NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course teaches the fundamental preparations and techniques to prepare breakfast items for this segment of the culinary industry.

Entry Level Standards:

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

Prerequisites:

CULN 2000

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>8</td>
<td>Dairy Products</td>
</tr>
<tr>
<td>2</td>
<td>25</td>
<td>Fruit Products</td>
</tr>
<tr>
<td>3</td>
<td>21</td>
<td>Eggs and Breakfast</td>
</tr>
<tr>
<td>4</td>
<td>21</td>
<td>Eggs and Breakfast</td>
</tr>
<tr>
<td>5</td>
<td>30</td>
<td>Quick Breads</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Expand student understanding of the components of eggs and their role in culinary breakfast applications. (I, II, III, VI)

B. Extend student knowledge to be able to recognize and apply hot and cold cereals within the breakfast menu. (I, II, III, VI)
C. Extend student knowledge to be able to recognize the role of breakfast meats and vegetable dishes in the breakfast menu. (I, II, VII)

D. Guide students to understand how fruits are prepared and included in the breakfast menu. (I, II, III,VI)

E. Guide students to be able to prepare and create multiple versions of griddle cakes, pancakes, and breakfast pastries. (I, II, VII)

F. Expand student learning to include properly garnish techniques for breakfast dishes and breakfast buffets. (I, II, VII)

G. Expand student understanding of the production and use of quick breads and boiled bread products. (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. Understand the composition of eggs. (B,A,E)
2. Explain how to purchase and store eggs properly. (B,C,F)
3. Apply various cooking methods to eggs. (B,C,F)
4. Identify and prepare breakfast meats. (B,C,F)
5. Prepare pancakes, crepes and other griddlecakes. (B,A,E)
6. Prepare cold and hot cereal recipes. (B,C,F)
7. Prepare breakfast casseroles. (B,A,E)
8. Offer customers a variety of breakfast foods on varied menus. (B,C,F)
9. Prepare fruits for cooking or service. (B,C,F)
10. Apply various cooking methods to fruits. (B,C,F)
11. Use prepared fruits as breakfast dishes and as ingredients in breakfast recipes. (B,A,E)
12. Prepare a variety of quick breads using the biscuit methods, muffin method and creaming method. (B,A,E)
13. Prepare breakfast menus for restaurants and buffets that utilize the foods illustrated in this course. (B,A,E)

* 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
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:

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

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. (Pellissippi State Online Catalog)