COLLIN COUNTY COMMUNITY COLLEGE

Program: Culinary Arts

Program CIP: 12.0503

Discipline Making Request: Business and Computer Systems / Culinary Arts

Effective Term: Fall 2014 (201510)

Administratve Approval	Administrative Denial	CAB Recommended	CAB Not Recommended	CAB Tabled	Rationale: At the recommendation of the Culinary Arts Advisory Board, we are reducing the credit hours required to earn an AAS - Culinary Arts award.	Comments
					AAS - Culinary Arts (Removing CHEF 1302, CHEF 2302 and Elective; Moving courses between semesters; Reducing the hours	
					required to complete the award from 70 - 71 to 60 - 61) - Revision	
					Is this program taught online? No	
					CHEF 1314, A La Carte Cooking (Removing CHEF 1302 and CHEF 2302 from the Prerequisites) - Revision	
					Is this course taught online? No	
					CHEF 1302, Principles of Healthy Cuisine - Terminate Fall 2019	
					CHEF 2302, Saucier - Terminate Fall 2019	
					RSTO 1301, Beverage Management - Terminate Fall 2014	

William J. Blitt

Digitally signed by William J. Blitt
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Date: 2013.10.25 15:36:52 -05'00'

Authorized Signature (Proposer) **2nd Signature (if applicable)** **3rd Signature (if applicable)**

Comments:

CAB Chair

Comments:

Designated Academic Officer Signature

COLLIN COLLEGE
Curriculum Outline

CULINARY ARTS
AAS - Culinary Arts FICE 023614 CIP 12.0503

FIRST YEAR
First Semester

			Lec	Lab	Ext	Cont	Credit
CHEF	1301	Basic Food Preparation	2	3	0	80	3
CHEF	1305	Sanitation and Safety [1, 2]	3	0	0	48	3
CHEF	2331	Advanced Food Preparation (Moved from 1st Year/2nd Semester)	2	3	0	80	3
ENGL	1301	Composition I	3	1	0	64	3
HAMG	1321	Introduction to Hospitality Industry	3	0	0	48	3
		TOTAL HOURS	13	7	0	320	15

Second Semester

			Lec	Lab	Ext	Cont	Credit
CHEF	1341	American Regional Cuisine (Moved from 2nd Year/1st Semester)	2	3	0	80	3
CHEF	1345	International Cuisine (Moved from 2nd Year/1st Semester)	2	3	0	80	3
HUMA	1301	Introduction to the Humanities [3]	3	0	0	48	3
IFWA	1310	Nutrition and Menu Planning (Moved from 1st Year/1st Semester)	3	0	0	48	3
RSTO	1325	Purchasing for Hospitality Operations	3	1	0	64	3
		TOTAL HOURS	13	7	0	320	15

Third Semester

			Lec	Lab	Ext	Cont	Credit
~~CHEF~~	~~1302~~	~~Principles of Healthy Cuisine~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
HAMG	1319	Computers in Hospitality	3	1	0	64	3
MATH	1332	Math for Liberal Arts I [4]	3	0-1	0	48-64	3
		TOTAL HOURS	6	1-2	0	112-128	6

SECOND YEAR
First Semester

			Lec	Lab	Ext	Cont	Credit
CHEF	1310	Garde Manger	2	3	0	80	3
~~CHEF~~	~~2302~~	~~Saucier~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
ECON	1301	Introduction to Economics [5]	3	0	0	48	3
HAMG	1324	Hospitality Human Resources Management (Moved from 1st Semester/2nd Semester)	3	0	0	48	3
PSTR	1301	Fundamentals of Baking (Moved from 1st Year/2nd Semester)	2	3	0	80	3
		TOTAL HOURS	10	6	0	256	12

CONTINUED

Second Semester			Lec	Lab	Ext	Cont	Credit
CHEF	1314	A La Carte Cooking (Capstone)	2	3	0	80	3
CHEF	2380	Cooperative Education - Culinary Arts / Chef Training	1	0	20	336	3
PHED / DANC		Any activity course [6]	0	3	0	48	1
RSTO	1304	Dining Room Service	2	2	0	64	3
SPCH	1321	Business and Professional Communication [7]	3	0	0	48	3
~~Elective *~~			~~1-3~~	~~0-3~~	~~0-20~~	~~48-336~~	~~3~~
		TOTAL HOURS	8	8	20	576	13
		GRAND TOTAL HOURS				**1584 - 1600**	**60 - 61**

1 Certification in ServSafe
2 Certification in Food Protective Management
3 May substitute ARTS 1301, ARTS 1303, ARTS 1304, ARTS 1313, DANC 2303, DRAM 1310, DRAM 2361, DRAM 2362, ENGL 2322, ENGL 2323, ENGL 2327, ENGL 2328, ENGL 2332, ENGL 2333, ENGL 2342, ENGL 2343, ENGL 2351, FREN 2303, FREN 2304, HIST 2311, HIST 2312, HIST 2321, HIST 2322, HUMA 1305, MUSI 1306, MUSI 1307, PHIL 1301, PHIL 1304, PHIL 2303, PHIL 2306, PHIL 2307 or PHIL 2321
4 May substitute MATH 1314 (recommended for transfer students), MATH 1316, MATH 1324, MATH 1325, MATH 1342, MATH 1350, MATH 1351~~, MATH 1414,~~ MATH 2305, MATH 2312, MATH 2318~~,~~ or MATH 2320~~, MATH 2413, MATH 2414, MATH 2415, MATH 2417 or MATH 2419~~
5 May substitute ANTH 2346, ANTH 2351, ECON 2301, ECON 2302, GOVT 2305, GOVT 2306, HIST 1301, HIST 1302, HIST 2301, PSYC 2301 or SOCI 1301
6 May take: DANC 1101, DANC 1110, DANC 1111, DANC 1141, DANC 1142, DANC 1145, DANC 1146, DANC 1147, DANC 1148, DANC 1151, DANC 1152, DANC 2141, DANC 2142, DANC 2145, DANC 2146, DANC 2147, DANC 2148, DANC 2151, DANC 2152, PHED 1100, PHED 1102, PHED 1104, PHED 1106, PHED 1111, PHED 1112, PHED 1114, PHED 1125, PHED 1115, PHED 1116, PHED 1117, PHED 1118, PHED 1120, PHED 1121, PHED 1123, PHED 1126, PHED 1127, PHED 1129, PHED 1130, PHED 1131, PHED 1136, PHED 1137, PHED 1140, PHED 1147 or PHED 1148
7 May substitute SPCH 1311 or SPCH 1315

~~* Elective (3 credit hours): CHEF 2341, HAMG 1313, HAMG 1340, HAMG 1380, HAMG 2301, HAMG 2307, HAMG 2332, HAMG 2337, HAMG 2380, IFWA 1319, PSTR 1305, PSTR 1306, PSTR 1310, PSTR 1380, PSTR 1391, PSTR 2301, RSTO 1301 (must be 21 or older), RSTO 1380, RSTO 2307, TRVM 1327, TRVM 1380, TRVM 2301 or TRVM 2355~~

COLLIN COLLEGE

BUSINESS AND COMPUTER SYSTEMS

COURSE SYLLABUS

Course Information

Course Number: CHEF 1314

Course Title: A La Carte Cooking

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 required.
Note: Culinary lab classes require extended periods of time standing in place, lifting heavy weights (up to 60 pounds), reaching, bending, and working around open flames and with cleaning chemicals.

Course Credit Hours: 3
Lecture Hours: 2
Lab Hours: 3

Prerequisites: ~~CHEF 1302,~~ CHEF 1310, CHEF 1341, CHEF 1345~~, CHEF 2302~~ and PSTR 1301

Student Learning Outcomes: Upon successful completion of this course, students should be able to do the following:

- Organize work stations for a la carte cooking service. (SCANS: F4, F7, F8, F11, F12, F15, C1, C2, C3, C5, C7, C12, C15, C16, C17)
- Prepare a la carte orders using broiling, sautéing, and roasting heat processes. (SCANS: F4, F7, F8, F11, F15, C1, C2, C3, C5, C7, C12, C15, C16, C17)
- Prepare short sauces to accompany a la carte food items. (SCANS: F4, F6, F7, F8, F12, F15, F16, C1, C2, C3, C5, C7, C10, C11, C12, C15, C16, C17)
- Interpret the quality standards for a la carte food items. (SCANS: F1, F2, F3, F7, F8, F16, C1, C2, C3, C11, C12, C13, C14, C15, C16, C18, C19)
- Summarize food costs. (SCANS: F1, F2, F3, F4, F7, F8, F10, F11, F12)
- Describe and use a standardized recipe. (F1, F2, F3, F7, F8, F12, F16, C1, C2, C6, C11, C12, C13)
- Outline the procedure and write standardized recipes. (F1, F3, F7, F8, F11, F15, F16, C1, C2, C6, C8, C11, C12, C13, C18, C19)
- Work effectively in a team environment. (F4, F5, F6, F7, F8, F12, F13, F14, F16, C1, C5, C6, C8, C9, C10, C13, C16)
- Demonstrate proficiency in conversion and costing of standardized recipes. (F1, F2, F3, F4, F7, F8, F10, F11, F12)

Secretary's Commission on the Acquisition of Necessary Skills (SCANS)- SCANS skills are a group of foundational skills and workplace competencies that the Secretary's Commission on the Acquisition of Necessary Skills established as vitally important for workplace success in the 21st century. In Collin's workforce programs, the SCANS skills are developed and reinforced throughout the curriculum to provide students with an opportunity to hone these skills/competencies in the context of their education. Over the course of an entire degree program, the successful student is expected to demonstrate all of the SCANS skills and competencies as part of their education. The SCANS Foundation Skills and Workplace Competencies are described at: http://www.collin.edu/academics/programs/Workforce_SCANS_Skills_Syllabi_Code_Key.pdf

Withdrawal Policy: See the current *Collin Registration Guide* for last day to withdraw.

Collin College Academic Policies: See the current *Collin Student Handbook*

Americans with Disabilities Act Statement: Collin College will adhere to all applicable federal, state and local laws, regulations and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to contact the ACCESS office, SCC-D140 or 972.881.5898 (V/TTD: 972.881.5950) to arrange for appropriate accommodations. See the current *Collin Student Handbook* for additional information.

Program Outcomes
and
Course Alignment

Program Name _____Culinary Arts_____

Program Outcomes ▼

Program Learning Outcomes	Measure	Standard	Course(s) where it will be assessed
1 **Career Achievement Portfolio (CAP)** Culinary students will construct a CAP which illustrates basic skills and knowledge, including, but not limited to: • Plate presentation • Nutritional analysis of one or more menus • Menu planning with cost analysis • Project management • Human resources management, such as job descriptions, interviewing, hiring, recruiting and staff discipline • Purchasing policy manual • ServSafe Certification – passed with 75% or above	An assessment form will be completed by each instructor at the conclusion of the course. The criteria for each course will be communicated on the course syllabus. An assessment tool will be used for each course to measure student work and course understanding. The portfolio will be assessed by the CAP evaluation committee consisting of two faculty members and one industry member. Contents of each section of the CAP will be rated from Average to Exceptional on a 4- point scale.	75% of the students will turn in completed CAP requirements that merit an above average score, 3 to 4 points per course.	CHEF 1314
2 **Convert Recipes** Given the recipes and parameters, the students will calculate and convert recipes, calculate butcher and baker percentages, and calculate food costs using known data	Testing and evaluation of student's comprehension of basic culinary mathematics used in industry settings will be assessed on class written exams	The average score that each class will obtain in the area of culinary math is **75%** or higher	CHEF 1314
3 **Classical Cooking Techniques** Given a variety of cooking lab assignments, the student will demonstrate the ability to consistently apply classical cooking techniques, methods and procedures	Cooking practical examinations will be used as an evaluation of the student's knowledge and comprehension. A standard evaluation tool will be used for each practical examination	The average score that each class will obtain in the area of culinary practical exams is **75%** or higher	CHEF 1314

Program Outcomes
and
Course Alignment

4 **Culinary Environment** Ability to function and perform in a professional culinary environment **– The Red Room Restaurant** (CHEF 1314 and RSTO 1304). The student will appropriately use and respond to terminology, use and care for equipment correctly meet behavioral and attitudinal standards of a culinary professional.	Evaluation of the student's ability to manage the back of the house and front of the house in a foodservice environment through written tests and practical experience	The average score that each class will obtain in the area of kitchen and restaurant management is **75%** or higher.	CHEF 1314

Program Outcomes
and
Course Alignment

Program Map ▼

Program Courses	Program Outcome 1	Program Outcome 2	Program Outcome 3	Program Outcome 4
CHEF 1301	I	I, P, A	I, P, E, A	I, P, E
CHEF 1305	I			
CHEF 2331	P, E	P, E, A	P, E, A	I, P, E
HAMG 1321	I			
CHEF 1341	P, E	P, E	P, E, A	I, P, E
CHEF 1345	P, E	P, E	P, E, A	I, E, P
IFWA 1310	I			
RSTO 1325	I			
HAMG 1319	I			
CHEF 1310	P, E	P, E, A	P, E, A	I, P, E
HAMG 1324	I			
PSTR 1301	I	I,P	I	I
CHEF 1314	P, E, A	P, E, A	P, E, A	P, E, A
CHEF 2380	E	E	E	E, P
RSTO 1304	I			A
~~CHEF 1302~~	~~P, E~~	~~P, E~~	~~P, E, A~~	~~I, E, P~~
~~CHEF 2302~~	~~P, E~~	~~P, E~~	~~P, E, A~~	~~I, E, P~~
~~Elective~~				

I=Introduced P=Practiced E=Emphasized A=Assessed