Class Hours: 4.0  Credit Hours: 4.0
Laboratory Hours: 0.0  Revised: Fall 2013

NOTE: This course is not designed for transfer credit.

Catalog Course Description:
This course continues the principles of cooking in detail. Identification of vegetables and various cuts of meats, poultry, and fish is covered. Selecting the proper preparation techniques for these food items is demonstrated. Attention is paid to the proper balance of flavors and textures of components within one meal or dish.

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

Prerequisites:
CULN 1200

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>21</td>
<td>Vegetables</td>
</tr>
<tr>
<td>2</td>
<td>21, 22</td>
<td>Vegetables, Starches</td>
</tr>
<tr>
<td>3</td>
<td>22</td>
<td>Starches</td>
</tr>
<tr>
<td>4</td>
<td>22, 12, 13</td>
<td>Starches, Principles of Meat Cookery, Beef</td>
</tr>
<tr>
<td>5</td>
<td>13</td>
<td>Beef</td>
</tr>
<tr>
<td>6</td>
<td>14, 15</td>
<td>Veal, Lamb</td>
</tr>
<tr>
<td>7</td>
<td>16, 17</td>
<td>Pork, Poultry</td>
</tr>
<tr>
<td>8</td>
<td>17, 18</td>
<td>Poultry, Game</td>
</tr>
<tr>
<td>9</td>
<td>19</td>
<td>Fish and Shellfish</td>
</tr>
</tbody>
</table>
II. Course Goals*:

The course will:

A. Guide students in the science of cooking principles. (I, III, V, VI, VII)
B. Enhance student recognition of vegetables, grains, pastas and tubers and their uses within the menu. (I, II, VII)
C. Emphasize the different cooking methods as they apply to specific vegetables. (I, II, III, VI)
D. Stress the preparation of 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 of preparation and creation of multiple vegetable, grain, tuber and pasta recipes utilizing varied cooking principles. (I, II, III, VI)
G. Emphasize the recognition of meat, poultry, game and fish and their uses within the professional menu. (I, II, III, VI, VII)
H. Stress the different cooking methods as applicable to specific meat, poultry, game and fish. (I, II, III, V, VI,)
I. Provide opportunities to make and prepare various protein based dishes from scratch recipes as well as with convenience products. (I, III, V, VI, VII)
J. Enhance effective use of professionally accepted methods to properly garnish all meat, poultry, game and fish dishes. (I, III, IV, V, VII)
K. Provide opportunities to prepare and create multiple meat, poultry, game and fish recipes using various cooking principles. (I, III, IV, V, 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. Demonstrate how heat is transferred to foods through conduction, convection and radiation. (A, C)
2. Illustrate how heat affects foods and demonstrate the basic principles of various cooking methods. (A, C)
3. Identify a variety of vegetables. (B, D, E)
4. Demonstrate how to garnish and serve specific vegetables, tubers, grains and pastas. (B, A, D, E)
5. Demonstrate how to purchase vegetables appropriate for needs. (B, C)
6. Demonstrate how to store and preserve vegetables properly. (B, C)
7. Explain how to prepare vegetables for cooking or service. (A, C, E)
8. Identify a variety of potatoes and apply various cooking methods. (B, C, E)
9. Identify a variety of grains and apply various cooking methods. (B, C, E, F)
10. Identify and cook pasta products. (A, B, C, F)
11. Identify the primal, sub-primal and fabricated cuts of beef, veal, pork and game. Illustrate basic butchering procedures on all meats. (G, H, F)
12. Apply appropriate cooking methods to several common cuts of beef. (A, G, H)
13. Practice purchasing meats, poultry, game and fish appropriate for culinary specifications. (G, H, K)
14. Store and preserve meats, poultry, game and fish properly. (G, H, K)
15. Prepare meats, poultry and fish for cooking or service. (G, H, K)
16. Demonstrate knowledge of the structure and composition of poultry. (G, H)
17. Understand poultry inspection and grading practices and identify various kinds and classes of poultry. (G, K)
18. Identify a variety of game. (G, H)
19. Prepare game for cooking and apply various cooking methods to game. (G, H, I, K)
20. Identify and explain the structure and composition of fish and shellfish. (G, H)
21. Identify a variety of fish and shellfish. (G, H)
22. Practice purchasing fish and shellfish appropriate to needs. (G, H, I, J)
23. Illustrate proper storage of fish and shellfish for cooking. (G, H)
24. Apply various cooking methods to fish and shell fish. (G, H, I, J)

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

IV. Evaluation:

A. Testing Procedures:
   Students are evaluated 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 the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
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<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>
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<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)*