Course: CUL-1040 Culinary I

Term:

INSTRUCTOR: 
OFFICE: 
OFFICE PHONE: 
HOME PHONE 
e - mail: 
OFFICE HOURS: Should these hours not be convenient to your schedule, please contact me for an appointment.

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It is the student’s responsibility to check D2L and MyNSCC email on a regular basis. These are the official communication channels between the college and students. Students are responsible for the information communicated through those channels. D2L contains specific course information and MyNSCC contains information important for other purposes.

COURSE DESCRIPTION

The introductory food production class for culinary students. Topics include the theories and methods of cooking, vocabulary, and the development of safe and sanitary kitchen practices. Production items will include vegetable, starch and poultry preparations, stocks, soups and egg cookery. Corequisite: CUL 1015

COURSE OUTCOMES: Upon successful completion of CUL 1040 Students will:

- Set up a proper work station and participate in returning the kitchen to its standard condition
- Execute a series of knife cuts using the proper safe knife handling methods
- Execute and season a variety of foundation dishes
- Define, utilize and convert standard American weights and measures
Identify and use herbs, spices, oils, vinegars and marinades

Practice safe and sanitary food handling techniques

**COURSE COMPETENCIES:** The following are detailed course competencies intended to support the course outcomes

- Demonstrate the basic operation of a food production facility including competency in the policies and procedures of Nashville State’s food production lab.
- Describe and list the cleaning assignments for the kitchen
- Have practiced basic knife skills, hand tool and equipment operation, with emphasis on proper safety techniques.
- Execute the dice, batonnet, julienne, mince and bias cuts on a variety of vegetables
- Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
- Demonstrate sanitary food handling techniques, safe work practices, and proper equipment and facility use and maintenance as taught in CUL 1015, Sanitation and Safety.
- Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
- Execute and season a number of foundation dishes including stocks, cream soups, puree soups, starches, vegetables, and grains.
- Food production utilizing the repertoire of cooking methods.
- Utilize standard weights and measures, and demonstrate proper scaling and measurement techniques.
- Work in a team environment, under the direction of a teaching Chef, and demonstrate the ability to take direction and constructive criticism in order to improve as a culinarian.
- Identify the components of a chicken egg
- Prepare a variety of eggs, crepes, and breakfast meats
- Demonstrate the procedure for writing, reading and executing a standardized recipe.

**COURSE CO-REQUISITES**

CUL 1015 Sanitation and Safety

A requirement of this class is that a student is currently enrolled in CUL 1015, or the student has completed CUL 1015 with a grade of C or better.

**TEXTBOOK/LAB MATERIALS**

Kitchen knives and equipment
Chef’s uniform

Revised 7-14
**Recommended:** *The New Food Lover’s Companion*, Sharon Tyler Herbst, Barron’s.

**GRADING CRITERIA**

40 % Mid-term and Final exams  
20% Quizzes / Assignments  
40% Lab Participation and Production Grade

Production grading is based on the following criteria; a sample grading form is included with this syllabus for your review

- Sanitation  
- Technique  
- Organization

Mid-term and final exams are comprised of two parts, a written or theory component and a production component. It is vitally important that you do not miss a scheduled exam. If a situation arises that prevents you taking a scheduled exam, you should notify the instructor prior to the scheduled start time of that exam. The failure to notify your instructor will disqualify you from making up a missed exam and will result in a grade of 0 for that exam. Make up exams are scheduled at the instructor’s convenience.

Quizzes will be given regularly and the lowest quiz grade will be dropped.

**GRADING SCALE**

- A = 90 – 100%  
- B = 80 – 89  
- C = 70 – 79  
- D = 60 – 69  
- F = Below 60

**COURSE STRUCTURE**

4 Hour Block: 1 Hour Lecture/3 Hour Lab  
➢ 1 hour lecture  
➢ 3 hour preparation, cooking time, and clean-up

The production lab is intended to be a place where students can practice learned techniques in a structured, but relaxed environment. Mistakes will be made, but you should strive to learn from them. Be prepared for feedback and constructive criticism from the Chef-Instructor as well as class members.

**ATTENDANCE POLICY**

A student is expected to attend all scheduled classes and laboratories. Each instructor will formulate an attendance policy and provide it on the course syllabus. Absences are counted from the first scheduled meeting of the class, and it is the

Revised 7-14
responsibility of each student to know the attendance policy of each instructor in whose class he/she is enrolled. If a student is absent from a class, he/she should give an advanced explanation to the instructor. Absences in a course may affect a student’s final grade. The student is responsible for all assigned work in the course regardless of excused or unexcused absences. Tardiness may also affect a student’s final grade.

Failure to attend class will result in a final course grade of “FA” or “FN” (see explanation below) depending on the individual instructor’s course policy.

FA = failure, attendance-related (unofficial withdrawal) Last recorded date of attendance required.
FN = failure, never attended class (unofficial withdrawal)

UNIFORM STANDARDS

- Student uniform will consist of a white, double breasted chef’s coat and industry-standard Hounds tooth checked pants.
- Student must wear a floppy, white hat or a white skull cap. A clean white apron must be worn as well, either folded over and tied at the waist or worn full, extending down to the knees.
- Uniforms are to be clean and wrinkle-free at the start of production lab.
- Colored chefware clothing is not allowed in production labs.
- It is recommended that a plain white T-shirt be worn underneath the chef coat. Colored or brightly lettered t-shirts or colored undergarments are not acceptable worn underneath the chef coat. A long sleeved white t-shirt may be worn underneath the chef’s coat but should not show under the sleeve of the chef’s coat.
- Acceptable footwear includes a sturdy work shoe, preferably black, either low or high top. Black commercial kitchen clogs are allowed. Sneakers, basketball shoes, cowboy boots, moccasins, sandals, loafers, hiking boots and similar footwear are not acceptable. Socks are to be worn as well.
- Shoes are to be clean and polished at the start of production lab.
- Students who arrive in class in either a partial uniform, dirty uniform or who fail to adhere to the above standards will be dismissed from that class and marked absent for the period.

REQUIRED KNIVES/TOOLS

Chef’s knife, 8” blade minimum
Paring knife, 3-4”
Sharpening steel, 10/12” round or oval
Potato peeler, standard or fancy
Knife case, knife pocket roll or tool box to hold equipment

HYGIENE

- Student’s hair must be neat, trimmed and clean. All of the student’s hair is to be tucked under the student’s hat.
- Mustaches, beards, and sideburns must be clean, short and neatly trimmed.
  Male students are required to shave prior to a kitchen production session.
Personal hygiene must be maintained, including but not limited to daily bathing, clean hands and fingernails.

Chewing gum is not permitted in class.

Upon entering the lab, students are required to wash their hands in the hand sink. This includes after returning from any break or after touching the face or hair.

Acceptable jewelry includes a watch and/or wedding ring (plain gold band). Earrings may not dangle below the ear lobe.

Excessive makeup, any perfume or cologne, long and/or painted fingernails are not permitted.

GENERAL STANDARDS

All Nashville State Tech rules apply concerning smoking, drug and alcohol use, sexual harassment and other behaviors. Students should refer to the “Policy Statement on Code of Student Conduct”, pages 13-15 in the student handbook.

No food, equipment, or supplies are to be taken out of the kitchen lab for personal use.

Profanity is not permitted in the kitchen lab or in any classroom environment.

No personal calls are to be either received or made during lab session. Any official call made by a student must be logged with the instructor’s permission.

Students are expected to cooperate with all faculty, administrators, and classmates.

Students are expected to arrive to class, on time and prepared for that day’s work. Frequent or regular tardiness will be grounds for a grade of WF. Consult the attendance policy concerning absence and tardiness.

Eating or drinking is not allowed in the lab/production area unless given specific permission by the instructor as part of the educational experience.

Kitchen knives are working tools that are required of a professional chef. They also represent a considerable investment. Knife kits are required in the kitchen during the student’s scheduled lab. When not in lab, students are not permitted to carry their knife kits around campus. After lab, students must either take their knife kit directly to their locked vehicle or placed in their locker on campus. Knife kits are not permitted in the classroom (non-kitchen) environment. Lockers are available, but it is the student’s responsibility to provide a lock for the locker.

Breaks during lab session are at the discretion of the Chef-Instructor.

The lab session has a scheduled completion time. However, the class is dismissed by the Chef-Instructor and will not be dismissed until the entire kitchen is clean. Student teams who finish their clean-up assignment before other teams will assist those teams. The group will be dismissed as a whole when the Chef-Instructor determines the kitchen is in the required state of cleanliness.

Specific clean-up procedures will be designated in the class by the Chef-Instructor.

Early Warning System

Revised 7-14
Nashville State Community College has implemented an Early Warning System to notify students via e-mail about academic problems such as poor classroom attendance, poor performance on assignments/tests, poor communication skills, late/missing assignments, and/or lack of classroom participation. Please note that Early Warning Alerts do not affect a student’s academic standing.

**AMERICAN DISABILITIES ACT (ADA) POLICY**

Nashville State complies with the Americans with Disabilities Act. If you wish to request any special accommodations for any courses in which you are enrolled, contact the Student Disabilities Office at 353.3721.

**CLASS MISCONDUCT AND PROCEDURES:**

Nashville State Community College has a zero tolerance policy for disruptive conduct in the classroom. Students whose behavior disrupts the classroom will be subject to disciplinary sanctions. Please consult your Student Handbook for more specific details.

The instructor has primary responsibility for control over classroom behavior and maintenance of academic integrity. He/she can order temporary removal or exclusion from the classroom of any student engaged in disruptive conduct or in conduct which violates the general rules and regulations of the College. Disruptive behavior in the classroom may be defined as, but is not limited to, behavior that obstructs or disrupts the learning environment (e.g., offensive language, harassment of students and professors, repeated outbursts from a student which disrupt the flow of instruction or prevent concentration on the subject taught, failure to cooperate in maintaining classroom decorum, etc.), the continued use of any electronic or other noise or light emitting device which disturbs others (e.g., disturbing noises from beepers, cell phones, palm pilots, laptop computers, games, etc.).

Please be aware that children are not allowed in class or unattended on campus.

**ACADEMIC DISHONESTY**

Any form of academic dishonesty, cheating, plagiarizing, or other academic misconduct is prohibited. “Plagiarism may result from: (1) failing to cite quotations and borrowed ideas, (2) failing to enclose borrowed language in quotation marks, and (3) failing to put summaries and paraphrases in your own words (A Writer’s Reference 331). Academic dishonesty may be defined as, but is not limited to, intentionally trying to deceive by claiming credit for the work of another person, using information from a web page or source without citing the reference, fraudulently using someone else’s work on an exam, paper, or assignment, recycling your own work from another course, purchasing papers or materials from another source and presenting them as your own, attempting to obtain exams/materials/assignments in advance of the date of administration by the instructor, impersonating someone else in a testing situation, providing confidential test information to someone else, submitting the same assignment in two different classes without requesting both instructor’s permission, allowing someone else to
copy or use your work, using someone else’s work to complete your own, altering documents, transcripts or grades, and forging a faculty/staff member’s signature. In addition to other possible disciplinary sanctions that may be imposed through regular college procedures as a result of academic dishonesty the instructor has the authority to assign an “F” or a “Zero” for the exercise, paper, or examination or to assign an “F” for the course. Students may appeal through the appropriate college grade appeal procedures.

**Inclement Weather Policy**

In the event of an inclement weather event, check the Nashville State web site home page at www.nscc.edu for announcements on campus closures. Campus closures will also be announced on local television stations (channels 2, 4, 5, and 17).

When classes are cancelled, an online assignment will be posted in NS Online. Check your NS Online email for a message from your instructor regarding your online assignment requirements. Even though classes may be cancelled, some areas, i.e. Testing Center, may be open. However, you should check before commuting to campus.

The Vice President for Academic Affairs and the Director of Security are responsible for cancellation decisions during an inclement weather event for the Nashville State main campus and the Southeast campus. Cookeville, Waverly, and Dickson Campus Directors will make class cancellation decisions based on conditions in their respective areas. Decisions about class cancellations are based on actual conditions, not forecasts. The perspective used for making decisions is that of the college as an employer, not as a K-12 institution. Students should use their own best judgment in determining whether to report to campus during inclement weather when classes are not cancelled.

**NOTE:** This syllabus is meant simply as a guide and overview of the course. Some items are subject to change or may be revised at the instructor’s discretion. Each instructor will further clarify their criteria for grading, classroom procedures, attendance, exams and dates, etc. on his/her course syllabus.

**SPECIAL NOTE**

The equipment in the teaching kitchen represents a considerable investment to Nashville State Tech. Theft of any equipment will be taken seriously. Any student caught stealing any piece of equipment, however small, will at the minimum fail the course and will be recommended for suspension from the college. The chef-instructor has the responsibility to prevent such action and can take appropriate measures to prevent theft.