

CART 064: TASTE, SMELL, & FLAVOR

Originator

kstruwe

Justification / Rationale

Revise the DE Checklist.

This course name change is intended to make the title and content of the course more relatable and recognizable for the students. This course may also be taught in hybrid or online formats.

Effective Term

Fall 2022

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

064

Full Course Title

Taste, Smell, & Flavor

Short Title

TASTE, SMELL, & FLAVOR

Discipline**Disciplines List**

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

Modality

Face-to-Face

100% Online

Hybrid

Catalog Description

The course focuses on the intricate relationship between taste, smell, and flavor and the participant's ability to perceive the basic gustatory and olfactory sensations. Developing dishes requires an ability to recognize and describe the balance of flavors.

Schedule Description

This course develops the participant's ability to perceive the basic gustatory sensations. The course focuses on the intricate relationship between taste and smell. The "blind" mystery item sensory evaluation module is an essential component of the course. Prerequisite: CART 060 or concurrent enrollment

Lecture Units

1

Lecture Semester Hours

18

Lab Units

1

Lab Semester Hours

54

In-class Hours

72

Out-of-class Hours

36

Total Course Units

2

Total Semester Hours

108

Prerequisite Course(s)

CART 060 or concurrent enrollment

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

Book (Recommended)

Author

Harold McGee

Title

On Food and Cooking

Edition

1st

Publisher

Scribner Books ISBN: 978-0684800011

Year

2004

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 060-Identify basic safety and accident prevention techniques

Entrance Skills

Explain the role of the food service worker and manager in the prevention of food borne illnesses.

Requisite Course Objectives

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

Entrance Skills

Explain the role of the health department.

Requisite Course Objectives

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

Entrance Skills

Identify the steps to establishing HACCP plan.

Requisite Course Objectives

CART 060-Identify steps to establishing HACCP Plan

Course Content**SENSORY**

1. Sweet
2. Sour
3. Bitter
4. Salty
5. High, Low notes
6. Chocolate
7. Bottled Water
8. Salt
9. MSG
10. Coffee
11. Olive Oils
12. Ice Cream
13. Tea

Lab Content

Preparation of food's demonstrative sensory flavors.

1. Sweet
2. Sour
3. Bitter
4. Salty
5. High, Low notes
6. Chocolate
7. Bottled Water
8. Salt
9. MSG
10. Coffee
11. Olive Oils
12. Ice Cream
13. Tea
14. Herb Farm Tour

Course Objectives

| Objectives | |
|-------------------|--|
| Objective 1 | Students will have a primary understanding of papillae types and functions. |
| Objective 2 | Students will have a basic understanding of the history of taste and its importance to the foodservice industry. |
| Objective 3 | Students will understand how the odor classification system factors into the food and wine industry. |
| Objective 4 | Students will have a basic understanding of the history of smell and its importance to the foodservice industry. |
| Objective 5 | Students will understand the structure of odor and the points of origin within the olfactory membrane. |

Student Learning Outcomes

| Upon satisfactory completion of this course, students will be able to: | |
|---|--|
| Outcome 1 | Students will demonstrate a primary working knowledge of sensory evaluation testing as it relates to foodservice products and ingredients. |
| Outcome 2 | Students will be able to distinguish by sensory evaluation the gustatory sensations of bitter, sour, salty and sweet |

Methods of Instruction

| Method | Please provide a description or examples of how each instructional method will be used in this course. |
|------------------------------------|---|
| Supplemental/External Activity | Web research on international cuisine. |
| Participation | Presentations on foods of each sensory area studied. |
| Observation | Observe instructor demonstrations of cooking procedures. |
| Lecture | Presentation of topic in context. |
| Laboratory | Prepare a variety of foods demonstrating sensory tastes and smells. |
| Discussion | Evaluate culinary projects for appearance, taste, and value. |
| Demonstration, Repetition/Practice | Demonstrations by instructor on cooking procedures. |
| 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 | Participate as a member of a student group that will research a topic and present its findings to the class. The topic for this assignment will encourage the exploration of the foods, food preparation practices, food beliefs, etc. that are associated with a region of the world. | In and Out of Class |
| Self-paced testing | Research international recipes and cooking methods on the web and share with class. | Out of Class Only |
| Student participation/contribution | Active participation in all cooking projects. Attendance at all lectures. | In Class Only |
| Mid-term and final evaluations | Quizzes on each topic covered. | Out of Class Only |
| Oral and practical examination | Final presentation of practical cooking demonstration. | In Class Only |
| Written homework | Complete a paper that analyzes the student's food habits and beliefs. | Out of Class Only |
| Field/physical activity observations | Participate in one ethnic restaurant lunch/dinner with a classmate(s) and prepare a review related to the experience | Out of Class Only |

Assignments
Other In-class Assignments

- Complete assignments correctly and in the time allowed.
- Attend class, **Actively Listen** to the material presented and **participate in discussions** and individual activities.
- Study for and complete scheduled examinations.
- Participate as a member of a student group that will research a topic and present its findings to the class.
- Sensory Blind.

Other Out-of-class Assignments

- Complete assignments correctly and in the time allowed.
- Read and study assigned materials prior to attending class.
- Study for and complete scheduled examinations.
- Complete a paper that analyzes the student's food habits and beliefs.

Participate as a member of a student group that will research a topic and present its findings to the class. The topic for this assignment will include:

Assignment – Are There Only Four Tastes? What about metallic, astringent, alkaline, insipid, pungent, umami?

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?

Face-to-face meetings are an opportunity to expand the lesson by identifying, preparing, cooking, and evaluating taste, smell, flavor, and balance.

Lab Courses

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

With instructor, students will use their senses to evaluate taste, smell, flavor, and balance. The instructor will introduce various foods to evaluate.

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

Preparing and evaluating various foods and beverages.

How will you assess the online delivery of lab activities?

A CANVAS classroom shell will be used for assignments, discussion, grading, and quizzes.

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.

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.

This course was taught successfully online during the pandemic. The lab portion of the class will enhance the learning experience so hybrid is an enhanced learning experience for the students.

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**

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

CCC000631795

Programs referencing this courseBasic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=123>)Culinary Management Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=124>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=125>)Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined/?key=23>)