KITCHEN SKILLS II
CULN 1100

Class Hours: 1.0  Credit Hours: 1.0
Laboratory Hours: 0.0  Revised: Fall 2011

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course studies in detail the preparation and use of the five basic sauces, or Mother Sauces, upon which all classical compound sauces are based. The course will finish with the introduction of contemporary applications of these sauces and the exploration of modern and international versions of sauces such as vinaigrettes, purees, reductions and emulsions that are prevalent in multiple soup recipes.

Entry Level Standards:

Students must be able to read and write at the college level.

Prerequisites:

CULN 1000

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>11</td>
<td>Stocks and Sauces</td>
</tr>
<tr>
<td>2</td>
<td>11</td>
<td>Stocks and Sauces</td>
</tr>
<tr>
<td>3</td>
<td>11</td>
<td>Stocks and Sauces</td>
</tr>
<tr>
<td>4</td>
<td>12</td>
<td>Soups</td>
</tr>
<tr>
<td>5</td>
<td>12</td>
<td>Soups</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Enhance student ability to prepare the various stocks, and demonstrate their uses. (I, II, III, VI)
B. Expand student understanding of the five base sauces and how they manifest into multiple derivations. (I, II, VII)

C. Enhance student ability to prepare Bechamel (Cream Sauces), Veloute (Stock-based), Espangnole (Brown Sauce), Tomato Sauce and Hollandaise Sauce. (I, II, III, IV)

D. Guide students to be able to apply the classical base sauces to contemporary applications (I, II, IV)

E. Expand student understanding of how 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 Educational Objectives of the Business Administration degree program.

III. Expected Student Learning Outcomes*:

The student will be able to:

1. Replicate multiple sauce and soup recipes. (A,G)
2. Create new sauce and soup recipes to be critiqued by the culinary staff. (B,C,F)
3. Illustrate when certain sauces are appropriate to specific menu items. (C,E)
4. Garnish and serve specific soups. (B,A,E)
5. Demonstrate the proper techniques for preparing national soups. (B,C,F)
6. Replicate the classic culinary cuts for various foods using the proper knives. (B,C,F)
7. Master preparation of varied stocks from scratch. (C,E)
8. Master preparation of all the base sauces. (C,E)
9. Master preparation of multiple sauces derived from the base sauces. (B,A,E)
10. Master preparation of multiple types of soups. (B,C,F)

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

IV. Evaluation:

A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations:

N/A

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.
D. Other Evaluation Methods:

Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

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.

C. Accommodations for disabilities:

Students who 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 Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at http://www.pstcc.edu/sswd/.
D. Other Policies:

College-owned or operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State's computing resources in an effective, efficient, ethical and lawful manner. (*Pellissippi State Online Catalog*)