

## Washtenaw Community College Comprehensive Report

### CUL 116 Culinary Principles Effective Term: Fall 2018

#### Course Cover

**Division:** Business and Computer Technologies

**Department:** Culinary and Hospitality Management

**Discipline:** Culinary Arts

**Course Number:** 116

**Org Number:** 13500

**Full Course Title:** Culinary Principles

**Transcript Title:** Culinary Principles

**Is Consultation with other department(s) required:** No

**Publish in the Following:** College Catalog , Time Schedule , Web Page

**Reason for Submission:** Course Change

**Change Information:**

**Course title**

**Course description**

**Total Contact Hours**

**Distribution of contact hours**

**Outcomes/Assessment**

**Objectives/Evaluation**

**Rationale:** Curriculum update to corresponding Culinary Arts programs based on consultant recommendations.

**Proposed Start Semester:** Fall 2018

**Course Description:** In this course, students are introduced to basic professional kitchen concepts, culinary terminology, fundamental techniques, and methods involved in the food service industry. Topics such as basic vegetable and meat fabrication, product identification, culinary history, and science and theory of the cookery process will be explored. Students will develop time management, organizational, and problem-solving skills related to professional kitchen standards. The title of this course was previously Fundamental Culinary Principles.

#### Course Credit Hours

**Variable hours:** No

**Credits:** 3

**Lecture Hours: Instructor: 30 Student: 30**

**Lab: Instructor: 60 Student: 60**

**Clinical: Instructor: 0 Student: 0**

**Total Contact Hours: Instructor: 90 Student: 90**

**Repeatable for Credit:** NO

**Grading Methods:** Letter Grades

Audit

**Are lectures, labs, or clinicals offered as separate sections?:** NO (same sections)

#### College-Level Reading and Writing

College-level Reading & Writing

#### College-Level Math

Level 2

## **Requisites**

### **Prerequisite**

CUL 110 minimum grade "C"; may enroll concurrently  
and

### **Prerequisite**

Academic Math Level 2 or MTH 067 or higher; may enroll concurrently

## **General Education**

## **Request Course Transfer**

### **Proposed For:**

Eastern Michigan University

Other : Cleary University

## **Student Learning Outcomes**

1. Develop and integrate time management, organizational, and problem-solving skills in executing cookery tasks and sanitation practices under timed conditions.

### **Assessment 1**

Assessment Tool: Practical exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Practical exam will be scored using a departmentally-developed rubric

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

2. Apply and demonstrate the execution of conventional cooking methods, sauce production, fabrication knife skills and appearance standards.

### **Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Competency checklist

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

3. Recognize elements of fundamental professional kitchen concepts including terminology, techniques, equipment, and cookery processes.

### **Assessment 1**

Assessment Tool: Common final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students

How the assessment will be scored: Answer key

Standard of success to be used for this assessment: 70% of all students will score 70% or higher  
Who will score and analyze the data: Department faculty

### Course Objectives

1. Identify, describe, and evaluate the use of herbs, spices, the function of ingredients and their quality.
2. List, describe and evaluate the method of preparation for all basic categories of stocks.
3. List, describe and evaluate the method of preparation for all basic categories of sauces.
4. Identify and recognize concepts of food systems and federal regulations for inspecting and grading.
5. Perform basic knife cuts and recognize classic cuts for vegetable fabrication.
6. Demonstrate basic fabrication techniques and storage for raw and cooked common protein.
7. Describe and define all major cooking methods using moist heat: Deep-frying, Simmering/Boiling, Steaming, Sautéing, Poaching and Stewing.
8. Describe and define all major cooking methods using dry heat: Roasting, Baking, Grilling and Broiling.
9. Cite and explain major events and periods of classical and modern history in food and kitchen organization.
10. Apply proper procedures in preventing food borne illness on knives, hand tools and equipment.
11. Describe the various cuisines and contributions of leading culinarians.
12. Identify professional organizations within the field and explain purposes and benefits.
13. Discuss and evaluate industry trade periodicals.
14. Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry.

### New Resources for Course

None at this time

### Course Textbooks/Resources

Textbooks

Labensky, Sarah; Martel, Priscilla; Hause, Alan. *On Cooking*, 5th ed. update ed. Pearson, 2015, ISBN: 0133458555.

Manuals

Periodicals

Software

### Equipment/Facilities

Level III classroom

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
<b>Faculty Preparer:</b> <i>Derek Anders Jr</i>	<i>Faculty Preparer</i>	<i>Jan 04, 2018</i>
<b>Department Chair/Area Director:</b> <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 04, 2018</i>
<b>Dean:</b> <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 05, 2018</i>
<b>Curriculum Committee Chair:</b> <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
<b>Assessment Committee Chair:</b> <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
<b>Vice President for Instruction:</b> <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>