

ODESSA COLLEGE
TECHNICAL STUDIES & CURRICULUM DIVISION
CULINARY ARTS DEPARTMENT

201 West University
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER : CHEF 1341

COURSE TITLE : American Regional Cuisine

CREDIT HOURS : 3
[Lecture hours: 16, Laboratory hours: 48]

PREREQUISITES : CHEF 1301 – Basic Food Preparation
CHEF 2302 – Saucier
CHEF 2201 – Intermediate Food Preparation

CATALOG DESCRIPTION :
A study of the development of regional cuisines in the United States with emphasis on the similarities in production and service systems. Application of skills to develop, organize and build a portfolio of recipe strategies and production systems. Lab fee required. Prerequisites: CHEF 1301, CHEF 2302, CHEF 2201.

TEXTBOOK: Professional Cooking, Wayne Gisslen, John Wiley and Sons, 7th Edition

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Paring Knife: 3 ¼" blade
- French Whip: 14"
- Vegetable Peeler
- Measuring Spoons

LEARNING OUTCOMES:

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

- 1.0 Correlate basic cooking strategies in different regions of the country.
- 2.0 Recognize the uniqueness of regional cuisines through the usage of regional foods/condiments.
- 3.0 Organize recipes and production strategies using standard principles for organization.
- 4.0 Produce specific food items with a minimum of errors.
- 5.0 Evaluate through visual, textural, color and flavor sensations the merits of specific regional dishes.
- 6.0 Construct a portfolio of regional recipes with emphasis on structural components.
- *7.0 Research applicable regional recipes for commercial purposes.

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desired quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings, as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND TARRANT COUNTY BOARD OF HEALTH.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 1. Peer Tutoring Available

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 contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

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INSTRUCTOR : Terry Gouley
Office Phone : 335-6867
Laboratory Phone : 335-6324
E-Mail : tgouley@odessa.edu

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ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Complete all laboratory and production assignments.
3. Attend all class sessions.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|------------------------------|-----|
| 1. Laboratory activities | 60% |
| 2. Comprehensive examination | 20% |
| 3. Attendance | 10% |
| 4. Quizzes | 10% |

ATTENDANCE POLICY:

I can only give you credit if you are in class. You cannot make-up laboratory absence or class lecture.

WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

COURSE OUTLINE:

- New England Cuisine
- Southern Cuisine
- Midwestern Cuisine
- West Coast Cuisine
- All regions will focus on history, native food items, favored cooking strategies, unique characteristics.
- You will have an opportunity to develop a portfolio of recipes which reflect a correlation of basic home recipes to commercial standards and purposes.
- Each class period will involve the production of a regional menu prepared by the student.