**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

 Curriculum Committee Approval: 03/16/2021

 GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 171 – INTERMEDIATE CULINARY SKILLS**

 1. **Course Number Course Title Semester Units**

 CA 171 Intermediate Culinary Skills 3

**Semester Hours**

 2 hours lecture: 32-36 hours 64-72 outside of class hours 3 hours lab: 48-54 hours

 144-162 total hours

 2. **Course Prerequisites**

 A “C” grade or higher or “Pass” in Culinary Arts 165 and 169 or equivalent.

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 This course will build on previous knowledge gained in Essential Skills for Culinary Arts and increase proficiency in classical and contemporary cooking techniques and plating presentations. Emphasis will be meat and fish fabrication, fundamentals of breakfast, brunch and lunch items, garde manger, grilling and line cooking.

 4. **Course Objectives**

 The student will:

 a. Prepare food using fabrication and production techniques.

 b. Prepare various products using broilers, grill, smoker, immersion circulator and fryer.

 c. Demonstrate blending, boiling, steaming, sautéing and grilling methods

 d. Demonstrate fundamentals of egg cookery.

 e. Employ techniques of decorative plating techniques for various courses.

 f. Identify modern trends in food.

 5. **Instructional Facilities**

1. Standard Classroom
2. Culinary Foods Laboratory

6. **Special Materials Required of Student**

1. White chef’s coat
2. Chef’s toque (hat)
3. Chef’s checkered pants
4. Knives, tools and equipment as required by instructors
5. Safe industry standard working shoes

7. **Course Content**

a.Meat and fish fabrications

b. Egg cookery

c. Cold food preparations

d. Grill, fry, smoking techniques

e. Pasta variations

f. Food trends

g. Introduction to line cooking

 8. **Method of Instruction**

 a. Lecture

 b. Multimedia presentations

 c. Monitoring Laboratory sessions

 d. Group discussion

 e. Individual instruction

 f. Product evaluation

 9. **Methods of Evaluating Student Performance**

1. Quizzes.
2. Midterm competency-based exam - protein fabrication, egg preparations, raw protein application.
3. Evaluation of laboratory assignments - time management, application of cooking techniques, sanitation practices, communication, safety.
4. Written final examination consisting of multiple-choice questions from text and Chefs demonstration lectures.
5. Competency based group final exam - composed cohesive 3 course meal based on competency rubric.

10. **Outside Class Assignments**

 a. Assigned readings from text.

 b. Practice cooking techniques and skills learned in class.

 c. Technique and ingredient related research assignments.

11. Representative Texts

 a. Representative Text(s):

Pearson. *On Cooking*. 6th edition 2018

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Prepare proteins using fabrication and production techniques.
	2. Prepare learned recipes using grill, fryer, smoker and range.
	3. Demonstrate basic line cooking skills.