



Course Syllabus

NOTE: This syllabus is subject to change during the semester. Please check this syllabus on a regular basis for any updates.

Department: Culinary Arts and Foodservice Management
Course Title: SAUCIER
Section Name: CHEF 2302
Start Date: 08/28/2013
End Date: 12/11/2013
Time: 06:00pm to 09:50pm Wednesdays
Credits: 3

Instructor Information

Name: Chef Mitchell
OC Email: pmitchell@odessa.edu
OC Phone #: 335-6525
Cell Phone#: 832-433-2210
Office: 139M

Office Hours

Mondays & Tuesdays 2:00-5:00pm
W, Th, F by Appointment Only

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

Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods Lab fee required.

End-of-Course Outcomes

Stock preparation, uses and storage and sauce characteristics; prepare grand sauces, emulsions, contemporary sauces, compound butters, dessert sauces, and butter and vegetable sauces; and produce relishes, chutneys, marinades, compotes, and vinaigrette.

PREREQUISITES: CHEF 1301 – Basic Food Preparation

ICO

(ICO 1, 2, 3)

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



LEARNING OUTCOMES:

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

- 1.0 Organize work station
- 2.0 Mother Sauce Preparation
- 3.0 Prepare short sauces for food items
- 4.0 Work with a minimum of time and wasted movement*
- 5.0 Interpret the quality standards for saucier food items*
- 6.0 Determine food costs for items prepared*

*** INDICATES INTEGRATED, CORE CURRICULUM SKILLS
(Math, Reading, Communication, Technological Literacy and/or Critical Thinking)**

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

Grading Policy

1. Laboratory activities (Includes: Journal & Class Participation) 60%
2. Mid-term examination 10%
3. Final Practical examination 10%
4. Attendance 10%
5. Quizzes 10%

DEPARTMENTAL POLICY:

NO LATE WORK ACCEPTED OR MAKE-UP TESTS GIVEN.

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.

Important School Policies

For information regarding student support services, academic dishonesty, disciplinary actions, special accommodations, or students and instructors' right to academic freedom can be found in the **Odessa College Student Handbook**.

SUPPLIES:

Chef's Uniform:

- Chef Bonnet (refer to work ethics)
- Chef Pants
- Chef Coat (School Coat required during service/meals to public)
- Non-skid black shoes

Tool Box:

- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- French Whip: 14"
- Piano Whip: 14"
- Vegetable Peeler
- Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator
- Pocket Thermometer
- Digital Scale
- Camera

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 for a minimum of 20 seconds in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions (bandages must be covered and gloves or cots must be worn at all times)
- Smoking is not permitted in the kitchen, classroom or 50 feet of any outside entrance. Smoking is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class or labs is not permitted.
- Odessa College Chef's Uniform 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 ECTOR COUNTY BOARD OF HEALTH.

WORK ETHICS:

Student Professionalism

- Be on time for all classes and laboratories.
- Maintain work assigned area in an orderly and sanitary condition.
- Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
- No out of the way language in any language is unacceptable and will result in deduction to your grade (Note: Emergency Words may be allowed)
- Cooperate with classmates and function as a member of the team or there will be a deduction to your grade.
- Odessa College Uniforms are required for this course. (Nothing else will be permitted!)
- Cleaned and pressed Uniforms will be worn during all culinary classes Students must be in full uniform before entering the classroom or you will receive a deduction from your grade .
- The food in the kitchen belongs to the State of Texas. It is not available for personal use or consumption.
- Perform clean-up as a member of a team (if you have time to lean you have time to clean).
- All Students will be allowed two (2) excused absences to this course. Each absence afterwards you will lose one letter grade. This is a professional course and students must call text or email prior to the commencement of the class. In private industry you have to inform your employer whether you are going to absence or not.
- 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.
- All assignments will be turned in on time.
- Any in-class assignments must be completed before the student leaves the class room or lab. Loss of the assignment's grade will occur.
- No Cell Phones will be permitted in the kitchen or the classroom (Unless it is used for journal purposes and only with permission from Chef Instructor). If a cell phone is in use during class, a zero can be received 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.**

COURSE OUTLINE:
Schedule (Tentative and Subject to Change)

Date	Instructional Approach	Topic	Assignment	Assignment Submission
August 28	Lecture/ Assessment	Introduction/ Mother Sauces/ Chicken/White Stock	Lab	Nightly
Sept 4	Lecture/ Assessment	Soups, Butters, Roux	Lab	Nightly
Sept 11	Lecture/ Assessment	Beef Stock/ Soups, Butters, Roux	Lab	Nightly
Sept 18	Lecture/ Assessment	Dark Sauces	Lab	Nightly
Sept 25	Lecture/ Assessment	Dark Sauces	Lab	Nightly
Oct 2	Lecture/ Assessment	Dark Sauces	Lab	Nightly
Oct 9	Lecture/ Assessment	White Sauces	Lab	Nightly
Oct 16	Lecture/ Assessment	White Sauces	Lab	Nightly
Oct 23	Lecture/ Assessment	White Sauces	Lab/Exam	Nightly
Oct 30	Lecture/ Assessment	Sauces	Lab	Nightly
Nov 6	Lecture/ Assessment	Sauces	Lab	Nightly
Nov 13	Lecture/ Assessment	Sauces	Lab	Nightly
Nov 20	Lecture/ Assessment	Sauces	Lab	Nightly
Dec 4	Lecture/ Assessment	Sauces	Lab	Nightly
Dec 11	Lecture Assessment	Sauces	Lab/Final	Nightly



**No cooking outside the assignment framework unless approved by the Chef Instructor.
Students will rotate to all positions in the Kitchen
All students are responsible for cleanup of their areas and total cleanup.**

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