

Course Syllabus

Department : Culinary Arts and Foodservice
Management

Course Title : Intermediate Food Production

Section Name : CHEF 2201

Start Date : 11/05/2012

End Date : 12/07/2012

Modality : Face-to-Face

Credits : 2

Instructor Information

Name : Paul Porras

OC Email : pporras@odessa.edu

OC Phone # : 432-335-6320

Fall Office Hours:

M 11:30-1:30

T 9-12

W 9-10, 11:30-12:30

TH 9-12

F By Appointment Only

Monitored and open labs available daily. Help from the instructor is available at your request. Appointments can be set up or you may contact instructor during office hours. Tutoring is available through the LRC.

Course Description

Topics on menu items such as soups, sauces and protein foods. Also includes concentration on the identification of a variety of sandwiches, salads, fruits and vegetables. Lab fee required.

Prerequisites/Corequisites

PREREQUISITES: CHEF 1301 – Basic Food Preparation
CHEF 2302 - Saucier

COREQUISITES: CHEF 1301 – Basic Food Preparation
CHEF 2302 – Saucier
OR Permission of the Instructor

ICO

(1,2, 3,4,6)

Course Objectives

After completing this course the student should be able to demonstrate the following competencies:

Organize the pantry for the effective production of pantry food items.

Organize the short-order station for the preparation and service of breakfast and fast order foods.

Prepare salads and salad dressings employing standard principles and concepts.

Prepare breakfast items to order.

Prepare fast order food items.

Practice the appropriate sanitation principles associated with pantry production and short order cooking.

Organize the pantry and grill areas for rapid production and service of salads, sandwiches and breakfast food items. **.

Required Readings/Materials

Required readings/materials:

Labensy, On Cooking. 5th edition.

Course Requirements (Lectures, Assignments and Assessments)

DATES	ASSIGNMENT	DESCRIPTION
11/05	Introduction	Training and orientation
11/07	Proper Service Styles	How do we do this right?
11/12	Wine Service	Presentation
11/14	Upselling	Descriptions
11/19	Service	A la carte menu service
11/26	Service	A la carte menu service
11/28	Service	A la carte menu service
12/3	Service	A la carte menu service
12/5	Service	A la carte menu service
12/7	Service	A la carte menu service

Grading Policy

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1. Laboratory activities 40%
2. Final exam 30%
3. Attendance 20%
4. Work ethics 10%

Total Points:

90-100 A

80-89 B

70-79 C

60-69 D

Special Needs

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please feel free to contact me to discuss your concerns. You may also call the Office of Disability services at 432-335-6861 to request assistance and accommodations.

Learning Resource Center (Library)

The Library, known as the [Learning Resources Center](#), provides research assistance via the [LRC's catalog \(print books, videos, e-books\)](#) and [databases \(journal and magazine articles\)](#). [Research guides](#) covering specific subject areas, [tutorials](#), and the ["Ask a Librarian "](#) service provide additional help.

Student E-mail

Please access your [Odessa College Student E-mail](#), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

Student Portal

Please access your [Odessa College Student E-mail](#), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

Technical Support

For Blackboard username and password help and for help accessing your online course availability and student email account contact the Student Success Center at 432-335-6878 or online at https://www.odessa.edu/dept/ssc/helpdesk_form.htm.

Important School Policies

For information regarding student support services, academic dishonesty, disciplinary actions, special accommodations, or student's and instructors' right to academic freedom can be found in the [Odessa College Student Handbook](#).

DISCLAIMER: Each student is responsible for checking the syllabus frequently as it will be updated as often as needed.

WORK ETHICS:

Student Professionalism

1. Be on time for all classes and laboratories.
2. Maintain work assigned area in an orderly and sanitary condition.
3. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
4. Perform clean-up as a member of a team.
5. Cooperate with classmates and function as a member of a team
6. Odessa College Uniforms are required for this course. (Nothing else will be permitted!)
7. Uniforms will be worn during all culinary classes.
8. All uniforms must be pressed and clean for class.
9. All students must be in full uniform before entering the classroom.
10. If any student enters the class without any part of his/her uniform they are not be permitted to enter class and will receive a zero for the day.
11. No painted nails or acrylic nails are allowed due to food contamination.
12. All Students will be allowed 3 absences to every class.
13. If a student leaves or walks out without notifying the instructor, it will be a zero for the day and the student will be counted absent.
14. ALL Students will participate in cleaning the kitchen and classroom!
15. All homework will be turned in on time. Any late homework will be penalized and after 24 hours a zero will be given.
16. All in-class assignments must be completed that day or the student will not be given a grade.
17. No Cell Phones (texting, or listening to music as well) will be permitted in the kitchen or the classroom. If a cell phone is in use during class, a zero will be given for the day.

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**