PELLISSIPPI STATE COMMUNITY COLLEGE
MASTER SYLLABUS

KITCHEN SKILLS III
CULN 1200

Class Hours: 2.0          Credit Hours: 2.0
Laboratory Hours: 0.0      Revised: Fall 2011

Catalog Course Description:

This course covers the principles of cooking in detail. Dry-heat cooking methods (broiling/grilling, roasting, baking, sautéing, pan-frying and deep-frying) and moist heat cooking methods (poaching, steaming, boiling, braising and stewing) are stressed. From this foundation the student learns to identify various vegetables, legumes, rice and other grains and to properly prepare them using the methods covered above.

Entry Level Standards:

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

Prerequisites:

CULN 1000 and CULN 1100

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>10</td>
<td>Principles of cooking</td>
</tr>
<tr>
<td>2</td>
<td>22</td>
<td>Vegetables</td>
</tr>
<tr>
<td>3</td>
<td>22</td>
<td>Vegetables</td>
</tr>
<tr>
<td>4</td>
<td>23</td>
<td>Potatoes, Grains and Pasta</td>
</tr>
<tr>
<td>5</td>
<td>23</td>
<td>Potatoes, Grains and Pasta</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Expand student knowledge about the science of cooking principles. (I, II, III, VI)

B. Enhance student recognition of vegetables, grains, pastas and tubers and understand their uses within the menu. (I, II, VII)
C. Enhance student understanding of the different cooking methods as they apply to specific vegetables. (I, II, III, VI)

D. Guide students to be able to make and prepare various pasta dishes from scratch and with convenience products. (I, II, VII)

E. Enhance student ability to properly garnish all vegetable, grain, tuber and pasta dishes. (I, II, VII)

F. Expand student knowledge to be able to prepare and create multiple vegetable, grain, tuber and pasta recipes utilizing varied cooking principles. (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 should be able to:

1. Differentiate how heat is transferred to foods through conduction, convection and radiation. (A, G)

2. Explain how heat affects foods and demonstrate the basic principles of various cooking methods. (B, C, F)

3. Identify a variety of vegetables. (C, E)

4. Demonstrate how to garnish and serve specific vegetables, tubers, grains and pastas. (B, A, E)

5. Demonstrate how to purchase vegetables appropriate for needs. (B, C, F)

6. Demonstrate how to store and preserve vegetables properly. (B, C, F)

7. Explain how to prepare vegetables for cooking or service. (C, E)

8. Identify a variety of potatoes and apply various cooking methods. (C, E)

9. Identify a variety of grains and apply various cooking methods. (B, A, E)

10. Identify and cook pasta products. (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:

Computer Usage Guidelines:
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.