

CART 342A: PRODUCTION COOKING

New Course Proposal

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Originator

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Co-Contributor(s)

Name(s)

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Justification / Rationale

Non-credit mirror of CART 042 Catering and Production cooking to provide opportunities to non-traditional students.

Effective Term

Fall 2020

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

342A

Full Course Title

Production Cooking

Short Title

PRODUCTION COOKING

Discipline

Disciplines List

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

Modality

Face-to-Face

Catalog Description

This course focuses on volume preparation of food service, both "in house" and "off premise" catering. This course is designed to teach proper techniques and approaches to volume catering, including safe handling and transportation. Students will participate in lab assignments that could include both on-site and off-site events.

Schedule Description

Catering, volume cooking, and safe techniques for handling volume food. Prerequisite: CART 302

Non-credit Hours

81

In-class Hours

63

Out-of-class Hours

18

Total Semester Hours

81

Override Description

Noncredit override.

Prerequisite Course(s)

CART 302 Kitchen Basics

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 302-Identify basic safety and accident prevention techniques.

Entrance Skills

Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.

Requisite Course Objectives

CART 302-Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.

Entrance Skills

Demonstrate basic knife skills.

Requisite Course Objectives

CART 302-Demonstrate safe basic knife skills.

Course Content

1. Volume cooking techniques of food and bakery items.
2. Volume plating techniques.
3. Estimating cost of volume production.

Course Objectives
Objectives

Objective 1 Identify and apply cooking techniques and preparation methods for hot, cold, and bakery foods.

Objective 2 Demonstrate production differences related to "in house" and "off premise" cooking

Objective 3 Understand cost differences between plated and buffet table meals.

Student Learning Outcomes
Upon satisfactory completion of this course, students will be able to:

Outcome 1 Estimate costs for a volume production or catering event and prepare a professional client summary.

Outcome 2 Demonstrate safe production, service and reuse of volume foods.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Prepare the food, garnish and table decoration for an event.
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, transportation and setup 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.
Journal	Document event estimates and actual costs; successes and learning experiences.

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	Cater or provide food for one or more events.	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 safety knowledge and skills. Skills must be practiced out-of-class to achieve required skill level.	In and Out of Class
Self-paced testing, Student preparation	Research 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	Cost estimates for events and journal of successes and learning experiences.	Out of Class Only
Other	Out-of-class hours will be accounted for electronically through the learning management system.	Out of Class Only

Assignments

Other In-class Assignments

1. Attendance at lectures by instructor.
2. Attendance at 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. Skill practical examinations.
6. The selection and proper use of equipment and planning production.

Other Out-of-class Assignments

1. Readings in the 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.
5. Written assignments evaluating catering and production events.

Grade Methods

Pass/No Pass Only

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

Other Non-credit Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Short-Term Vocational

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

No

Repeatability

Yes

Repeatability Limit

NC

Repeat Type

Noncredit

Justification

Noncredit courses are repeatable until students are comfortable they have achieved the skills and knowledge required to meet the objectives and outcomes of the course.

Materials Fee

No

Additional Fees?

No

Approvals

Curriculum Committee Approval Date

12/03/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

02/09/2020

Course Control Number

CCC000613025

Programs referencing this course

Culinary Catering Certificate of Completion (<http://catalog.collegeofthedesert.eduundefined?key=298/>)