



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 235	American Regional Cuisine	2
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
1/3/0	HOS 109	Fall 2022

Catalog description:

Prepare, taste, serve, and evaluate traditional regional dishes of America. Study and practices emphasize ingredients, flavor profiles, preparations, and techniques representative of cuisines of the United States

General Education Category:
Not GenEd

Course coordinator:
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Required texts & Other materials: :

Textbook: None required.

Course Student Learning Outcomes (SLO):

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

1. Prepare a variety of recipes using proper preparation and sanitation techniques while demonstrating a working knowledge of yield and portion control. (Supports ILGs# 1, 2, 3, 11; PLOs#1, 5, 6, 8)
2. Prepare recipes using proper preparation techniques and sanitation techniques utilizing production schedules and quantities associated with regional cuisines(Supports ILGs# 1, 2, 3, 11; PLOs#1, 2, 5, 6, 7, 8)
3. Demonstrate a working knowledge of station set-up requirements for meal production while preparing a variety of products utilizing specialty ingredients. (Supports ILGs# 1, 2, 3, 11; PLOs#1, 2, 4, 6, 8)
4. Properly set up meal service including line stations and demonstrate the ability to communicate effectively as a team while meeting the requirements of customer service and “moment of truth” ethical standards. (Supports ILGs# 1, 2, 3, 11; PLOs#1, 2, 4, 5, 6, 7, 8)
5. Demonstrate a working knowledge for the development of production sheets including portion size, serving temperatures, quantities, garnish, and proper plating and timing for service (Supports ILGs# 1, 2, 3, 11; PLOs#1, 2, 5, 6, 8)
6. Evaluate and create menu specials that meet the parameters of American Regional menus (Supports ILGs# 1, 2, 3, 9, 11; PLOs#1, 2, 3, 5, 6, 7, 8)

Course-specific Institutional Learning Goals (ILG):

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

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

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

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

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

Program Learning Outcomes for Culinary Arts, Culinology and Management (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.

Units of study in detail – Unit Student Learning Outcomes:

Unit I Menu considerations [Supports Course SLO # 3, 5, 6]

The student will be able to...

- Evaluate menu for class based upon parameters given including budget, product availability, and student abilities.
- Menu development taking into account historical and cultural aspects of American Regional Cuisine
- Determine stations required for menu and delegate work to stations developing task analysis for each station based upon menu items.
- Demonstrate a working knowledge of plate design and flavor profiles for menu items.
- Prepare various hot and cold beverages to accompany meals

Unit II Kitchen production requirements [Supports Course SLO # 1, 2, 3, 4, 5]

The student will be able to...

- Demonstrate the ability to have proper mise en place completed in a timely manner.
- Demonstrate ability to prepare meal items in a timely fashion
- Demonstrate ability to prepare meal and complex items with emphasis on presentation

- Develop job analysis for each station refining it as the position is fully developed.
- Prepare and utilize production sheets to maximize efficiency and minimize waste.

Unit III Service standards [Supports Course SLO # 1, 2, 3, 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:

Participation and class assignments	10%
Practical Tests	10%
Homework and quizzes	10%
Kitchen and service performance	60%
Classical Cuisine Menu Project	10%