



Course Number HOS 109	Course Title Advanced Culinary Arts	Credits 3
Hours: Lecture/Lab/Other 1/4/0	Co- or Pre-requisite HOS 101 HOS 118	Implementation Semester & Year Fall 2022

Catalog description:

Comprehensive review of current culinary arts practices, including advanced professional culinary skills, recipes, techniques, and use of ingredients. Involves practice of a wide variety of classical and modern cooking techniques as well as basic and advanced sanitation measures in kitchen operations.

General Education Category:
Not GenEd

Course coordinator:
Douglas Fee
feed@mccc.edu
609 570-3447

Required texts & Other materials:
No Textbook required

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Demonstrate advanced level skills including proper knife techniques, utilize proper preparation methods and all cooking methods. [Supports ILGs # 3, 11 ; PLOs # 1, 4, 5, 6, 8]
2. Demonstrate an advanced working knowledge for preparation of stocks and sauces. . [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 4, 5]
3. Demonstrate an understanding of the skills necessary to fabricate primal and sub-primal cuts of meats and utilize the entire cut effectively in a cost-efficient manner. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 2, 5, 6,]
4. Become familiar with and demonstrate the ability to recognize, fabricate and prepare A variety of fresh fish and shellfish. [Supports ILGs # 1, 2; PLOs # 1, 2, 5, 6]
5. Demonstrate the ability to convert and adapt recipes to suit preparation for large and small quantities as well as various service types including a la carte, banquet, tableside and buffet service. [Supports ILGs # 1, 2, 11 ; PLOs # 2, 3, 4]
6. Produce high quality meal from demonstrating advanced techniques from Market Basket (Black box test) . [Supports ILGs # 1, 3, 9, 11; PLOs # 1, 4, 5, 6, 7, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English: Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics: Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 3. Science: Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 9. Ethical Reasoning and Action: Students will understand ethical frameworks, issues, and situations.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary/Pastry Arts (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques;
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process;
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs
9. Effectively supervise and train kitchen personnel

Units of study in detail.

Unit I Advanced Culinary Techniques [Supports Course SLO # 1, 2,]

- The student will be able to...
- Demonstrate the ability to produce high quality stocks and sauces
- Demonstrate proper cooking techniques including dry heat and moist heat methods
- Review Safety and Sanitation Procedures
- Review Procedures for the Cleaning and Storing of all equipment and supplies
- Standardized Recipes and Conversions

Unit II Kitchen Production Introduction [Supports Course SLO # 1, 2, 3, 4, 5]

The student will be able to...

- Demonstration of proper pasta making handling and preparation techniques.
- Butchering of rabbit, understanding how dry & moist heat affects food, Identifying and using a variety of dry & moist heat methods
- Demonstrate the ability to have proper mise en place completed in a timely manner.
- Demonstrate ability to prepare recipes in a timely fashion
- Demonstrate ability to prepare meal and complex items
- Prepare and utilize production sheets to maximize efficiency and minimize waste.
- Fabricate and prepare various meat and fish recipes utilizing advanced techniques

Unit III Kitchen standards [Supports Course SLO # 1, 4, 5, 6]

The student will be able to...

- Produce finished products following recipes and perform an evaluation and analysis of finished product
- Demonstrate a working knowledge of applying proper cooking methods to the proper cuts of meat and poultry.
- Employ proper mise en place practices during production of recipes including knife skills and preparation of pantry items
- Conduct an analysis of the finished meat poultry and game dishes and evaluate various strategies to alter outcomes in a favorable manner
- Demonstrate high food safety and sanitation standards throughout service
- Demonstrate a working knowledge of the techniques for the featured chef each week.
- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room
- Conduct analysis of service to determine actual food cost and compare these results to the production sheet prepared
- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up

Unit IV Capstone Menu Service [Supports Course SLO # 1, 4, 5, 6]

The student will be able to...

- Demonstrate high food safety and sanitation standards throughout service
- Demonstrate a working knowledge of service standards for a la cart service including ethical standards for “moment of truth” situation.
- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room
- Conduct analysis of service to determine actual food cost and compare these results to the production sheet prepared
- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up and train your station replacement

Evaluation of student learning:

Student performance evaluation is based upon each laboratory session: **50% of final grade**

See Lab/Kitchen Performance Rubric

Class lecture grade- **50% of final grade**

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|-----------------------------------------------------------------------------|---------------------------|
| a) Oral report | 25% of class grade |
| b) Quiz Grade Average, Class participation
(Support for the oral report) | 25% of class grade |
| c) Written Midterm and practical exam | 25% of class grade |
| d) Capstone Project / Final | 25% of class grade |
| | 100% class grade |