



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 116-D	Course Name:	Institutional Food Preparation
Prerequisite:	CSM 101-A/B/C/D		
Corequisite:	CSM 116-A/B/C		
Hours Required:	Class: 13.75	Lab: 27.5	Credits: 2

Course Description/Purpose

Through daily hands-on production, students study and demonstrate the proper techniques of institutional food preparation. This area of food service is becoming more upscale every day. Areas of study include an emphasis on international and regional cuisines, as well as working with flavoring, portion control and proper handling of convenience food products in food service today. Students are required to register for all modules of CSM 116 concurrently.

Major Units

- C Introduction
- C Pre-preparation
- C International cuisines

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

- C The planning and organizing of “pre-preparation”
- C Pre-preparation for set service/extended meal service
- C Aspects of oriental cuisines
- C Aspects of modern European cuisines
- C Aspects of Mexican cuisines
- C Aspects of Mediterranean cuisines
- C Aspects of European and classics
- C Use of foreign terms

Performance Each student will be expected to *Demonstrate/Practice...*

- C Proper cleaning and cutting of raw materials
- C Preliminary cooking and flavoring
- C Proper preparation for cooking methods
- C Handling convenience foods and cakes
- C Proper portion control

Reviewed 6/2006:KT