Class Hours: 1.0 Credit Hours: 1.0
Laboratory Hours: 0.0 Revised: Fall 2013

NOTE: This course is not designed for transfer credit.

Catalog Course Description:
This course introduces students to the science of the culinary arts, including recipe structure and development. The culinary facility including equipment and kitchen use, maintenance, and calibration is emphasized.

Entry Level Standards:
Students must be able to read and write at the college level.

Prerequisites:
None

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>1</td>
<td>Facility Orientation, Purveyor Trip</td>
</tr>
<tr>
<td>2</td>
<td>2</td>
<td>Food Safety, Facility, Equipment</td>
</tr>
<tr>
<td>3</td>
<td>3</td>
<td>Food Safety, Health Inspection, Menu</td>
</tr>
<tr>
<td>4</td>
<td>3,4</td>
<td>Recipes, Menu Tools and Equipment</td>
</tr>
<tr>
<td>5</td>
<td>4</td>
<td>Tools, equipment, 5 Week Exam</td>
</tr>
</tbody>
</table>

II. Course Goals*:
The course will:

A. Emphasize the various parts of the standardized recipe and its relationship to culinary consistency. (I, VI, VII, VII)

B. Expand the student’s awareness of food safety requirements in the culinary facility. (I, II, III, VII)
C. Enhance student ability to care for and use institutional kitchen equipment properly. (I, II, III, VII)

D. Guide students in processing foods using a variety of methods and equipment. (I, II, III, VII)

E. Stress the role and purpose of the local health inspection requirements. (I, II, III, VI)

F. Emphasize the role of the professional chef and their business responsibilities. (I, II, VII)

G. Enhance knowledge of health code requirements both locally and nationally. (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. Identify all portions of the standardized recipe and its purposes. (A, F)

2. Explain the role of the health inspector and how they should be an ally to the food service operation. (E, F)

3. Demonstrate how to use, clean, and calibrate multiple pieces of institutional kitchen equipment. (A, B)

4. Explain the different pieces of equipment and their specific uses. (B, A, C, E)

5. Demonstrate the temperatures for storing and holding prepared foods. (B, C, E)

6. Replicate the accepted cooking temperatures for various potentially hazardous foods. (B, C, E)

7. Prepare simple standardized recipes from scratch. (A, F)

8. Prepare time and temperature charts for hot foods, coolers, and freezers. (B, E)

9. Explain all the categories on the health department inspection form. (G, E)

10. Prepare multiple processed ingredients for larger standardized recipes. (A, B, D)

* 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 written reports based on class assignments.

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

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 Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by sending email to disabilityservices@pstcc.edu, or visiting Goins 127, 132, 134, 135, 131. 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 Catalog*)