.

Black shoes with non-slip soles (no tennis) - \$35-40. **Vendor:** To be discussed in class. Required.

Chef Coat - \$25. **Vendor:** Campus Shop. Required.

Two potholders - \$5. **Vendor:** Campus Shop. Required.

White apron - \$7. **Vendor:** Campus Shop. Required.

White shirt (short sleeve with button down collar) - \$15-20. **Vendor:** To be discussed in class. Required.

Program Outcomes

1. Apply principles of safety and sanitation in food service operations.
2. Demonstrate culinary skills.

Course Competencies

1. Demonstrate sanitation procedures in a professional kitchen.

Assessment Strategies

- 1.1. Skill Demonstration
- 1.2. Sanitation Worksheet

Criteria

You will know you are successful when

- 1.1. you use terms accurately.
- 1.2. you apply concepts correctly.
- 1.3. you apply safety procedures according to industry standards.
- 1.4. you apply sanitation procedures according to industry standards.
- 1.5. you apply personal hygiene standards according to industry standards.
- 1.6. you produce food that is safe to consume.

Learning Objectives

- 1.a. Demonstrate proper cleaning techniques.
- 1.b. Demonstrate proper sanitizing.
- 1.c. Demonstrate proper sanitation principles relating to food storage techniques.
- 1.d. Demonstrate proper sanitation principles relating to food preparation.
- 1.e. Demonstrate proper sanitation principles relating to food handling.
- 1.f. Produce food to proper internal temperatures.
- 1.g. Apply a high level of personal hygiene.

2. Demonstrate mise en place techniques.

Assessment Strategies

- 2.1. Skill Demonstration

Criteria

You will know you are successful when

- 2.1. you assemble smallwares required for given recipes.
- 2.2. you assemble measuring devices in advance of cooking.
- 2.3. you assemble knives in advance of cooking.
- 2.4. you assemble pots and pans in advance of cooking.
- 2.5. you assemble processing equipment in advance of cooking.
- 2.6. you utilize a neat, orderly work station.
- 2.7. you demonstrate knife skills proficiency.
- 2.8. you measure liquids with accuracy.
- 2.9. you measure solids with accuracy.

Learning Objectives

- 2.a. Assemble smallwares in advance of cooking.
- 2.b. Assemble measuring devices in advance of cooking.
- 2.c. Assemble knives in advance of cooking.
- 2.d. Assemble pots and pans in advance of cooking.
- 2.e. Assemble processing equipment in advance of cooking.
- 2.f. Utilize a neat, orderly work station.
- 2.g. Demonstrate knife skills proficiency.
- 2.h. Measure liquid and solid ingredients with accuracy.

3. Demonstrate technical proficiency in knife skills.

Assessment Strategies

- 3.1. Skill Demonstration

Criteria

You will know you are successful when

- 3.1. you produce diced food products to industry standards and specifications.

- 3.2. you produce rough chopped food products to industry standards.
- 3.3. you produce sliced food products to industry standards.
- 3.4. you produce a paste of food products to industry standards.
- 3.5. you produce brunoise to industry standards.
- 3.6. you produce oblique cut to industry standards.
- 3.7. you produce julienne to industry standards.
- 3.8. you produce batonnet to industry standards.
- 3.9. you produce chopped herbs to industry standards.
- 3.10. you produce chiffonade to industry standards.
- 3.11. you produce food according to food safety requirements.
- 3.12. you produce food according to proper food sanitation procedures.
- 3.13. you demonstrate kitchen etiquette to program standards.

Learning Objectives

- 3.a. Produce large, medium, and small dice to industry standards.
- 3.b. Produce large, medium, and small rough chop to industry standards.
- 3.c. Produce a large, medium, and small slice to industry standards.
- 3.d. Produce a paste to industry standards.
- 3.e. Produce oblique to industry standards.
- 3.f. Produce julienne to industry standards.
- 3.g. Produce batonnet to industry standards.
- 3.h. Produce chopped herbs to industry standards.
- 3.i. Produce chiffonade to industry standards.

4. Operate commercial kitchen equipment.

Assessment Strategies

- 4.1. Skill Demonstration

Criteria

You will know you are successful when

- 4.1. you use the 3-compartment sink to clean and sanitize smallwares and pots and pans.
- 4.2. you apply proper cleaning and sanitizing procedures to the 3-compartment sink.
- 4.3. you operate the deep fryer to produce food to industry specifications.
- 4.4. you apply proper cleaning and sanitizing procedures to the deep fryer.
- 4.5. you operate stove burners and convection oven combo to produce food to industry specifications.
- 4.6. you apply proper cleaning and sanitizing procedures to the stove burners and convection oven combination.
- 4.7. you apply proper equipment maintenance procedures.

Learning Objectives

- 4.a. Use 3-compartment sink.
- 4.b. Operate deep fryer.
- 4.c. Operate stove burners and convection oven combination.
- 4.d. Apply equipment maintenance and cleaning procedures.

5. Demonstrate recipe proficiency.

Assessment Strategies

- 5.1. Skill Demonstration

Criteria

You will know you are successful when

- 5.1. you apply procedures listed in the recipes.
- 5.2. you customize recipe yields.
- 5.3. you determine information given in a recipe.
- 5.4. you use measuring tools and equipment appropriate to the food product.

Learning Objectives

- 5.a. Apply procedures listed in recipes.
- 5.b. Customize recipe yields.
- 5.c. Determine information given in a recipe.

- 5.d. Produce a product that meets industry standards for taste, texture, and appearance.

6. Implement ingredient knowledge.

Assessment Strategies

- 6.1. Skill Demonstration
6.2. Written Product

Criteria

You will know you are successful when

- 6.1. you produce a breaded product to industry standards.
6.2. you produce a condiment to industry standards.
6.3. you write a paper that examines a common herb or spice according to assignment guidelines.
6.4. you season your products according to industry standards for taste, texture, and appearance.
6.5. you use correct mise en place techniques to produce a product to industry standards.
6.6. you use the correct knife cuts to produce a product to industry standards.

Learning Objectives

- 6.a. Examine the use of kitchen staples in the pantry.
6.b. Examine the use of kitchen staples in the cooler.
6.c. Examine the use of fresh herbs.
6.d. Examine the use of dried herbs.
6.e. Examine the use of spices.
6.f. Determine the difference between flavoring and seasoning.
6.g. Examine the most common knife cuts used in kitchens.

7. Implement equipment knowledge.

Assessment Strategies

- 7.1. Skill Demonstration
7.2. Written Quiz

Criteria

You will know you are successful when

- 7.1. you use the correct measuring equipment to produce a product.
7.2. you use the correct smallwares to produce a product.
7.3. you use correct cooking equipment to produce a product.
7.4. you complete a written quiz identifying smallwares, cooking equipment, and measuring equipment with a "C" or better.

Learning Objectives

- 7.a. Ascertain the use of smallwares.
7.b. Ascertain the use of cooking equipment.
7.c. Ascertain the use of volume measuring equipment.
7.d. Ascertain the use of scaling equipment.

8. Demonstrate professionalism in a teaching kitchen environment.

Assessment Strategies

- 8.1. Skill Demonstration
8.2. Culinary Professionalism Worksheet

Criteria

You will know you are successful when

- 8.1. you practice professionalism by following the uniform policy every class.
8.2. you practice professionalism by following the jewelry policy every class.
8.3. you practice professionalism by attending at least 90% of the classes.
8.4. you practice professionalism by following the electronics policy every class.
8.5. you practice professionalism by keeping all comments professional and respectful.
8.6. you practice professionalism by supporting the success, growth, and future of your classmates.
8.7. you practice professionalism by placing fairness, cooperation, and consideration first when working with others.

- 8.8. you complete the lab maintenance checklist as a team.
- 8.9. you complete specific assignments together as a team.

Learning Objectives

- 8.a. Implement the program uniform policy.
- 8.b. Implement the program jewelry policy.
- 8.c. Implement the program 90% attendance policy.
- 8.d. Implement the program zero-tolerance cell phone or other electronic devices policy.
- 8.e. Use respectful language in the lab.
- 8.f. Guide others whenever possible.