

MASTER SYLLABUS

Course Discipline Code & No: CUL 227 Title: Advanced Culinary Techniques Effective Term Winter 2010Division Code: HATDepartment Code: CHMDOrg #: 13500Don't publish: ☐ College Catalog ☐ Time Schedule ☐ Web Page

Reason for Submission. Check all that apply.

☐ New course approval☐ Reactivation of inactive course☒ Three-year syllabus review/Assessment report☐ Inactivation (Submit this page only.)☐ Course change

Change information: Note all changes that are being made. Form applies only to changes noted.

☐ Consultation with all departments affected by this course is required.☐ Total Contact Hours (total contact hours were: _____)☐ Course discipline code & number (was _____)*☐ Distribution of contact hours (contact hours were: lecture: _____ lab: _____ clinical: _____ other: _____)

*Must submit inactivation form for previous course.

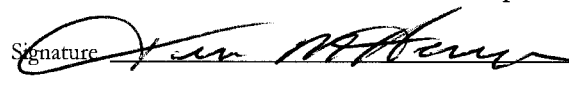
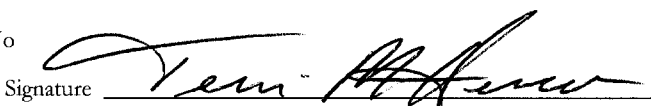
☐ Course title (was _____)☒ Pre-requisite, co-requisite, or enrollment restrictions☒ Course description☐ Change in Grading Method☒ Course objectives (minor changes)☐ Outcomes/Assessment☐ Credit hours (credits were: _____)☐ Objectives/Evaluation☐ Other _____

Rationale for course or course change. Attach course assessment report for existing courses that are being changed.

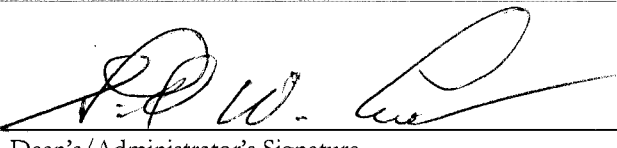
Regular 3-year review. Focus will be placed on building the skills that build leaders through competitive skill events. Skills USA and American Culinary Federation approved salon shows are designed to meet the evolving demands of business and industry needs. These programs give educators the tools to prepare students to not only compete but to excel.

Approvals Department and divisional signatures indicate that all departments affected by the course have been consulted.

Department Review by Chairperson

☐ New resources needed☐ All relevant departments consultedPrint: Teri Herrera
Faculty/PreparerSignature  Date: 7/21/09Dept. Chair Recommendation ☐ Yes ☐ NoPrint: Terri Herrera
Department ChairSignature  Date: _____

Division Review by Dean

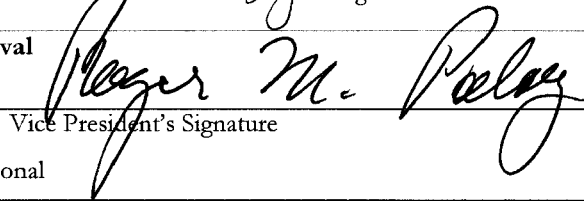
☐ Request for conditional approvalRecommendation ☒ Yes ☐ NoDean's/Administrator's Signature Date 7/27/09

Curriculum Committee Review

Recommendation

☐ Tabled☒ Yes ☐ NoCurriculum Committee Chair's Signature Date 8.17.09

Vice President for Instruction Approval

Vice President's Signature Date 9/24/09Approval ☒ Yes ☐ No ☐ Conditional

Do not write in shaded area.

Log File 7/28/09 Ecopy ☐ Banner 9/30 C&A Database 9/30 C&A Log File 9/30/09 Basic skills ☐ Contact fee ☐Please return completed form to the Office of Curriculum & Assessment and email an electronic copy to sjohn@wccnet.edu for posting on the website.

***Complete ALL sections which apply to the course, even if changes are not being made.**

Course: CUL 227	Course title: Advanced Culinary Techniques
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Credit hours: <u>2</u> If variable credit, give range: _____ to _____ credits	Contact hours per semester: <table border="1"> <thead> <tr> <th></th> <th>Student</th> <th>Instructor</th> </tr> </thead> <tbody> <tr> <td>Lecture:</td> <td><u>30</u></td> <td><u>30</u></td> </tr> <tr> <td>Lab:</td> <td><u>30</u></td> <td><u>30</u></td> </tr> <tr> <td>Clinical:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Practicum:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Other:</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Totals:</td> <td><u>60</u></td> <td><u>60</u></td> </tr> </tbody> </table>		Student	Instructor	Lecture:	<u>30</u>	<u>30</u>	Lab:	<u>30</u>	<u>30</u>	Clinical:	_____	_____	Practicum:	_____	_____	Other:	_____	_____	Totals:	<u>60</u>	<u>60</u>	Are lectures, labs, or clinicals offered as separate sections? ☐ Yes - lectures, labs, or clinicals are offered in separate sections ☒ No - lectures, labs, or clinicals are offered in the same section	Grading options: ☐ P/NP (limited to clinical & practica) ☐ S/U (for courses numbered below 100) ☒ Letter grades
		Student	Instructor																					
Lecture:	<u>30</u>	<u>30</u>																						
Lab:	<u>30</u>	<u>30</u>																						
Clinical:	_____	_____																						
Practicum:	_____	_____																						
Other:	_____	_____																						
Totals:	<u>60</u>	<u>60</u>																						

Prerequisites. Select one:

☒ College-level Reading & Writing

☐ Reduced Reading/Writing Scores

☐ No Basic Skills Prerequisite

(Add information at Level I prerequisite)

(College-level Reading and Writing is not required.)

In addition to Basic Skills in Reading/Writing:

Level I (enforced in Banner)

Course	Grade	Test	Min. Score	Concurrent Enrollment Can be taken together	Corequisites Must be enrolled in this class also during the same semester
☒ and ☐ or <u>CUL 230</u>	<u>C +</u>	_____	_____	☐	_____
☐ and ☐ or <u>CUL 231</u>	<u>C +</u>	_____	_____	☐	_____
☐ and ☐ or _____	_____	_____	_____	☐	_____
☐ and ☐ or _____	_____	_____	_____	☐	_____

Level II (enforced by instructor on first day of class)

Course	Grade	Test	Min. Score
☐ and ☐ or _____	_____	_____	_____
☐ and ☐ or _____	_____	_____	_____

Enrollment restrictions (In addition to prerequisites, if applicable.)

☐ and ☐ or Consent required

☐ and ☐ or Admission to program required

☐ and ☐ or Other (please specify):

Program: _____

Please send syllabus for transfer evaluation to:

Conditionally approved courses are not sent for evaluation.

Insert course number and title you wish the course to transfer as.

☐ E.M.U. as _____

☐ _____ as _____

☐ U of M as _____

☐ _____ as _____

☐ _____ as _____

☐ _____ as _____

Course CUL 227	Course title Advanced Culinary Techniques	
Course description State the purpose and content of the course. Please limit to <u>500</u> characters.	This course is a culmination of experiences for the advanced student. Focus will be place on the basic principles one must master to become a skilled culinarian. Students are presented with an opportunity to exercise the principles and solid fundamentals of professional cooking through competitive events. The competitor (student) is further challenged in his or her creativity and individuality with an ever present focus on simplicity and elegance.	
Course outcomes List skills and knowledge students will have after taking the course. Assessment method Indicate how student achievement in each outcome will be assessed to determine student achievement for purposes of course improvement.	Outcomes (applicable in all sections)	Assessment Methods for determining course effectiveness
	1. Create an ice sculpture including the design, template and sculpting phase.	Public display of an ice sculpture.
	2. Identify, describe and prepare the five grand sauces and several secondary sauces.	Practical exam and class presentation
	3. Develop a multi-course meal plan, sketch the artistic hot or cold food dishes to be prepared and develop a work and shopping list.	Portfolio of all meal plan artifacts.
	4. Prepare food according to ACF presentation requirements within time constraints and in accordance with safety and sanitation guidelines.	Mock cooking exams and the Skills USA written exam.
Course Objectives Indicate the objectives that support the course outcomes given above. Course Evaluations Indicate how instructors will determine the degree to which each objective is met for each student.	Objectives (applicable in all sections)	Evaluation Methods for determining level of student performance of objectives
	Outcome #1 Design an ice sculpture that meets the requirements of an artistic display that follows the theme of the meal. Develop the ice sculpture template. Sculpt the ice using various tools and equipment to design the sculpture. Outcome #2 Prepare the 5 grand sauces: Béchamel Sauce (white) Veloute Sauce (blond) Brown (demi-glace) or Espagnole Sauce Hollandaise Sauce (butter) Tomato Sauce (red) Prepare a minimum of 3 minor sauces. Test and taste sauces to identify the "correct" preparation. Develop an ability to judge and evaluate a dish's flavors. Outcome #3 Develop a multi-course meal plan. Plan an artistic cold hors d'oeuvre and plated hot food presentation. Sketch the food presentation. Develop a work plan/task list for the meal. Generate a shopping list for the meal.	Outcome #1 will be evaluated using a log book complete with award certificate, photographs and drawings of works created by the students. Outcome #2 will be evaluated though practical labs, quizzes and class discussion. Portfolio of meal plan requirements

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	Outcome #4 Identify ingredients utilizing the mystery basket competition. Develop time management skills needed to prepare a meal during a timed event. Prepare food according to ACF presentation requirements. Prepare food in accordance with safety and sanitation guidelines.	Regional cooking exam, tests and quizzes.
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List all new resources needed for course, including library materials.

Student Materials:

List examples of types		Estimated costs
Texts	Membership fee for Skills USA	\$ 13.50
Supplemental reading	Supplemental Text ,ACF monthly, Sizzle/ the American Culinary Federation	\$350.00
Supplies	Quarterly for Student of Cooking. Uniforms = Chef coat, pants, hat and apron.	
Uniforms		
Equipment	Basic Knife set and Hand Die grinder for Ice carving (Optional)	
Tools		
Software		

Equipment/Facilities: Check all that apply. (All classrooms have overhead projectors and permanent screens.)

Check level only if the specified equipment is needed for all sections of a course.

☐ Level I classroom

Permanent screen & overhead projector

☐ Level II classroom

Level I equipment plus TV/VCR

☒ Level III classroom

Level II equipment plus data projector, computer, faculty workstation

☒ Off-Campus Sites (Ice Carving Competition)

☐ Testing Center

☐ Computer workstations/lab

☐ ITV

☐ TV/VCR

☐ Data projector/computer

☒ Other Use of Company Van for travel to and from competition sites.

Assessment plan:

Learning outcomes to be assessed (list from Page 3)	Assessment tool	When assessment will take place (semester & year)	Course section(s)/other population	Number students to be assessed
Create an ice sculpture including the design, template and sculpting phase.	Public display of an ice sculpture.	Winter 2010 and every three years thereafter	All students	All students
Identify, describe and prepare the five grand sauces and several secondary sauces.	Practical exam and class presentation	Winter 2010 and every three years thereafter	All students	All students
Develop a multi-course meal plan, sketch the artistic hot or cold food dishes to be prepared and develop a work and shopping list.	Portfolio of all meal plan artifacts.	Winter 2010 and every three years thereafter	All students	All students
Prepare food according to ACF presentation requirements within time constraints and in accordance with safety and sanitation guidelines.	Mock cooking exams and the Skills USA written exam.	Winter 2010 and every three years thereafter	All students	All students

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Scoring and analysis of assessment:

1. Indicate how the above assessment(s) will be scored and evaluated (e.g. departmentally developed rubric, external evaluation, other). Attach the rubric/scoring guide.

The display of each student's ice sculpture will earn 100 points. Failure to display an ice sculpture will earn 0 points.

The practical exam for sauces and the mock cooking exam will be scored using a departmentally developed rubric.

The meal plan portfolio will be scored using a departmentally developed rubric.

The Skills USA written exam is scored by Skills USA (third-party vendor)

2. Indicate the standard of success to be used for this assessment.

The standard of success for outcomes #1, 2 and 3 and 4 (Skills USA) is: 75% of students will score an overall average of 75% or higher.

3. Indicate who will score and analyze the data (data must be blind-scored).

Scoring will be performed by Certified Industry professionals in conjunction with departmental faculty who will analyze the data.

4. Explain the process for using assessment data to improve the course.

Learning results and performance data reports will be shared with staff and compared to previous results to determine various compliant or nonconformity trends.