



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