

CART 041: CULINARY PRODUCTION AND OPERATIONS

Originator

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Justification / Rationale

Added COD GE C5 Worksheet; rb

Effective Term

Fall 2022

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

041

Full Course Title

Culinary Production and Operations

Short Title

CULINARY PRODUCTION & OPS

Discipline**Disciplines List**

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

Modality

Face-to-Face

Hybrid

Catalog Description

This course studies a la carte and batch cooking emphasizing high-volume food production, station setup, timing, and menu concept development and execution. High-production preparation and serving are taught reinforcing learned basic skills. Accommodations of guest eating trends and dietary restrictions will be discussed.

Schedule Description

This is a study a la carte and batch cooking emphasizing high-volume food production. Prerequisite: CART 060 and CART 040

Lecture Units

1

Lecture Semester Hours

18

Lab Units

2

Lab Semester Hours

108

In-class Hours

126

Out-of-class Hours

36

Total Course Units

3

Total Semester Hours

162

Prerequisite Course(s)

CART 060 and CART 040

Required Text and Other Instructional Materials**Resource Type**

Instructional Materials

Description

Instructor handouts

Class Size Maximum

20

Requisite Course Objectives

CART 040-Apply recipes as a model for further development and adaptation, including substitutions and quantity adjustment.

CART 040-Demonstrate an understanding of all cooking methods reviewed in class.

CART 040-Critique the effect of ingredients on the finished culinary dish.

CART 040-Describe the ingredients of a wide variety of food products.

CART 040-Demonstrate an understanding of the skills necessary for basic food preparation.

CART 040-Handle all equipment in a safe, sanitary and efficient manner, from pre-preparation to preparation, serving and finally cleaning and storing.

CART 040-Identify and utilize wholesome and safe food products.

CART 040-Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

CART 040-Demonstrate basic safety and accident prevention techniques.

CART 060-Explain the roles of the food service worker and manager in the prevention of food borne illnesses.

CART 060-Explain the role of the health department sanitarian and evaluate a sanitation report.

CART 060-Identify steps to establishing a HACCP Plan.

CART 060-Pass Food Service Sanitation Management Exam with a score of 75% or higher.

CART 060-Identify food or carrier sources of major food borne illnesses, bacteria, viruses, fungi and parasites and list at least four symptoms of each.

Course Content

Station setup

Line cooking

Individual and team production

Timing

High-volume service

High-volume production

A la carte cooking

Menu concept development and execution

Dining segments and service

Lab Content

Review culinary fundamentals

Menu development

Line setup/kitchen flow

Portions, planning volume, and food preparation

Individual stations and working in teams

Food orders and POS systems

Communications in the kitchen

Planning for tomorrow

Course Objectives

Objectives	
Objective 1	Demonstrate an understanding of kitchen setup and flow
Objective 2	Apply culinary fundamentals to food preparation, cooking, and service
Objective 3	Apply an understanding of portion planning and standardized recipes
Objective 4	Demonstrate an understanding of working in a professional kitchen as an individual and team
Objective 5	Apply food orders from servers to cooking and serving dishes in a timely manner at a high quality

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Evaluate the efficiency of kitchen setup and production
Outcome 2	Demonstrate an understanding of high-volume cooking and serving
Outcome 3	Communicate in a professional kitchen as an individual and team

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Produce a productive high-volume cooking line.
Supplemental/External Activity	Participation in group culinary events as offered.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Observation	Observe instructor demonstrations of cooking procedures.
Lecture	Presentation of topic in context.
Laboratory	Prepare a variety of sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
Discussion	Evaluate culinary projects for appearance, taste and value.
Demonstration, Repetition/Practice	Multiple cooking projects.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

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 present final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Various cooking projects to practice topics covered in class.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Practical demonstration of setup, production, and operation of a professional cooking line.	In and Out of Class
Self-paced testing	Research recipes and cooking methods on the web and share with class (36 hours).	Out of Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only

Assignments

Other In-class Assignments

1. Attendance of lectures by instructor.
2. Attendance of demonstrations by the instructor.

3. Special reports by students singly or in groups.
4. Participation in class through their demonstration of hands on skills.
5. Examinations of various types including essay, multiple choice and skill practical.
6. The selection and proper use of equipment and planning production.

Other Out-of-class Assignments

1. Readings in the text and recommended book list.
2. Practice skills taught in class, including knife skills.
3. Examinations of various types including essay, multiple choice.
4. Web research for recipes and procedures.

Grade Methods

Letter Grade Only

Distance Education Checklist

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

Online %

20

On-campus %

80

Lab Courses

How will the lab component of your course be differentiated from the lecture component of the course?

The lab component is hands-on cooking.

The online lecture component includes assignments, discussion, and quizzes.

From the COR list, what activities are specified as lab, and how will those be monitored by the instructor?

The instructor will explain, assign, and assist students in each of these lab activities:

Station setup

Line cooking

Individual and team production

Timing

High-volume service

High-volume production

A la carte cooking

Menu concept development and execution

Kitchen flow

Portions, planning volume, and food preparation

Individual stations and working in teams

Food orders and POS systems

Communications in the kitchen

Planning for tomorrow

How will you assess the online delivery of lab activities?

Online activities are read, evaluated, and graded with feedback.

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

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 effective contact hours are maintained through: virtual office hours, email, weekly announcements, grading and feedback, discussions, 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.

Student learning can be enhanced by meeting face-to-face to evaluate food and beverage ingredients. The restaurant cooking and planning experience requires a hands-on component.

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.

The online portion is used as research and planning for the hands-on restaurant operations experience.

COD GE

C5 - Personal Growth and Development

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

Files Uploaded

Attach relevant documents (example: Advisory Committee or Department Minutes)

CART 041_COD GE C5.pdf

Approvals**Curriculum Committee Approval Date**

05/03/2022

Academic Senate Approval Date

05/12/2022

Board of Trustees Approval Date

05/20/2022

Chancellor's Office Approval Date

05/31/2022

Course Control Number

CCC000631794