

CB09 SAM Code

C - Clearly Occupational

Rationale

The proposed name change to HCTM-110 will reflect the expanded scope of the students taking this course. It is no longer solely for Hospitality Management students, but also includes the new Culinary Arts majors. The name of the class should be based on the topics that are being taught, not the audience.

SECTION B - Course Description

Catalog Course Description

Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals and professional standards of commercial kitchen operations.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

5. Stocks, Soups, Sauces, and Dressings
a. Bones, Meat, Water, Mirepoix, Acid products, Seasonings and Spices

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- c. Procedures for Preparing Stocks
 - i. Brown Stock, White Stock, Fish Fumet

6. Sauces

- a. Understanding Sauces
 - i. Functions of Sauces, Judging Quality of Sauces
- b. Components of Sauces
 - i. Liquids and Thickening Agents
- c. Flavoring Agents
- d. Sauce Families
 - i.

1. Mollusks, Crustaceans, Cooking Shellfish

Methods of Instruction

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Types	Examples of learning activities
Lab	Kitchen Skills, Cooking, Sanitation, Operations

Methods of Evaluation

Types	Examples of classroom assessments
Lab Activities	Read, scale and execute a recipe.
Exams/Tests	Exam containing short answer questions, multiple choice, recipe conversion equations, and/or essay.
Projects	Students work to present

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Do you wish to propose this c