

Culinary Principles: Hot Foods – CUL 102

4 Credit hours – Lab 4 & Lecture 2

Fall 2022 Semester

Meeting Time: 7 AM – 9:35 AM

Meeting Days: Tues & Thu

Location: Sedona Campus

Syllabus

Part 1: Course Information

Instructor Information

Instructor: Carl Miller

Office: Sedona Campus

Office Hours: M, T, W, Th – 10 AM to 11:15 AM

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Course Description

Cooking techniques and preparation of meat, fish and poultry items. Theory and practice of production of vegetables, stocks, sauces, soups. Study of butchering, yields, purchasing and grade classification.

Textbook & Course Materials

Required Text

- The Professional Chef, 9th Ed, The Culinary Institute of America
- ISBN 1118138589 or 9791118138588

Course Requirements

- Knife Kits, Uniforms (Chef's Jacket, Pants, Apron, Cap), Black Safety Shoes, Digital Thermometer, Sharpie Black or Blue, Pen/Pencil, Sheets/Note Taking Material, Calculator. All garments must be cleaned, well-maintained, pressed & free of stains. materials needed by the student for success in the course.

Part 2: Course Content & Learning Outcomes

COURSE CONTENT

1. Classic stocks
2. Sauces
3. Soups
4. Liaisons
5. Cooking techniques
6. Preparation of vegetables
7. Butchering

LEARNING OUTCOMES

1. Prepare stocks in a traditional manner and describe their uses in classic and contemporary kitchens. (1)
2. Prepare leading and secondary sauces and explain the use of each. (2)
3. Identify and prepare various types of soups. (3)
4. Identify, prepare, and use liaisons (roux/starches). (4)
5. Use a variety of cooking techniques. (5)
6. Prepare a variety of vegetables, starches, and grains using basic knife skills. (5, 6)
7. Identify prime cuts of meat. (7)
8. Prepare meats, poultry, fish, and shellfish. (5,7, 8)

Part 3: Topic Outline/Schedule

ALTERNATE FORMAT:

Week	Topic	Learning Outcome #	Activities	Due Date
1	Orientation to Culinary Arts @ Yavapai & Canvas		Review Syllabus & Textbooks, Course Expectations, Tour Labs Sous Chef / Sanitor Other Files Review, Journal	11 Aug '22

Wee k	Topic	Learning Outcome #	Activities	Due Date
2	Culinary Vocab Equipment ID Food & Kitchen Safety Knife Cuts	1, 2, 4, 5	Review Equipment SOP's, Practice Classical Knife Cuts Stock – Veg Stock Sanitation Pro Chef Ch 4 & 5 PPT and Chapter Tests	23 rd Aug
3	Stocks, Thickening Agents, Grand Sauces Derivatives Sauces Cooking Methods	1, 2, 4, 5	Demo / Fabricate Chicken, Pro Chef – Ch 11/ 12 PPT Test – Mis En Place, Stocks, Sauces Produce Stock, Clarify Butter, Roux, Starches, Reductions, Classical Sauces Secondary Sauces, Sanitation	6 th Sept
4	Soups Cooking Methods Flavor Profiling	1, 2, 3, 4, 5	Prepare Classical Style Soups – Potage, Chowder, Puree, Bisque & Clear Pro Chef Ch 14 PPT & Test Sanitation	13 th Sept
5	Poultry. Cooking Principles Flavor Profiling	5, 7, 8	Fabricate Chicken Pro Chef – Ch 6, 15 & 16 – PPT & Test ID Other Types of Fowl Cooking Methods Sanitation	27 th Sept
6	Vegetables Cooking Principles Flavor Profiling	5, 6	ID & Fabricate Various Vegetables, Pro Chef – Ch 8, 21 & 22 PPT & Test Cooking Methods Sanitation	11 th Oct
7	Mid-term		Mid-term Practical & Written	3 rd - 8 th Oct

Week	Topic	Learning Outcome #	Activities	Due Date
8	Shellfish/Fish Culinary Vocab ServSafe Cooking Principles	5, 8	ID & Fabricate Various Shellfish & Fish Pro Chef – Ch 7 & 16 PPT & Test Cooking Methods Sanitation	25 th Oct
9	Starches/Grains Cooking Principles Flavor Profile	5, 6	ID & Fabricate Various Starches & Grains, Pro Chef – Ch 13 & 15 PPT & Test Cooking Methods Sanitation	8 th Nov
10	Pork/Lamb Cooking Principles Flavor Profile	5, 7, 8	ID & Fabricate Various Cuts Pork/Lamb Pro Chef – Ch 6 & 16 PPT & Test Cooking Methods Sanitation	23 rd Nov
11	Beef/Veal Cooking Principles Flavor Profile	5, 7, 8	ID & Fabricate Various Cuts Beef/Veal Pro Chef – Ch 6 & 16 PPT & Test Cooking Methods Sanitation	23 rd Nov
12	Project Work Finals Discussion		Open Lab Review-Final Exams	30 th Nov
13	Finals		Practical & Written Exam Sanitation	Week of 5 th – 9 th Dec
13.5	Deep Cleaning		Culinary Lab Deep Cleaning and shutdown	Week of 5 th – 9 th Dec

Part 4: Grading Policy

Methods of Evaluation

Points	Description
5	Daily Attendance
15	Daily Participation
10	Skills Practical Practices
10	Knife Cuts Practical & Cooking Methods (3 X)
10	Quiz/Test Modules
5	Mid-term Practical & Written
12.5	Project Externship (first 8) Stage
12.5	Project Externship (second 8) Stage
20	Final Exam Practical & Written
100	Total Points/Percentage Possible

Makeup Exam Policy

Make-up coursework will be at the discretion of the instructor, the student must proactively engage the instructor privately and provide specifics details for extension of past due course assignments. Any practical make-up work will be made-up outside of normal class hours.

Grading Timeframes

Once the work is submitted through the online LMS, the assignment will be graded and updated in 72 after the dues date. This will also apply to hard copy material submitted to the instructor.

Letter Grade Assignment

Points are earned per assignment/task, each assignment/task is placed within a category. Each category has a ratio percentage assigned to it in relationship to the total percent of the overall grade. The different categories have different percentage assigned to them versus the overall percent. All the percentages combined make up 100%.

Example: Final grades assigned for this course will be based on the percentage of total points earned and are assigned as follows:

Letter Grade	Percentage	Performance
A	90-100%	Excellent
B	80-89%	Good
C	70-79%	Average

Letter Grade	Percentage	Performance
S	N/A	Satisfactory
<i>A course completed with a grade of A, B, C, or S fulfills the prerequisite requirement for another course. A maximum of 12 credit hours of S grades may be applied to a degree or certificate program. Grades of S are not an option towards completion of an AGECE (Arizona General Education Curriculum) certificate.</i>		
D	60-69%	Unsatisfactory
F	0-59%	Failing
U	N/A	Unsatisfactory
<i>A course completed with a grade of D, F, or U does not fulfill the prerequisite requirement for another course and may not be applied to a degree or certificate requirement.</i>		

Part 5: Institutional Policies and Instructor Procedures

<p>Student Email:</p>	<p>Yavapai College provides enrolled students with an official username@scholar.yc.edu email address. Yavapai College requires enrolled students to utilize the YC email system for official college-related communications. Students are expected to check their Yavapai College email account as directed by their instructor. If you need assistance, go to Information Technology Services or 928.776.2168 (www.yc.edu/its).</p>
<p>Attendance:</p>	<p>Students are expected to attend and participate in all class meetings, laboratories, and field trips. A student who expects to be absent due to a school-sponsored activity must make prior arrangements with the instructor. A student who does not adhere to the instructor's and College's attendance and participation requirements should be dropped/withdrawn from the course as defined in the Yavapai College General Catalog. If the student is not withdrawn from the class, a grade will be entered on the student's permanent record. The last date of attendance will need to be documented.</p>
<p>Course Withdrawal:</p>	<p>A student-initiated withdrawal deadline is established by the college. If a student has not withdrawn from a class by the deadline, a student will receive the letter grade earned in the course at the end of the semester. An instructor can choose to withdraw a student from the class after the deadline depending upon the instructor's withdrawal policy. If a student does not follow official procedures for withdrawing from a course, earned grades will be posted on the student's permanent record.</p> <p>Faculty-initiated withdrawals for non-attendance are in place for both the benefit of the college in assuring compliance with financial aid requirements, as well as to benefit students. When students do not participate in classes during the first week of the semester, faculty will withdraw them from their classes unless they have been in contact with the faculty member. At FTSE date, faculty should withdraw students that have not been attending. Active participation in an online class is a measurable activity that requires a student to engage in materials, and complete and submit some type of measurable activity.</p> <p>Academic Calendar: https://www.yc.edu/v6/registrar/calendar.html</p>

Academic Integrity:	<p>Honesty in academic work is a central element of the learning environment. It is expected that students will submit their own work. The presentation of another individual's work as one's own or the act of seeking unfair academic advantage through cheating, plagiarism, or other dishonest means are violations of the College's Student Code of Conduct.</p> <p>Definitions of plagiarism, cheating, and violation of copyright and penalties for violation are available in the Yavapai College Student Code of Conduct.</p>
Student Code of Conduct:	<p>All students need to be aware of and comply with the safety and operational protocols for COVID-19 while at Yavapai College's campuses and centers. Safety protocols can be found at https://www.yc.edu/v6/college-police/covid-19/reentry/. Respect for the rights of others and for the college and its property are fundamental expectations for every student. The Student Code of Conduct outlines behavioral expectations and explains the process for responding to allegations of student misconduct.</p> <p>Students are expected to respond and write in a respectful, professional, and appropriate manner in all forms of communication and when activities are assigned to create scenarios, discuss opinions, present on a selected subject, or post to the web board. Inappropriate language or objectionable material will not be tolerated and could result in disciplinary measures and/or a failing grade for the class. (www.yc.edu/codeofconduct)</p>

Civil Dialogue Statement:	<p>Regardless of venue or delivery method, faculty must ensure and maintain an environment appropriate for higher education. To promote a positive educational experience, appropriate and civil communication is an expectation of all students. All communication must remain respectful. Language or behavior that is threatening, intimidating, harassing, defamatory, libelous, or obscene is unacceptable. Hate speech is prohibited. Failure to abide by these standards may result in disciplinary measures. Please see policy 10.10 for further detail.</p>
Academic Complaint Form:	<p>A student may appeal an academic or instructional decision by faculty if s/he deems the decision to be made in error. The appeal must be made in a timely manner in accordance with established procedures. (www.yc.edu/academiccomplaints)</p>

Acceptable Use:	Yavapai College's technological equipment and resources must be used in accordance with the Technology Resource Standards (5.27) , Copyright Use (2.28) , and Peer-to-Peer (P2P) File Sharing (5.26) policies. Use of Yavapai College equipment and resources to illegally copy, download, access, print, or store copyrighted material or download pornographic material is strictly prohibited. For example, file-swapping of copyrighted material, such as music or movies, is strictly prohibited. Users found to violate this policy will have their privileges to use Yavapai College's technological equipment and resources revoked. (www.yc.edu/policies)
Mobile Devices:	Yavapai College is committed to providing a quality learning environment. All cell phones and mobile devices must be placed in silent mode while in classrooms, computer labs, library, learning center, and testing areas. Cell phones must be used outside these facilities.
Smoking and Tobacco Use:	Yavapai College is committed to limiting exposure to the harmful effects of primary and secondary smoke to campus students, visitors, and employees. In order to reduce the harmful effects of tobacco use and to maintain a healthful working and learning environment, the college prohibits smoking, including vaping, on all campuses except in designated smoking areas as per the Smoking & Tobacco Use Policy (10.09) .
Drug-Free Environment:	Yavapai College's policy is to provide an environment free of drugs and alcohol. The use of illegal drugs and abuse of alcohol pose significant threats to health and can be detrimental to the physical, psychological, and social well-being of the user and the entire Yavapai College community and is prohibited. Campus Safety will be notified if a student exhibits an impaired state in the classroom environment.
Title IX – Sexual Misconduct:	Yavapai College does not deny or limit any student or employee the ability to participate in or benefit from any program offered by the institution on the basis of sex or gender. Sexual harassment, which includes acts of sexual violence such as rape, sexual assault, sexual battery, sexual coercion, unwanted touching, dating/relationship violence, and stalking, are forms of gender-based discrimination prohibited by Title IX. The college encourages students and employees to report incidents of sexual misconduct as soon as possible to the Title IX Coordinator or to a Deputy Title IX Coordinator. Contact information for Coordinators can be found at Sexual Misconduct Resources .
Disability Resources:	Disability Resources ensures qualified students with disabilities equal access and reasonable accommodations in all Yavapai College academic programs and activities. YC supports disability and accessibility awareness and promotes a welcoming

	<p>environment for all. The Americans with Disabilities Act of 1990 and Section 504 of the Rehabilitation Act of 1973 prohibits discrimination on the basis of disability and requires Yavapai College to make reasonable accommodations for those otherwise qualified individuals with a disability who request accommodations. (www.yc.edu/disabilityresources)</p> <p>Yavapai College is committed to providing educational support services to students with documented disabilities. Accommodations for a student must be arranged by the student through Disability Resources by phone at 928.776.2085 or email disabilityresources@yc.edu.</p>
Faculty Response Time:	Instructors will state a time frame for returning graded assignments and responding to student correspondence. For example, I will do my best to address student correspondence within <u>72</u> .
Other Instructor Procedures:	Culinary Arts Program has posted a file concerning additional / augments of some or all policies and procedures in areas to reflect their specific procedures.
Course Structure Outline:	Students will display flexibility along with the instructor as from time-to-time things can become out of our control. I.E. Certain food supply availability or quality may not be acceptable, and the lesson could be restructured
Course or Program Events:	Moving through the semester the opportunity to create or participate in events may be required. Each student will be required to do their part in the success of the event.