

Course Syllabus

Department : Culinary Arts and Foodservice

Management

Course Title : Charcuterie

Section Name : CHEF 2236

Start Date : 01/22/2013

End Date : 05/07/2013

Modality : Face-to-Face

Credits : 3

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

FRIDAY 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

Advanced concepts in the construction of sausages, pates and related forced meat preparations. Lab fee required.

(ICO,1,2,3,4,6). Prerequisites: CHEF 1301. COREQUISITES: CHEF 1310 and CHEF 2232.or

permission of the instructorPrerequisites/Corequisites

None

ICO(1,2,3,4,6)

Course Objectives

Prepare forcemeat and pates for appetizers and cold plates. Prepare galantines from poultry and fish forcemeat products.Prepare mousses and timbales from meats, fish and shellfish and vegetable products. Design grosse pieces from a variety of food products which emphasizes colors, shapes,textures and flavor. *Employs correct sanitation procedures and principles associated with the storage, holding,preparation.

Exhibit a professional attitude towards his or her chosen vocation.

*Organize work assignments.

*Relate positively with other students.

*Support a team approach to work out-put functions.

*INDICATES INTEGRATED, CORE CURRICULUM SKILLS

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking)

Required Readings/Materials

Required readings/materials:

Garde Manger: The Art and Craft of the Cold Kitchen, 4th Edition (Culinary Institute Of America)

Course Requirements (Lectures, Assignments and Assessments)

DATES ASSIGNMENT DESCRIPTION

01/22 Introductions and explain expectations for class

01/29 Chapter 5. Cured and Smoked Foods.

02/05assignment TBA

02/12assignment TBA

02/19 Chapter 6. Sausage.

02/26assignment TBA

03/05assignment TBA

03/19assignment TBA

03/26Exam (5-6)

04/02assignment TBA

04/09assignment TBA

04/16Chapter 7. Terrines, Patés, Galantines, and Roulades

04/23assignment TBA

04/30assignment TBA

05/07 final review

05/14 Final Exam

Grading Policy

Homework 40%

Exams 30%

Final 30%

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