



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 CSM 100 Food Sanitation or proof of updated ServSafe Certificate

Course Description: CAFE 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 a broad understanding of styles of food preparation within a commercial kitchen setting
- B. Prepare examples of, and demonstrate understanding of “cuisine” and the “menu” and their significance in the Foodservice industry
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens
- M. Demonstrate awareness and appreciation of current trends in the Foodservice industry
- N. Exhibit professionalism and commitment to the Foodservice industry

Course Outcomes

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

1. Identify/Recognize professional kitchen fundamentals (PO – A, D,)
2. Identify/Recognize menu & recipe development and application. (PO – B)
3. Identify/Recognize products and equipment used in professional kitchens. (PO- A,D)
4. Identify/Recognize Laws and rules that apply to Foodservice establishment. (PO – N)
5. Identify/Recognize cooking principles. (PO – A,)
6. Demonstrate knife skills. (PO – D)
7. Demonstrate equipment operations and usage. (PO – D)
8. Differentiate and list different food products and their sources. (PO-A, B)
9. Explore different styles of Global Cuisine. (PO – A)
10. Demonstrate understanding of current trends and technology used in Foodservice industry. (PO – M)
11. Identify/Recognize the History of Culinary Arts and Professional Foodservice. (PO – N)
12. Identify Diversity in modern Foodservice operations. (PO – N)

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