



Course Outcome Summary

Required Program Core Course

CAFÉ 112 Food Preparation and Cooking II Meat, Poultry, Seafood & Entrees

Course Information

Division	Business
Contact Hours	Lecture 15 Lab 60
Total Credits	3
Billable Hours	5

Prerequisites CAFÉ 102

Course Description CAFÉ 112 Food Preparation and Cooking II

Students learn the fundamentals of food preparation pertaining to Meats, Poultry, Seafood, and Entrees in the modern kitchen using proper tools and equipment. Students will learn “path” of understanding and ordering specifications, receiving, storage, preparation, and sensory evaluation of Meats, Poultry, Seafood and Entrees.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education (CAFÉ)

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.
- D. Demonstrate various cooking techniques and procedures available in commercial kitchens.
- E. Accurately weigh, measure and convert quantities and amounts within recipes.
- H. Prepare a variety of sauces and condiments
- I. Demonstrate competence in preparing protein Entrée items

Course Outcomes

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

1. Identify/Recognize Meat, Poultry, Seafood, and Entrees in restaurant preparations (PO-A)
2. Identify/Recognize menu development and application. (PO-D,E)
3. Identify/Recognize products and equipment used in preparations of protein items. (PO-D,E)
4. Identify/Recognize proper storage and aging of protein items. (PO-D,I)
5. Identify/Recognize cooking principles of Meats, Poultry, Seafood and Entrees. (PO-A,D,I)
6. Demonstrate knife and butchering skills. (PO-D,I)
7. Demonstrate equipment operations and usage. (PO-D,E,I)
8. Differentiate and list different protein items and their sources. (PO-I)
9. Explore different styles of Global Cuisine. (PO-A)
10. Demonstrate various cooking techniques and procedures of protein items. (A,D,I)
11. Identify/Recognize the importance of “center of the plate” items and their financial role. (PO-A)
12. Identify and fabricate Meat, Poultry, and Seafood items. (PO-I)
13. Accurately weigh, measure and convert quantities and amounts within recipes. (PO-E)

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