

Prepared by the Department of Business

Date of Departmental Approval: December 4, 2017

Date Approved by Curriculum and Programs: January 24, 2018

Effective: Fall 2018

1. **Course Number:** CUL150
Course Title: Fundamentals of Professional Cooking
2. **Description:** This course is an introduction to the management of food preparations, sanitation, and costing. Principles of cookery and their relation to methods of preparations, nutrition, cost control, kitchen organization, and management are emphasized.
3. **Student Learning Outcomes (instructional objectives, intellectual skills):**
Upon successful completion of this course, students are able to do the following.
 - Define various segments of the foodservice industry
 - Define and be able to explain typical food production jobs along with their responsibilities.
 - Explain various cooking and food production methods.
 - Explain organizational structure of a variety of foodservice operations.
 - List basic menu planning principles.
 - Create menus and determine pricing strategy.
 - Evaluate a variety of career options.
 - Demonstrate professional work attitude and job skills.
 - Demonstrate knife skills, hand tools and equipment operation in a safe and sanitary way
4. **Credits:** 4 credits
5. **Satisfies General Education Requirement:** No
6. **Co-requisite:** None
7. **Semester(s) Offered:** Fall, Spring
8. **Suggested General Guidelines for Evaluation:** Lab, lecture, demonstrations.
9. **General Topical Outline (Optional):**
 - Introduction to and History of Foodservice
 - Sanitation and Safety
 - Equipment and Utensils, Recipes as Blueprints
 - Weights and Measures, Costing
 - Principles and Theories of Cooking
 - Stocks Sauces
 - Vegetables, Rice and Pasta
 - Understanding Poultry
 - Cooking Poultry
 - Understanding Meats
 - Understanding Shellfish
 - Functions and Make-up of Dough Products
 - Production of Dough Products
 - Production of Desserts
 - Dairy Products