CULINARY I (FUNDAMENTALS)  
CULA 1320

Class Hours: 3.0  Credit Hours: 3.0
Laboratory Hours: 0.0  Revised: July 7, 2016

Note: This course is not designed for transfer credit.

Catalog Course Description:
This is the introductory food production class for culinary students. Topics include the theories and methods of cooking, vocabulary, and the development of safe and sanitary kitchen practices. Production items will include vegetable and starch preparations, stocks, sauces and soups, poultry and egg cookery.

Prerequisite(s): None

Co-requisite(s): HSP 1400

Textbooks(s) and Other Course Materials:

I. WEEK/UNIT/ TOPIC BASIS:

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<th>Chapter</th>
<th>Topic</th>
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<td>Facility Orientation, Field Trip</td>
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<td>Food Safety, Facility, Equipment</td>
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<td>Food Safety, Health Inspection, Menu</td>
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<td>Menu, Tools, Equipment</td>
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<td>5</td>
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<td>Tools, Exam</td>
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<td>6</td>
<td>5</td>
<td>Knife Skills</td>
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<td>7</td>
<td>6</td>
<td>Flavors, Seasoning, Taste Profiling</td>
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<td>7,8</td>
<td>Mise En Place</td>
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<td>10</td>
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<td>Principles of Cooking</td>
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<td>Stocks, Sauces</td>
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<td>Stocks, Sauces</td>
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II. COURSE GOALS*:
The course will:

A. Extend student ability to recognize various spices and flavorings by scent, texture, taste, and feel and develop a sense of their mutual compatibilities and nuances. (I, VI, VII, VII)

B. Enhance student ability to care for and use knives properly. (I, II, III, VII)

C. Guide students to be able to cut foods into a variety of classic shapes. (I, II, III, VII)

D. Expand student knowledge to develop an ability to recognize and explain the types of multiple dairy products. (VI, VII)

E. Guide students to understand the various methods of cooking. (II, IV, VI)

F. Guide students to prepare the various stocks, demonstrate their uses. (I, II, III, VI)

G. Enhance student knowledge to understand the five base sauces and how they manifest into multiple derivations. (I, II, VII)

H. Guide students to apply the classical base sauces to contemporary applications. (III, IV, VI)

I. Extend students ability to prepare and create multiple soup recipes to include thickened soups, clear soups, pureed soups and cream soups. (I, II, III, VI)

*Roman numerals after course objectives reference goals of the Business program.

III. EXPECTED STUDENT LEARNING OUTCOMES*:
Students will:

1. Demonstrate basic knife skills, hand tool and equipment operation with emphasis on proper safety techniques. (B,C,E)

2. Execute the dice, batonnet, julienne, mince and bias cuts on a variety of vegetables. (B,C,E)

3. Identify and use herbs, spices, oils, and vinegar, condiments, marinades and rubs. (A,E)

4. Demonstrate sanitary food handling techniques, safe work practices, and proper equipment and facility use and maintenance. (B,E,F)

5. Execute and season a number of foundation dishes including stocks, cream soups, puree soups, starches, vegetables, grains and poultry. (A,D,E,F,G,H)

6. Prepare Bechamel (Cream Sauces), Veloute (Stock-based), Espagnole (Brown Sauce), Tomato Sauce and Hollandaise Sauce. (A,D,EG)

7. Demonstrate the basic principles of dry and moist cooking methodologies. (E,I).

8. Recognize various parts of the standardized recipe and understand it relationship to culinary consistency. (A,I)

9. Recognize and explain the types of multiple dairy products. (E,I)

*Capital letters after Expected Student Learning Outcomes reference the course goals listed above.
IV. EVALUATION:

A. Testing Procedures: 45% of grade
Students are evaluated on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations: 35% of grade
Time trials, practical application of skills, food preparations, etc. will comprise laboratory exercises.

C. Field Work: 10% of grade
Students will be responsible for written reports based on out-of-class assignments.

D. Other Evaluation Methods: 10% of grade
Class participation, group work, and homework will also comprise the final grade for the course. On line chapter progression quizzes and reviews will be conducted regularly. Each instructor must provide full details the first week of class via a syllabus supplement.

E. Grading Scale:
- A 92-100
- B+ 89-91
- B 82-88
- C+ 79-81
- C 72-78
- D 65-71
- F Below 65

V. POLICIES:

A. Attendance Policy:
Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:
Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:
- Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
● Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
● Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
● Taking an exam for another student.
● Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
● Any of the above occurring within the Web or distance learning environment.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. Accommodations for Disabilities:
Students that need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Disability Services (DS) in order to receive accommodations in this course. Disability Services (http://www.pstcc.edu/sswd/) may be contacted via email or by visiting Alexander 130.