

# CART 074: ADVANCED COOKING

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**Originator**

kstruwe

**Justification / Rationale**

Update DE checklist  
Revise Catalog Description and Schedule Description

**Effective Term**

Fall 2022

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

074

**Full Course Title**

Advanced Cooking

**Short Title**

ADVANCED COOKING

**Discipline****Disciplines List**

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

**Modality**

Face-to-Face  
Hybrid

**Catalog Description**

This course will incorporate techniques from International Cuisine including history, culture, indigenous ingredients, major flavors, cooking styles, and techniques. Focus is on Classical French cooking, plating, and the science of cooking.

**Schedule Description**

Escoffier's foundations of cooking found throughout Le Guide Culinaire. Topics include Classical French cooking, plating, and the science of cooking.

Prerequisite: CART 040 and CART 060 or CART 003

**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 and CART 040 or CART 003

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

Book (Recommended)

**Author**

Culinary Institute of America

**Title**

The Professional Chef ISBN: 978-0-470-42135-2

**Edition**

9th

**Publisher**

Wiley

**Year**

2011

**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 foodborne 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

### Entrance Skills

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

### 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.

### Entrance Skills

Demonstrate an understanding of all cooking methods reviewed in class.

### 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.

### Course Content

- Unit 1: History of Food and Cuisines
  - Unit 2: Classical French
  - Unit 3: Classical Sauces, Consommés and Garnishes
  - Unit 4: The Science of Cooking

### Lab Content

Preparation of:

#### This course will incorporate techniques from:

European (classical French, Greek, and Italian), Asian, Middle-eastern, Indian and Caribbean cuisine; include discussions on culture, indigenous ingredients, major flavors and cooking styles, national dishes, and the science involved in food preparation.

History of cuisines including hot and cold hors d'oeuvres, entrees, soups, garnishes, and desserts (American and international influences).

### Course Objectives

	Objectives
Objective 1	Recognize key ingredients from international cultures.
Objective 2	Understand international cooking flavors and the significance of mixing tastes.
Objective 3	Prepare a variety of sauces.
Objective 4	Recognize international differences in food preparations.
Objective 5	Demonstrate an understanding of the skills necessary for basic food preparation.
Objective 6	Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.
Objective 7	Understand the science and change in food structure.

### Student Learning Outcomes

**Upon satisfactory completion of this course, students will be able to:**

- |           |                                                                            |
|-----------|----------------------------------------------------------------------------|
| Outcome 1 | Demonstrate a high level and understanding of preparing classical cuisine. |
| Outcome 2 | Present prepared foods in classical and innovative, fine dining level.     |

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Prepare a variety of sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
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. Knife skills are practiced in and out of class.
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 create final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Analyze 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 knife skills will be evaluated.	In Class Only
Self-paced testing	Research recipes and cooking methods from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Student participation/contribution	Evaluate active participation in all cooking projects. Attendance at all lectures.	In Class Only
Oral and practical examination	Final presentation of practical cooking demonstration is evaluated.	In Class Only

### Assignments

#### Other In-class Assignments

- Attendance at lectures by instructor.
- Attendance at demonstrations by the instructor.
- Special reports by students singly or in groups on ethnic differences.
- Participation in class through demonstration of hands on skills in preparation of food.
- Skill practical examinations.
- The selection and proper use of equipment and planning production
- Adherence to safety and sanitation standards throughout practical lab.

#### Other Out-of-class Assignments

- Readings in the recommended book list
- 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 %**

10

**On-campus %**

90

**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. Online content includes quizzes, research assignments, and peer-to-peer discussion.

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

These lab activities are monitored face-to-face and hands-on.

Recognize key ingredients – lab and online

Understand cooking flavors – lab

Prepare sauces – lab

Recognize international food preparations – lab and online

Demonstrate skills – lab

Demonstrate sanitation and safety standards – lab

Understand the science of cooking – lab and online

**How will you assess the online delivery of lab activities?**

Online activity is assessed with participation points and feedback.

Recognize key ingredients – lab and online

Understand cooking flavors – lab

Prepare sauces – lab

Recognize international food preparations – lab and online

Demonstrate skills – lab

Demonstrate sanitation and safety standards – lab

Understand the science of cooking – lab and online

**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

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:**

Scheduled Face-to-Face group or individual meetings

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

This course is 90% face-to-face

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

This course is 90% face-to-face

**Other Information****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**

04/21/2022

**Academic Senate Approval Date**

04/28/2022

**Board of Trustees Approval Date**

05/20/2022

**Chancellor's Office Approval Date**

06/18/2022

**Course Control Number**

CCC000632406

**Programs referencing this course**Basic 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>)