





6. Adapt small recipes and cooking methods to unfamiliar equipment and large-scale service.
7. Calculate various food costs.
8. Design a multi-course menu suitable for a fine-dining restaurant.
9. Develop a recipe that includes product quantities and methods.
10. Create a plating design for a tasting menu.
11. Demonstrate fabrication skills for various meats and fish.
12. Discuss the history and culture of California cuisine.
13. Demonstrate cooking techniques related to California cuisine.
14. Identify the flavor characteristics of various international cuisines.
15. Discuss the history and culture of Mediterranean cuisine.
16. Demonstrate cooking techniques related to Mediterranean cuisine.
17. Discuss the history and culture of Spanish and Latin cuisine.
18. Demonstrate cooking techniques related to Spanish and Latin cuisine.
19. Discuss the history and culture of Asian cuisine.
20. Demonstrate cooking techniques related to Asian cuisine.
21. Discuss the history and culture of French cuisine.
22. Demonstrate cooking techniques related to French cuisine.
23. Discuss the history and culture of African and Middle Eastern Cuisine.
24. Demonstrate cooking techniques related to African and Middle Eastern Cuisine.
25. Demonstrate advanced techniques use to translate classic flavors into modern interpretations.
26. Demonstrate teaching culinary techniques for various consumer types.
27. Demonstrate how to write about food, dining experiences, and critiques.

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1. Operating in a professional kitchen observing Health Department regulations
  - a. Sanitation standards and requirements
  - b. Safe-Serve Management certification requirements
  - c. Maintenance of kitchen equipment related to sanitation
2. Leadership skills required while working in a professional kitchen
  - a. The "brigade system"
  - b. 21st century kitchen culture and expectations
  - c. Workplace laws related to kitchen leadership
  - d. Techniques for self-care
3. How to perform calculations using basic culinary math
  - a. Liquid measure conversions
  - b. Solid measure conversions
  - c. Commercial quantity scaling
4. Sweet and savory pastry
  - a. Pie doughs
  - b. Laminated doughs
5. Advanced bread-making techniques
  - a. Sour dough
  - b. Cold rise
  - c. Artisan loaves
6. Adapting small recipes and cooking methods to unfamiliar equipment and large-scale service
  - a. Catering
  - b. Seated dining
7. Calculating various food costs
  - a. Scaling
  - b. Sourcing product
  - c. Recipe per serving conversion
8. Designing a multi-course menu suitable for a fine-dining restaurant
  - a. Food pairing and themes
  - b. Nutritional considerations

- c. Portion sizing
- d. Recipe development
- e. Plating design for presentation
- f. Food costing
- 9. Professional recipe writing
  - a. Calculating ingredient quantities
  - b. Method writing
- 10. Plate designing and layout for fine dining
  - a. Elements of visual appeal
  - b. Plate type and sizing
- 11. Meat and fish fabrication
  - a. Essential knife skills
  - b. Product identification and selection
  - c. Breaking down whole animals into primals
  - d. Best preparation techniques based on cuts
- 12. History and culture of California cuisine
  - a. Alice Waters, Jeremiah Tower and other founders
  - b. Farm to table concepts
- 13. Cooking techniques related to California cuisine
  - a. Wood fire
  - b. Smoking
  - c. Plant forward concepts
- 14. Identifying the flavor characteristics of various international cuisines
  - a. Mediterranean
  - b. Spanish and Latin
  - c. Asian
  - d. French
- 15. Mediterranean cuisine
  - a. History and culture
  - b. Techniques
- 16. Spanish and Latin cuisine
  - a. History and culture
  - b. Techniques
- 17. Asian cuisine
  - a. History and Culture
  - b. Techniques
- 18. African and Middle Eastern cuisine
  - a. History and culture
  - b. Techniques
- 19. French cuisine
  - a. History and culture
  - b. Techniques
- 20. Advanced techniques use to translate classic flavors into modern interpretations
- 21. Teaching culinary techniques for various consumer types
  - a. Edu-tourism
  - b. Home cooks
  - c. Program design concepts
  - d. Basic teaching techniques
- 22. How to write about food, dining experiences, and critique
  - a. Blogging
- 23. Food and restaurant critique writing for the media

### Methods of Instruction

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Activity	Interactive lectures, based on assignments.
Lab	Hands on cooking.

Discussion	Canvas Discussions boards, regarding weekly topics being covered in class.
Visiting Lecturers	Numerous visiting lecturers have been scheduled. Their experiences vary from fish mongers, to artisan bread bakers to wine makers and more.
Field Trips	We have field trips to wineries, restaurants and food fabrication facilities to name a few to start.

### Methods of Evaluation

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Exams/Tests	For example: 1. A comprehensive exam with questions about cooking techniques for various types of cuisine. 2. A comprehensive exam with questions about food safety and sanitation.
Quizzes	For example: 1. A quiz with math calculations for scaling liquid and solid measurements. 2. A røts. 2. Ås. 2. Ås. 2



