

# CART 013: CULINARY MEASUREMENTS

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**Originator**

kstruwe

**Justification / Rationale**

Change the name to Culinary Measurements, delete calculations in the title.

**Effective Term**

Fall 2023

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

013

**Full Course Title**

Culinary Measurements

**Short Title**

CULINARY MEASUREMENTS

**Discipline****Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

**Modality**

Face-to-Face

100% Online

Hybrid

**Catalog Description**

This course studies types of measurements, scaling recipes, converting units of measure, costing ingredients, setting menu prices, conversions, and determining food yields.

**Schedule Description**

This is a study of culinary measurements and crucial calculation concepts used in the restaurant and foodservice industry.

**Lecture Units**

3

**Lecture Semester Hours**

54

**Lab Units**

0

**In-class Hours**

54

**Out-of-class Hours**

108

**Total Course Units**

3

**Total Semester Hours**

162

## Required Text and Other Instructional Materials

**Resource Type**

Book (Recommended)

**Open Educational Resource**

No

**Author**

The Culinary Institute of America

**Title**

Math for the Professional Kitchen

**Edition**

1

**Publisher**

Wiley

**Year**

2013

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**For Text greater than five years old, list rationale:**

This is the latest version; it covers all needed topics and is produced by The Culinary Institute of America.

**Class Size Maximum**

20

**Course Content**

1. Kitchen Measurements
2. Recipe Scaling
3. Yield Percent
4. Purchasing and Portioning
5. Recipe Costing
6. Kitchen Ratios

**Course Objectives**

	Objectives
Objective 1	Demonstrate and apply various types of kitchen measurement techniques in a professional kitchen and bakery
Objective 2	Evaluate recipe scaling and recipe costing in a professional kitchen and bakery
Objective 3	Analyze kitchen ratios and yields in a professional kitchen and bakery
Objective 4	Demonstrate the difference between dry and volume measures
Objective 5	Plan food costing control techniques
Objective 6	Compare opportunities to portion or keep foods whole

**Student Learning Outcomes**

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Demonstrate and apply various types of kitchen measurement techniques in a professional kitchen and bakery
Outcome 2	Demonstrate recipe scaling and recipe costing
Outcome 3	Create kitchen ratios and yields for a professional kitchen and bakery

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topic in context.
Discussion	Evaluate measurement methods and culinary calculations.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Supplemental/External Activity	Participation in group culinary events as offered.

### Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students create final projects for evaluation by peers and instructor.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Self-paced testing	Research measurements and calculations from recommended reliable resources, and analyze with class. (108 hours, approximately 7.2 hours per week by unit)	Out of Class Only
Oral and practical examination	Final presentation is evaluated.	In Class Only

### Assignments

#### Other In-class Assignments

1. Special reports by students singly or in groups on measurement differences.
2. Attendance at lectures by instructor.

#### Other Out-of-class Assignments

1. Readings in the recommended book list
2. Examinations of various types including essay, multiple choice.
3. Web research for yields and ratios.

#### Grade Methods

Letter Grade Only

### Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

100

**What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?**

Though this class can be taught 100% online, identifying and using physical weight and volume measure tools will enhance the measurement and calculations lesson.

### Instructional Materials and Resources

**If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?**

N/A

**If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.**

N/A

## Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

### Within Course Management System:

Discussion forums with substantive instructor participation  
Online quizzes and examinations  
Private messages  
Regular virtual office hours  
Timely feedback and return of student work as specified in the syllabus  
Weekly announcements

### External to Course Management System:

Direct e-mail

### For hybrid courses:

Field trips  
Library workshops  
Orientation, study, and/or review sessions  
Scheduled Face-to-Face group or individual meetings  
Supplemental seminar or study sessions

### Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Regular office effective contact hours are maintained through discussion feedback, grading, weekly announcements, office hours, email, and face-to-face meetings.

### If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.

Face-to-face meetings would enhance the lesson being in the physical space and using professional tools and equipment.

## Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

There is no lab component

## MIS Course Data

### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

### TOP Code

130630 - Culinary Arts

### SAM Code

C - Clearly Occupational

### Basic Skills Status

Not Basic Skills

### Prior College Level

Not applicable

### Cooperative Work Experience

Not a Coop Course

### Course Classification Status

Credit Course

### Approved Special Class

Not special class

**Noncredit Category**

Not Applicable, Credit Course

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Transferable to CSU only

**General Education Status**

Y = Not applicable

**Support Course Status**

N = Course is not a support course

**Allow Audit**

No

**Repeatability**

No

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

11/01/2022

**Academic Senate Approval Date**

11/17/2022

**Board of Trustees Approval Date**

01/20/2023

**Chancellor's Office Approval Date**

01/22/2023

**Course Control Number**

CCC000635883

**Programs referencing this course**

Culinary AS Degree (<http://catalog.collegeofthedesert.eduundefined/?key=23>)