

Prepared by the Department of Business
Date of Departmental Approval: February 9, 2009
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Effective: Fall 2009

1. **Course Number:** CUL220
Course Title: Advanced Culinary Arts
2. **Description:** A continuation of CUL120, this capstone course builds upon basic skills and introduces more advanced culinary skills; ethnic, regional and international cuisine, and stresses communication in an operating food production environment. Additionally, students are required to develop and execute menus developed in class, including purchasing and menu specifications, proper ordering, receiving and storage of foods, and analysis of business activity from a monetary perspective. (2 lecture hours, 4 lab hours)
Limited to CAC students only.
3. **Student Learning Outcomes: (instructional objectives: intellectual skills):**
Upon successful completion of this course, students are able to do the following:
 - Differentiate types and styles of menus.
 - Develop complete multiple course menus for service.
 - Apply industry standards to purchasing using product specifications.
 - Develop recipes and production procedures for a multiple course menu.
 - Produce for service a complete multiple course menu.
 - Demonstrate plate presentation skills appropriate for each course on a multiple course menu.
 - Provide food costs for selected menu items produced and served.
 - Demonstrate the use of the menu mix in providing sales data.
 - Demonstrate industry standard advanced food production skills.
 - Demonstrate the ability to communicate, work effectively, and maintain standards in a typical foodservice operation.
 - Demonstrate industry standards of safety and sanitation in a foodservice operation.
4. **Credits:** 4 credits
5. **Satisfies General Education Requirement:** No
6. **Prerequisite:** HRM140 or HRM150/CUL150
7. **Semester(s) Offered:** Fall, Spring
8. **Suggested General Guidelines for Evaluation:** Written and practical examinations, group projects, homework assignments, class participation and a written research project.
9. **General Topical Outline (Optional):**
 - I. Menu Planning, Specifications and Recipe Development
 - a. Plans and prices menus
 - i. Constructs menus that are balanced for color, ingredients, cooking method, variety and style.
 - ii. Calculates menu prices based upon portion, size, weight, and projected percentage of food cost.
 - iii. Follows menu specifications and produces standardized recipes in a consistent and timely manner.
 - b. Interprets and Converts Recipes
 - iv. Recognizes important steps and procedures in recipe production.
 - v. Performs mathematical operations to increase or decrease proportion of recipes as needed.
 - vi. Refers to production sheets and recipes for proper weights, counts, yields, timing, cooking methods and equipment.

II. Kitchen Set-up and Food Production

- a. Set-up food stations
 - i. Ensures that food station is organized and stocked for prompt service.
 - ii. Arranges plates, bowls, cups, and utensils in a sanitary and efficient manner.
 - iii. Ensures that product par levels are in place.
- b. Monitors serving temperatures
 - i. Ensures that food is produced and maintained at recommended temperatures.
- c. Ensures product quality
 - i. Checks food for proper flavor, texture, color and portion according to standardized recipes.
- d. Evaluates presentation of prepared meals
 - i. Performs visual inspection to ensure that plate edges are clean; ensures that food is correctly spaced and has proper color, sauce and garnish.
- e. Breaks down food stations
 - i. Dismantles food station safely and efficiently; stores or discards food as appropriate; cleans station according to culinary laboratory policy.

III. Organization and Planning

- a. Participates in writing daily reports
 - i. Records daily activities of kitchen operations such as total covers, inventories, production and ordering
- b. Coordinates related kitchen operations
 - i. Determines production schedule and timing, and insures that combined operations are completed on time.
 - ii. Helps to plan or modify layout to ensure that kitchen is safe and efficient.