Course: CUL-1045 Culinary II

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**
A continuation of CUL 1040 Culinary I. Topics include stocks, soups, sauces, beef, pork, seafood and poultry items, vegetables and starches. Utilizing recipes and techniques as presented in class, students will prepare a number of buffets.  
Prerequisite: CUL 1040

**COURSE OBJECTIVES**

One of your objectives this semester should be to continue to practice and improve those skills that were introduced in Culinary I. You should focus on knife skills, effective seasoning of foods and sanitary work practices. We will explore many new concepts, methods and techniques this semester which will enable us to improve our teamwork skills and increase our confidence in the production kitchen environment. At the conclusion of our time together this semester you will:

- Identify the composition, handling, and preparation of beef, pork and poultry.
- List and identify the eight primal cuts of beef and the major sub-primal cuts.
- Continue the development and improvement of effective work habits, including knife skills, personal and team organizational skills.
- Demonstrate sanitary food handling practices, safe work habits, and proper equipment and facility use and maintenance as learned in CUL 1015, Sanitation and Safety.
- Execute a variety of poultry, beef, and pork recipes using the roasting, grilling, braising, and steaming cooking methods.
- Execute various vegetable, starch, and fresh pasta recipes.
- Demonstrate the ability to prepare chicken stock, veal stock, and demi-glace.
- Demonstrate the following butchery techniques: bone and filet a whole chicken; trim beef tenderloin, top butt sirloin, pork loin and pork tenderloin.
- Continue to refine the ability to properly season foods, so as to improve their flavor and appeal.
- Write standardized recipes, associated preparation lists, and order requisitions
- Work in a team environment, under the direction of the teaching chef, and demonstrate the willingness to accept constructive criticism as vital for improvement as a culinarian.
- Define culinary terminology as introduced during current term and previously in CUL 1040, Culinary I
- Prepare a number of buffet meals to be served to visiting guests

**PREQUISITES FOR CUL1045**
CUL 1015 Sanitation and Safety
CUL 1040 Culinary I

**TEXTBOOK / LAB MATERIALS**

Kitchen knives and equipment
Appropriate chef's uniform

**GRADING CRITERIA**

- **30%** Mid-Term and Final Exams: Theory and Production
- **20%** Quizzes
- **50%** Lab Production

Lab production grade will be based on technique, organization, effort, and sanitation practices. You will be provided with a sample form which the instructor will use for production evaluation. Quizzes will be primarily short answer type and will cover material discussed at intervals. Most quizzes are graded to a point total of 20 while exams are scored to 100 points.
Production exams will be scored separately and the format will be discussed prior to testing date. You should only miss a production exam in cases of extreme emergency as it is very difficult to schedule kitchen time and have product available for production make-up exams.

**GRADING SCALE**

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

**COURSE STRUCTURE**

**CUL 1045 Culinary II** meets in five (5) hour blocks – Approximate allotment will be:

- One (1) hour lecture and class discussion
- Two and a half (1 1/2) hour preparation and production
- One half (1/2) hour tasting and evaluations
- Three quarters (3/4) of an hour clean-up

**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 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)

**REQUIRED TOOLS**

Chef’s knife, 8” blade minimum
Paring knife, 4”
Boning Knife, 6”
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.
- Colored chef wear is not allowed in production labs.
- All students must wear a white floppy hat or an approved NSCC culinary baseball cap.
- A clean white apron, either folded and tied at the waist or worn full must be worn during production lab.
- Uniform should be clean and wrinkle free.
- It is recommended that a plain white T-shirt be worn underneath the chef’s coat.
- Shoes should be black, clean and of an appropriate work style. Open toed shoes of any kind are not allowed on production lab.
- Students who arrive in class in partial uniform, dirty uniform or fail to adhere to uniform standards will be subjected to the following:

  Occurrence # 1: One (1) point subtracted from the day’s production score

  Occurrence # 2: Receive a zero (0) for the day’s production score

  Occurrence # 3: Will be prohibited from participation and will be marked absent

HYGIENE

- Personal hygiene standards must be maintained, including daily bathing, clean hands and fingernails.
- Chewing gum is not permitted in class
- Food and drinks are not allowed on production tables.
- Hair must be neat, trimmed and clean. Hair should be tucked under hat where applicable.
- Male students should shave prior to class, and mustaches, beards, and sideburns should be clean, and neatly trimmed.
- Excessive makeup and perfume, long and/or painted fingernails are not permitted in lab.
GENERAL STANDARDS

- All Nashville State rules regarding 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 from the kitchen for personal use without the approval of the chef-instructor.
- Profanity is not permitted in the kitchen or in any classroom environment.
- No personal calls are to be made or received during class time.
- **Please turn off cell phones and pagers when entering class!**
- Students are expected to cooperate with all faculty, administrators and classmates.
- Kitchen knives are working tools that are required of the professional chef. They also represent a considerable investment. Knife kits are required in the kitchen during the student’s scheduled lab, but students are not permitted to carry their knife kits around campus. After class, knife kits should be returned to student’s vehicle or secured in a campus locker. The student is responsible for providing a lock. Knife kits are not permitted in any non-kitchen classroom!
- Breaks during lab session are at the chef’s discretion.
- Classes have a scheduled dismissal time; however, the class will be dismissed as a whole by the chef when the kitchen is cleaned to the standards outlined in class.

Early Warning System

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’S WITH DISABILITIES ACT (ADA)

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.

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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

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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 Community College, and as such, theft of any equipment will be taken seriously. Incidents of theft, no matter how small, will result in immediate failure of the course and a recommendation of suspension from the college. The chef is responsible for preventing such incidents and will take appropriate action to insure they do not occur!