KITCHEN SKILLS II
CULN 1100

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 continuing introductory series focuses on the science of the palate, knife skills including use and maintenance, and the basic knowledge of dairy products. The concept of Mise En Place and the basic principles of cooking are stressed.

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>5</td>
<td>Knife Skills</td>
</tr>
<tr>
<td>2</td>
<td>6</td>
<td>Flavors, Seasonings, Taste Profiling</td>
</tr>
<tr>
<td>3</td>
<td>7</td>
<td>Cheese, Dairy</td>
</tr>
<tr>
<td>4</td>
<td>7, 8</td>
<td>Mise En Place</td>
</tr>
<tr>
<td>5</td>
<td>9</td>
<td>Principles of Cooking</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Emphasize the recognition of various spices and flavorings by scent, texture, taste, and feel. (VI,VII)

B. Explore a greater awareness of flavors and a sense of their mutual compatibilities and nuances. (III,IV,VI,VII)
C. Stress the proper care and use of knives. (II, III, VI)

D. Provide opportunities to cut foods into a variety of classic shapes (III, VI)

E. Enhance the ability to recognize and explain the types of multiple dairy products. (VI, VII)

F. Guide students in the various methods of cooking. (II, IV, 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 95% of all tested spices and flavorings in a blind taste test. (A, B)

2. Explain spice and flavoring combinations in proper combinations and appropriate ratios. (A, B)

3. Demonstrate how to sharpen and store knifes correctly. (C, D)

4. Explain the different types of knives and their specific uses. (C, D)

5. Demonstrate the proper techniques for using specific knives. (C, D)

6. Replicate the classic culinary cuts for various foods using the proper knives. (C, D)

7. Identify specific cheeses and cheese products as well as their uses. (E)

8. Demonstrate knowledge of the varied fat contents of multiple dairy products. (A, E)

9. Explain the fundamental processes inherent to multiple types of cooking methods. (B, 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 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>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. (*Pellissippi State Online Catalog*)