CULINARY II (FABRICATION)
CULA 1325

Class Hours: 3.0  Credit Hours: 3.0
Laboratory Hours: 0.0  Revised: Fall 2015

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course will introduce the principles of identifying, receiving, fabricating, and storing vegetables, fruits, herbs, nuts, grains, dry goods, prepared goods, dairy products, and spices. Students will then explore the subject of meats, poultry, and seafood and their application in food-service operations.

Entry Level Standards:

Students must be able to read and write at the college level and have taken or are able to take college-level mathematics.

Prerequisites:

CULA 1320

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 to understand the science of cooking principles. (I, III, V, VI, VII)

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)

G. Expand students’ ability to recognize meat, poultry, game and fish and understand their uses within the professional menu. (I, II, III, VI, VII)

H. Expand student understanding of the different cooking methods as applicable to specific meat, poultry, game and fish. (I, II, III, V, VI)

I. Guide students toward preparing and creating 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 degree program.

III. Expected Student Learning Outcomes*:

The student will be able to:

1. Explain and demonstrate the concept of Hazard Analysis Critical Control Points in the professional kitchen as it applies to sanitation and safety procedures to food preparation techniques. (A, B, G)

2. Describe composition, structure of meats, poultry and seafood and explain the use of the federal inspection and grading system in selecting and purchasing meats. (A, G, H, I)

3. Apply proper storage procedures to ensure maximum shelf life for fresh and frozen meats, poultry, seafood, grains, legumes and vegetables. (B, C, D, G, H, I)

4. Apply proper cooking methods for proteins, grains, legumes, vegetables, meats, poultry and seafood to establish a complete nutritious plated meal presentation. (B, C, D, G, H, I)

5. Apply sustainable purchasing and production practices. (B, G)

6. Illustrate how heat affects foods and demonstrate the basic principles of various cooking methods. (A, C, E, I)
7. Identify and cook pasta products. (A,B,C,F)
8. Identify the primal, sub-primal and fabricated cuts of beef, veal, pork and game. Illustrate basic butchering procedures on all meats. (G,H)
9. Identify a variety of game and prepare game for cooking and apply various cooking methods to game. (G,H,I)

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

IV. Evaluation:

A. Testing Procedures: 45%
Students are evaluated on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations: 35%
Participation in class recipes practical applications and catered events contribute 35% of the final grade.

C. Field Work: 10%
Students will be responsible for written reports based on out-of-class assignments.

D. Other Evaluation Methods: 10%
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>Score Range</th>
<th>Grade</th>
</tr>
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<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.

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 Disability Services (DS) in order to receive accommodations in this course. Disability Services may be contacted by sending email to disabilityservices@pstec.edu, or by visiting Alexander 130. 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)