

Washtenaw Community College Comprehensive Report

CUL 121 Modern Kitchen Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 121

Org Number: 13500

Full Course Title: Modern Kitchen

Transcript Title: Modern Kitchen

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

Pre-requisite, co-requisite, or enrollment restrictions

Outcomes/Assessment

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

Proposed Start Semester: Fall 2018

Course Description: In this course, students will apply culinary concepts, terminology, and contemporary techniques involved in the production of various food and menu items. Emphasis will be placed on continued student development in the cookery process, introduction to a la minute style kitchen operations, and teamwork concepts. To gain practical experience, students will rotate through stations and be involved in all aspects of commercial kitchen operations. The title of this course was previously Modern Kitchen Operations.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 **Student:** 15

Lab: Instructor: 90 **Student:** 90

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

Total Contact Hours: Instructor: 105 **Student:** 105

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

No Level Required

Requisites

Prerequisite

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

Prerequisite

CUL 116 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Other : Cleary University

Student Learning Outcomes

1. Relate modern culinary technique, terminology, sensory analysis and food quality principles to intermediate kitchen operations.

Assessment 1

Assessment Tool: 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: Departmentally-developed rubric

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

Who will score and analyze the data: Departmental faculty

2. Demonstrate the ability to work in different stations of a commercial kitchen.

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: Departmentally-developed rubric

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

Who will score and analyze the data: Departmental faculty

3. Demonstrate planning, timing, and quality craftsmanship of composed menu items as they relate to modern cuisine under timed situations.

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: Departmentally-developed rubric

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

Who will score and analyze the data: Departmental faculty

Course Objectives

1. Apply proper procedures in preventing foodborne illness and proper safety techniques for knife skills,

- hand tools, and equipment operation.
- 2. Identify and apply each of the following cooking techniques: Roasting/Baking, Deep-frying, Braising, Simmering/Boiling, Steaming, Barbequing.
- 3. Recognize and demonstrate classic knife cuts.
- 4. Recognize standard weights and measures and demonstrate proper scaling and measurement techniques.
- 5. Describe the use and components of standardized recipes.
- 6. Identify, prepare, and evaluate a variety of common green salads and basic dressings.
- 7. Describe, prepare and evaluate basic elements and composition of a variety of hot and cold sandwiches.
- 8. Prepare and evaluate the quality of a variety of compound sauces.
- 9. Describe, prepare, and evaluate the quality of a variety of soups from basic categories.
- 10. Demonstrate intermediate fabrication techniques and storage for raw and cooked meats.
- 11. Recognize, prepare, and evaluate a variety of starches, legumes, and grains.

New Resources for Course

Course Textbooks/Resources

Textbooks

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

Manuals

Periodicals

Software

Equipment/Facilities

Level III classroom

Other: culinary lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Derek Anders Jr</i>	<i>Faculty Preparer</i>	<i>Jan 07, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>