



CUL 101 – Introduction to Culinary Arts
4 Credits
College Now/CTE
Student Outcome Checklist
cocc.edu/departments/college-now

Student's Name _____

Student's Signature _____ **Completion Date** _____

High School Teacher's Signature _____

Recommended Grade _____ **High School** _____

COCC Review Instructor's Signature _____

Textbooks & Materials:

- Book: Professional Cooking ISBN# 978-1-11863-672-5
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via [ChefWorks](#)

Course Description:

Experience the basic theory and skill sets used throughout the field of culinary arts. Topics covered include the use of hand tools and equipment found in the professional kitchen, as well as the exploration of ingredients and their functions. Students will gain a working knowledge of the fundamentals of kitchen operations, basic knife skills; an overview of stock, sauce and soup preparation; and coverage of the primary dry heat, moist heat and combination heat cooking methods. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

GRADING: A, B, C, D, F. See [College Now Grading Policy](#).

GRADING SCALE:

A	93-100
A-	90-92
B+	87-89
B	83-86
B-	80-82
C+	77-79
C	70-76
D	65-69
F	0-64

INSTRUCTIONS: The high school teacher must evaluate the student using the following outcomes. The high school teacher will sign and date each outcome as the student completes it.

REQUIRED DOCUMENTATION: The high school teacher will send the completed student outcome checklist and the signed final grade roster to: College Now Office, Central Oregon Community College, 2600 NW College Way, Bend, OR 97703.

Course Learning Outcomes and Assessment Process:

At the conclusion of this course, students should have the ability to

<p>✓ Describe and apply the principles of food safety and sanitation practices Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Identify and select ingredients for use in a variety of products Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Apply standards of professionalism to the culinary arts industry Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Describe and use the equipment typical to the food preparation process within a professional kitchen Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Demonstrate safe knife sharpening and handling techniques and execute classical cuts Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Demonstrate appropriate knowledge and applied practices for controlling food time/temperature abuse, proper food handling procedures and personal hygiene practices Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Demonstrate knowledge and applied skill relating to the step-by-step process for the primary cooking techniques (dry heat, moist heat, and combination heat) Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Describe and demonstrate proper step-by-step process for preparing white and brown stocks, classical sauces and primary soup categories Teacher's signature: _____ Date outcome completed: _____</p>
<p>✓ Discuss the elements of taste and flavor development as it relates with the cooking process Teacher's signature: _____ Date outcome completed: _____</p>

The course learning outcomes will be verified by one or more of the following assessments:

<p>✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique</p>
<p>✓ Assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique</p>
<p>✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique</p>
<p>✓ Assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique</p>
<p>✓ Assessment during competency based learning activities as to if techniques are being applied as part of the students daily grade</p>
<p>✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to if practices are being applied as part of the students daily grade</p>
<p>✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to if skills are being applied as part of the students daily grade</p>
<p>✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to if defined process is being applied as part of the students daily grade</p>
<p>✓ Quizzes, written midterm examination and final examination</p>

✓ Describe and apply the basic cooking principles, ratio and technique

Teacher's signature: _____

Date outcome completed: _____

✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the

Teacher's Signature:

Student's Grade:

Date:

Enter here and on page 1 _____



CUL 101 Introduction to Culinary Arts – Course Syllabus

Course Description

Experience the basic theory and skill sets used throughout the field of culinary arts. Topics covered include the use of hand tools and equipment found in the professional kitchen, as well as the exploration of ingredients and their functions. Students will gain a working knowledge of the fundamentals of kitchen operations, basic knife skills; an overview of stock, sauce and soup preparation; and coverage of the primary dry heat, moist heat and combination heat cooking methods. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

Prerequisites

N/A

Learning Outcomes

At the conclusion of this course, students will have the ability to:

- Describe and apply the principles of food safety and sanitation practices
- Identify and select ingredients for use in a variety of products
- Apply standards of professionalism to the culinary arts industry
- Describe and use the equipment typical to the food preparation process within a professional kitchen
- Demonstrate safe knife sharpening and handling techniques and execute classical cuts
- Demonstrate appropriate knowledge and applied practices for controlling food time/temperature abuse, proper food handling procedures and personal hygiene practices
- Demonstrate knowledge and applied skill relating to the step-by-step process for the primary cooking techniques (dry heat, moist heat, and combination heat)
- Describe and demonstrate proper step-by-step process for preparing white and brown stocks, classical sauces and primary soup categories
- Discuss the elements of taste and flavor development as it relates with the cooking process
- Describe and apply the basic cooking principles, ratio and technique

Required Text, Materials and Equipment

- Book: Professional Cooking ISBN# 978-1-11863-672-5
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via [ChefWorks](#)

CUL 101 Introduction to Culinary - Course Syllabus

Course Term:

CRN:

Course Day/Time:

Note: Refer to [COCC academic calendar](#) for campus holidays

Course Dates:

Course Location:

Final Exam Date:

Instructor:

Office Location:

Dept Phone:

Dept Fax: 1.877.541.2433

Email:

Office Hours:

Finals Week Office Hours:

I am also available by appointment if you cannot meet during my office hours.

Grading:

Grading Scale

To meet graduation requirements, students must complete every course with a minimum grade of a C.

A = 93-100, A- = 90-92, B+ = 87-89, B = 83-86, B- = 80-82, C+ = 77-79, C = 70-76, D = 65-69, F = 0-64

Grading Weight

25% Daily Points (includes: professionalism, sanitation, organization, and competency-based learning)

5% Leadership Points (includes: Sous Chef, Sanitation Steward and Food Steward)

15% Quizzes (see MCO for schedule of quizzes)

10% Mid-term (includes mid-term exam)

5% Assignments (instructor will assign during the class)

15% Final Exam (includes written final exam)

25% Practical exam (includes practical exam)

Service Learning Initiatives:

In order to enhance the theoretical and experientially based learning that takes place in the CCI curriculum, formal service-learning initiatives are integrated into the student learning experience. Students can expect to be involved in a diversity of service learning activities that are relevant to the content within a program or course in which they are attending. The goal of service learning is to increase student confidence through reality-based learning and repetition, while also increasing student awareness about social engagement and how the restaurant industry “gives back” to society via service.

Attendance:

Students are empowered to control their overall learning experience and success throughout their CCI learning experience. Consistent attendance is very important for student academic success. Regular classroom attendance is not only an essential ingredient for academic achievement, but is also a fundamental building block for success in the hospitality industry after graduation. If a student must be absent due to an emergency, they are encouraged to communicate in advance to the instructor.

Student Handbook:

Compliance with CCI uniform, personal grooming, conduct and classroom policies is a contributing factor to student success. Please review and download the *CCI Student Handbook* at cascadeculinary.com/ or cascadeculinary.com/wp-content/uploads/2018/01/Culinary-handbook-17-18.pdf

Course Policies and Expectations:

Blackboard

This course will be supplemented with Blackboard use. Students that do not have access to the internet at home can access Blackboard via any campus computer lab.

Students Rights and Responsibilities

Please read the Students Rights and Responsibilities (cocc.edu/departments/student-life/student-policies.aspx) handbook including provisions for dishonesty, classroom behavior, children & pets on campus, acceptable computer usage, smoking, harassment, parking, etc.

Americans with Disabilities Statement

Students with documented disabilities who may need special instructional accommodations or who may need special arrangements in the event of an evacuation should notify the instructor as soon as possible, no later than the second week of the term. Students may contact COCC Disability Office in Boyle Education Center to discuss special needs at 541.383.7583.

COCC Non-Discrimination Policy

Central Oregon Community College is an affirmative action, equal opportunity institution. It is the policy of the Central Oregon Community College Board of Directors that there will be no discrimination or harassment on the basis of age, disability, gender, marital status, national origin,

race, religion, sexual orientation, or veteran status in any educational programs, activities or employment. Persons having questions about equal opportunity and non-discrimination, please contact Human Resources for referral to the appropriate personnel, 541.383.7236.

Student Insurance

Students are not covered by medical insurance while on campus or involved in college classes and activities. Students are responsible for their own medical and dental insurance coverage. Information on student insurance coverage can be obtained at the cashier in Boyle Education Center.

Final Exam Policy

See cocc.edu/policies/general-policy-manual/academic/final-exam.aspx for information regarding emergency closure during finals week and deadlines for students requesting change in exam schedule.

Important Term Dates

See cocc.edu/departments/admissions/degrees-and-classes/academic-calendar-important-dates-by-term.aspx for tuition due, late fees, holidays, last day to drop without transcript impact, last date to drop with transcript W designation requiring instructor signature, etc.