

Culinary Arts Block 3&4

Culinary Arts 253 A&B

Room: Culinary Arts Center

Time: W-F 8:00-4:30

Office Hours: W-F 4:30-5:00 (or by arrangement)

Instructor: Michael Salinger

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Required Text: On Cooking, A Textbook of Culinary Fundamentals

This textbook is available in the bookstore.

Course Description: Fundamentals of commercial food preparation and restaurant operation. Students rotate through stations of a student-run cafe, developing skills in preparation of pasta, potatoes, grains, and legumes, as well as vegetarian and breakfast and egg cookery. Students gain hands-on experience with table service and ware washing in a working kitchen. Block 4 provides further hands-on experience in a production kitchen. Students assume responsibility for various stations in the production kitchen of a student-run cafe, developing skills in fundamentals of grilling and roasting, sautéing and pan-frying, poaching and steaming, braising and stewing, ware washing, table service, and managing, mentoring and instructing co-workers.

Class Format: This is a combination Lecture/Lab that will provide a foundation of knowledge, skills, and attitudes required for successful employment as a cook.

Course Requirements:

Grading: LETTER GRADE ONLY.

Lab work/attendance	65%
Quizzes	5%
Station Sheets	5%
Assessments	10%
Conversion Assignment	5% (Café 1 only)
Take Home Final	5% (Café 1 only)
Menu Assignment	10% (Café 2 only)
Portfolio	5%
Total	<u>100%</u>

Grades will be assigned on the following scale:

A	90 - 100%
B	80 - 89%
C	70 - 79%
D	60 - 69%
F	Below 60%

Lab Work: Evaluation and grading for the Laboratory work is both objective and subjective, and will be based upon the following:

- a. Assignment completion.
- b. Sanitation, good grooming, correct uniform.
- c. Lab techniques.
- d. Cleanup ability and attitude.
- e. General attitude: willingness to work with fellow students, ability to assume a fair share of responsibility and more, willingness to work hard, ability to be on time and to recognize work which must be done.
- f. Skills and attitude improvement throughout the course.
- g. Attendance and tardiness.

Attendance: Due to the nature of this course, the instructor regards you as employees rather than students. This is a job training program and you are expected to be on time, just as you will be in the industry. Therefore the class meets promptly on the hour for all classes. You are expected to attend all class sessions. If a student exceeds 10% of the total class time, they may be dropped. 3 absences will result in a failing grade.

1 absences = 1 grade reduction	3 tardies = 1/2 grade reduction
2 absences = 2 grade reductions	4 tardies = 1 grade reduction
3 absences = you will not pass	5 tardies = 1 1/2 grade reduction
3 consecutive absences and you will be dropped	6 tardies = 2 grade reduction
	7 or more tardies = you will be dropped

If you find it necessary to be late, leave early, or be absent, please inform the instructor before the class meets. You may leave a message at 576-0211.

Quizzes

Each week you will be given an in class quiz. These quizzes will include weights and measures, and culinary terms and definitions. These quizzes will be worth 5% of your grade.

Station Evaluation Sheets

Each week that you are in a station, you will be required to fill out a station evaluation sheet. These sheets will include recipe evaluations and station evaluation questions. These sheets will be collected each Wednesday and will be evaluated based on completeness and accuracy of information. No late papers will be accepted. These sheets are worth 5% of your grade.

Assessments

Each week that you are assigned to a station, you will be required to present a sample of your dishes for assessment. These assessments will be based on individual efforts. The dishes will be presented to the Chef's table during lunch and will be evaluated on the basis of presentation, flavor, and accuracy of preparation techniques. These assessments will account for 10% of your grade.

Recipe Conversion Assignment (Cafe 1 only)

You will be given a recipe conversion assignment to coincide with a reading assignment from your text. This assignment will be evaluated based on accuracy and completeness and is worth 5% of your grade.

Take Home Final (Cafe 1 only)

You will be given a take home final that will include terminology, culinary math, fill in questions, short answer and short essay questions. This exam will be handed out during week

6 and will be due on the last day of class. No late finals will be accepted. This exam is worth 5% of your grade.

Menu Assignment (Cafe 2 only)

You will be given an assignment to evaluate and manage an example menu. This menu will resemble our usual style of menu. You will be required to perform recipe conversions and menu costing exercises based on a reading assignment from your text. This assignment will be handed out during week 3 of this class and will be due on the last day of class. This assignment will be evaluated based on accuracy and completeness and is worth 10% of your grade.

Portfolio

Using a 3 ring binder, maintain all handouts, quizzes, assignments, menus, and any recipes that you have received. This portfolio will be collected during the last week of this class and is worth 5% of your grade. In order to receive full credit, this portfolio must be complete and well organized.

Breaks: You will be given regular breaks during lectures. During the lab portion of the class, short breaks will be at your discretion. Please do not abuse this privilege.

Clean-up: Each student is responsible for cleanup in their own area. In addition, students will be given specific assignments relating to cleanup. If you finish your clean-up duties early you are expected to assist others in their work. Check the schedule for assignments. **No students are allowed to leave until all clean-up is finished.** A thorough cleaning will be done at the end of the course.

Attitude/Behavior: During this course, you will be working closely with many individuals in a situation which is intended to prepare you for the professional workplace. In order for this goal to be attained, it is imperative that you adhere to the highest standards of timeliness, cleanliness, respectful cooperation, personal initiative, and preparedness. In a smoothly running, mutually supportive, and hard-working environment where each student respects his/her own education and that of all the other students in the class, learning accelerates, productivity rises, and the fun of cooking really well together can be experienced. As students in this course, you are assumed to have accepted this responsibility of professional standards.

Student Conduct and Due Process: Learn and understand SRJC policy (3.11) on Academic Integrity and the Student Conduct Code, which is in the SRJC catalog and part of Policy 8.2.8 Student Discipline and how these policies will be applied in your classes.

Cell Phones: Cell phones are not to be used during class time. They are a distraction and must be turned off.

Stereos/Headphones: The use of or wearing of headphones during class time is not allowed.

Visitors: Under no circumstances are visitors allowed in the kitchen. This applies to friends, family, and children. If you have a visitor, make arrangements to meet them outside of class.

Disabilities: If you require assistance due to a disability, it is your responsibility to notify the instructor during the first week of class.

Clothing Requirements:

a. **Shoes:** Each student will wear sturdy, comfortable, closed toe and heel shoes. UNDER NO CIRCUMSTANCES are students to be barefoot or in sandals. Students who wear hazardous footwear will be asked to leave the kitchen, and that will count as an absence.

b. **Hair:** Student's hair must be clean, well combed, restrained, and held back from the face before coming to lab. Loosely arranged, unconfined hair invites pushing or touching with the hands and the possibility of contaminating food.

c. **Hands/Nails:** Students must keep hands and fingernails clean at all times. Short nails are preferred. Nail polish and false nails are not permitted.

d. **Jewelry:** Jewelry other than a watch, plain band-type engagement or wedding ring is a hazard and a distraction and **must be removed** prior to handling food. Earrings other than tight-fitting ones are also hazardous and should be removed. Other types of facial rings may also be hazardous, unsanitary, and unprofessional and should be removed prior to class.

e. **Clothing:** All students are required to wear either long checkered chef pants, white chef's jackets, white chef's aprons, and a paper chef's hat. Students are responsible for their own laundry. **Students out of uniform do not cook and will have lab points deducted**

h. Failure to adhere to clothing and grooming requirements will affect your grade. It is your responsibility to follow these guidelines.

Packs, purses, etc: Due to the severe shortage of storage space in the Culinary Center, please make every attempt to bring a minimal amount of personal belongings to class.