



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: A LA CARTE COOKING
Section Name: CHEF 1214
Start Date: 01/22/2013
End Date: 02/22/2013
Time: 07:30am to 01:30pm
Credits: 2

Instructor Information

Name: Chef Mitchell
OC Email: pmitchell@odessa.edu
OC Phone #: 335-6525
Lab Phone#: 335-6324
Office: 215B

Office Hours

Thursday 2:00-5:00pm
M, T, W, 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

A course in a la carte or "cooking to order" concepts. Topics include menu and recipe interpretation and conversion, organization of work station, employment of appropriate cooking methods, plating, and saucing principles. Lab fee required. (ICO 1,2,3,).

End-of-Course Outcomes

Organize work stations for a la carte cooking service; prepare a la carte orders using broiling, sautéing, and roasting heat processes; prepare short sauces to accompany a la carte food items; interpret the quality standards for a la carte food items; and summarize food costs.

Prerequisites/Co-requisites

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

ICO

(ICO1,2,3)



TEXTBOOK: None required but use of: Professional Cooking, Wayne Gisslen, John Wiley and Sons 7th Edition would be a good resource

LEARNING OUTCOMES:

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

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

- 1.0 Organize work station
- 2.0 Prepare a la carte items ordered using broiling, sautéing, roasting, and combination methods
- 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 a la carte 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. Attendance10%
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 | • Roast Beef Slicer: 12" blade/scalloped |
| • Boning Knife: 6" blade, stiff/rigid | • Measuring Cups |
| • Paring Knife: 3 ¼" blade | • Measuring Spoons |
| • French Whip: 14" | • Pocket Calculator |
| • Piano Whip: 14" | • Pocket Thermometer |
| • Vegetable Peeler | • Digital Scale |
| • Pastry Brushes | • Camera |
| • Cook's Fork: 6 ½" tines | |

Students will be required to keep a Journal of all skills learned and dishes prepared.

Journal Scoring

00 to 59 points = Journal not turned in on due date

60 to 69 points = Journal is hand written with little attention to detail

70 to 79 points = Journal is hand written with attention to detail

80 to 89 points = Journal is handwritten very detailed with pictures

90 to 99 points = Journal is typed very detailed and includes pictures

Journals are due first thing on Tuesdays Week 2, 3, 4 and Friday Noon Week 5



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 ANDECTOR 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 thiscourse. 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:

- Week 1: Introduction & Recipe Practice
Cleaning of the Culinary Labs
- Week 2: Menu Design and Selection (Journal Turn in Tuesday)
Practice for Lunch Service
- Week 3: Soft Opening Lunch Service (A) & Mid-Term (Journal Turn in Tuesday)
Lunch Service (B)
- Week 4: Lunch Service (C) (Journal Turn in Tuesday)
Lunch Service (D)
- Week 5: Lunch Service (E) (Journal Turn in Tuesday)
Lunch Service (F) Final Practical Exam (Journal Turn In by 02/22-Noon)

Students will be providing Professional Lunch Service to invited guests only. No cooking outside the assignment framework unless approved by the Chef Instructor. Students are required to participate in all facets of Lunch Service.

Students will rotate to all positions in the Kitchen and Dining Room (Tuesdays). Chef Mitchell will assign student responsibilities on Lunch Service Days. **All students are responsible for cleanup of their areas and total cleanup.**

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