PELLISSIPPI STATE COMMUNITY COLLEGE  
MASTER SYLLABUS  
CULINARY CAPSTONE (FINAL PROJECT)  
CULA 2390 (formerly CULN 2000)  

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:  
A capstone course required for all students completing the Culinary concentration. Topics include recipe development, menu construction, and pricing. Demonstration of proficiency in proper cooking method selection and construction of salads, entrees with appropriate side items, and desserts is required for successful completion.  

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

Prerequisites:  
CULA 1325  

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>3, 9, 24, 35</td>
<td>Planning and Execution</td>
</tr>
<tr>
<td>2.</td>
<td>10, 12, 21</td>
<td>Planning and Execution</td>
</tr>
<tr>
<td>3.</td>
<td>3,10, 14, 24</td>
<td>Italian Cuisine</td>
</tr>
<tr>
<td>4.</td>
<td>3, 10, 14, 24, 34</td>
<td>Italian Cuisine</td>
</tr>
<tr>
<td>5.</td>
<td>3, 9, 11, 21, 22</td>
<td>French Cuisine</td>
</tr>
<tr>
<td>6.</td>
<td>3, 9, 10</td>
<td>French Cuisine</td>
</tr>
<tr>
<td>7.</td>
<td>3, 19, 22, 35</td>
<td>Japanese Cuisine</td>
</tr>
<tr>
<td>8.</td>
<td>3, 11,19, 22, 28</td>
<td>Spanish Cuisine</td>
</tr>
<tr>
<td>9.</td>
<td>3, 9, 35</td>
<td>Fusion Cookery</td>
</tr>
</tbody>
</table>
II. Course Objectives*:

The course will:

A. Expand student understanding of the international cooking principles and how they differ. (I,II,III,VI)

B. Expand student knowledge to recognize meat, poultry, game and fish and understand their uses within the international menu. (I,II,VII)

C. Guide students to utilize different cooking methods as used internationally to prepare specific meat, poultry, game and fish. (I,II,III,VI)

D. Guide students to make and prepare various American versions of international favorites from scratch and with convenience products. (I, II, VII)

E. Extend student knowledge to be able to properly garnish all meat, poultry, game and fish dishes with an international flair. (I, II, VII)

F. Expand student learning to be able to prepare and recreate multiple meat, poultry, game and fish recipes using varied international cooking equipment. (I, II, III, VI)

* Roman numerals after course objectives reference Educational Objectives of the Business degree program.

III. Expected Student Learning Outcomes*:

The student should be able to:

1. Demonstrate continued development of effective and sound work practices that include knife skills, personal and kitchen organization skills. (A,B,C,D)

2. Execute a number of dishes including stock, soups, sauces, seafood, starches and vegetables. (A,B,C,E)

3. Write and execute a regional American bistro-style menu and prepare items from that menu. (A,D,E)

4. Execute a final exam project consisting of a green salad with emulsified dressing, a seafood course, entrée with appropriate side items and a plated and sauced dessert. (A,D,E,F)

5. Prepare soups and sauces from international recipes. (A,D,F)

6. Purchase meats, poultry, game, and fish appropriate to international culinary specifications. (B,F)

7. Prepare salads, terrines, forcemeats, and pates using international recipes. (A,B,C,D)

8. Compare and contrast international service to American service. (A,C)

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

IV. Evaluation:

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

B. Laboratory Expectations: **45%**

Participation in class recipes practical applications, and catered event contribute 45% of the final grade.

C. Field Work: **10%**

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.

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@pstcc.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.