Outline of Instruction

Division: Business
Area: Culinary Skills and Management
Course Number: CSM 201-E
Course Name: a la Carte Food Preparation
Prerequisite: CSM 116-A/B/C/D
Corequisite: CSM 201-A/B/C/D
Hours Required: Class: 22.5 Lab: 45 Credits: 3

Course Description/Purpose

This course prepares the student for the wide variety of a la carte food service establishments in the modern industry. Through daily operations of the Cuisine 1300 kitchen facility, students rotate through various stations obtaining vital hands-on experience and training. The principles of a la carte food preparation, such as menu development and food/labor costs, are also emphasized to the student. Students are required to register in all modules of CSM 201 concurrently.

Major Units

C Introduction
C Principles
C Equipment
C Cuisine 1300

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 Principles of menu development
C Proper work flow
C Advantages of sales
C The limitations of product availability
C Calculations of Labor/Food Costs
C Restrictions and limitations of equipment
C Creativity with food
C Identity proper menu preparation

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

C In all work stations
C Use of modern tools and cooking equipment
C Proficiency in cooking methods
C Proper pie preparations
C Working knowledge of the cooking battery
C Proficiency in proper plate presentation
C Proficiency in proper plate balance

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