

Washtenaw Community College Comprehensive Report

CUL 120 Classical Kitchen Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies
Department: Culinary and Hospitality Management
Discipline: Culinary Arts
Course Number: 120
Org Number: 13510
Full Course Title: Classical Kitchen
Transcript Title: Classical Kitchen
Is Consultation with other department(s) required: No
Publish in the Following: College Catalog , Time Schedule , Web Page
Reason for Submission: Course Change
Change Information:
 Consultation with all departments affected by this course is required.
 Course title
 Course description
 Pre-requisite, co-requisite, or enrollment restrictions
 Outcomes/Assessment
 Objectives/Evaluation

Rationale: Curriculum update to corresponding Culinary Arts programs based on consultant recommendations.

Proposed Start Semester: Fall 2018

Course Description: In this course, students will further explore culinary skills and techniques classically used in professional kitchens. Students will develop an understanding of traditional flavor profiles, ingredients, methods of cookery and plate presentation through exploration of classical cuisine. Students will also execute the planning, preparation, and timing of quality multi-course meals gaining the experience of a restaurant kitchen. The title of this course was previously Classical Kitchen Operations.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 Student: 15

Lab: Instructor: 90 Student: 90

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 105 Student: 105

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

No Level Required

Requisites

Prerequisite

CUL 110 minimum grade "C"; may enroll concurrently
and

Prerequisite

CUL 116 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Other : Cleary University

Student Learning Outcomes

1. Relate classical culinary technique, terminology, sensory analysis and food quality principles to intermediate kitchen operations.

Assessment 1

Assessment Tool: Final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Scoring rubric and answer key

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Departmental faculty

2. Demonstrate the ability to work in different stations of a commercial kitchen.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Checklist

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Departmental faculty

3. Demonstrate planning, timing, and quality craftsmanship of composed menu items as they relate to classical cuisine in a timed environment.

Assessment 1

Assessment Tool: Practical exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Departmental faculty

Course Objectives

1. Apply proper procedures in preventing foodborne illness; proper safety techniques for knife skills, hand tool, and equipment operation.
2. Identify and apply each of the following cooking techniques: saute, poaching, simmer/boiling, stewing, smoking, and grilling/broiling.
3. Recognize and demonstrate classic knife cuts.
4. Recognize standard weights and measures and demonstrate proper scaling and measurement techniques.
5. Describe the use and components of standardized recipes.
6. Identify, prepare and evaluate classical salads: fruit, gelatin, and specialty.
7. Describe, prepare and evaluate a variety of breakfast meats, eggs, and dairy products.
8. Recognize, prepare, and evaluate a variety of fruits and vegetables.
9. Prepare and evaluate the quality of a variety of compound sauces.
10. Describe, prepare, and evaluate the quality of a variety of soups from basic categories.
11. Demonstrate intermediate fabrication techniques and storage for raw and/or cooked fish/shellfish.

New Resources for Course

Course Textbooks/Resources

Textbooks

Labensky, Sarah; Martel, Priscilla; Hause, Alan.. *On Cooking: A Textbook of Culinary Fundamentals*, 5th ed. update e ed. Pearson, 2015, ISBN: 0133458555.

Manuals

Periodicals

Software

Equipment/Facilities

Level III classroom

Other: culinary lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Derek Anders Jr</i>	<i>Faculty Preparer</i>	<i>Jan 07, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>