



Course Outcome Summary

Required Program Core Course

CAFE 101 Intro to Culinary Arts and Foodservice - Basic Skills

Course Information

Division	Business
Contact Hours	45
Total Credits	3
Billable Contact Hours	3

Prerequisites CAFE 100 SANITATION "OR" Proof of a current ServSafe Certification and RDG 090 and MATH 090 or qualifying scores on accepted placement tests

Co-requisite None

Course Description: CAFÉ 101 Intro to Culinary Arts and Foodservice – Basic Skills

This course is designed to teach students the fundamentals of food preparation and basic skill used in the foodservice industry. This includes safety skills, modern kitchen tools and equipment, product understanding and identification, cutlery skills, weights and measures, basic recipe understanding, fundamentals of basic cooking principles, laws and rules of professional foodservice, teamwork and understanding commercial kitchen operations.

This course is a required core course for students pursuing an AAS in Culinary Arts & Foodservice Education

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate competence with basic foodservice practices.
- B. Demonstrate competence with tools and equipment and weights and measurements.
- C. Demonstrate competence in product identification
- D. Demonstrate competence in recipe understanding and development.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Identify/Recognize professional kitchen fundamentals (PO – A,B,C,D)
2. Identify/Recognize menu & recipe development and application. (PO – D)
3. Identify/Recognize products and equipment used in professional kitchens. (PO- A,B,C)
4. Identify/Recognize Laws and rules that apply to food service establishment.
5. Identify/Recognize cooking principles. (PO – A)
6. Demonstrate knife skills. (PO – B)
7. Demonstrate equipment operations and usage. (PO – B)
8. Differentiate and list different food products and their sources. (PO – C)
9. Explore different styles of Global Cuisine.



MONROE COUNTY
COMMUNITY COLLEGE

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10. Demonstrate understanding of current trends and technology used in food service industry.
11. Identify/Recognize the History of Culinary Arts and Professional Foodservice.
12. Identify Diversity in modern Foodservice operations.

Date Updated: 2/2/2020, 4/20/2020

By: Kevin Thomas