



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management
<b>Course Number:</b>	CSM 101-B	<b>Course Name:</b>	Basic Restaurant Production
<b>Prerequisite:</b>	None		
<b>Corequisite:</b>	None		
<b>Hours Required:</b>	<b>Class:</b> 13.75	<b>Lab:</b> 27.5	<b>Credits:</b> 2

## Course Description/Purpose

Students study and demonstrate, through extensive hands-on training, daily food service production. Through rotations of training stations, students maintain and operate entree production, garnishes and salads, soups, stocks and sauces, beginning baking and basic food preparation. Students are required to register for all modules of CSM 101 concurrently.

## Major Units

- |                        |                                       |
|------------------------|---------------------------------------|
| C Introduction         | C Beginning Soups, Stocks, and Sauces |
| C Entries              | C Beginning Baking                    |
| C Garnishes and Salads | C Basic Food Preparation              |

## 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 importance of recipes
- C The various types of food service
- C The different styles of cooking methods

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

- C Proper preparation of entries
- C Proper preparation of various garnishes and salads
- C Proficiency in cooking methods for hot dressings
- C Proper preparation methods for soups, stocks, and sauces
- C Proficiency in the cooking methods for soups
- C Proficiency in the cooking methods for stocks
- C Proficiency in the cooking methods for sauces

Reviewed 2006  
6/98:KT:ng