Course Syllabus: CU-2050 Culinary III

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.

Monday       Tuesday       Wednesday       Thursday       Friday

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 capstone course required for all culinary majors. Topics include recipe development, menu construction and pricing. Demonstration of proficiency in proper cooking method selection and construction of salads, entrées with appropriate side items and desserts is required for successful completion of CUL 2055. Prerequisites: CUL 1040, CUL 1045, CUL 1020, CUL 2020, CUL 2030 & CUL 2055

COURSE OUTCOMES Upon successful completion of CUL2050 students will:

- Demonstrate continued development of effective and sound work practices, including knife skills, personal and kitchen organizations skills.
- Execute the basic cooking methods.
- Execute a number of dishes including stock, soups, sauces, seafood, starches and vegetables/
- Demonstrate the ability to properly season foods
Write and execute a regional American bistro-style menu and prepare items from that menu

Execute a final exam project consisting of a green salad with emulsified dressing, a seafood course, entrée with appropriate side items and a plated and sauced dessert.

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

- Identify and prepare various protein items
- Execute a variety of properly seasoned vegetable, starch and protein items using the dry, moist and combination cooking methods
- Demonstrate safe work habits
- Develop a menu appropriate for an American bistro style restaurant
- Develop and write a business concept to accompany the menu
- Cost all recipes associated with the menu and determine appropriate selling price given a food cost percentage
- Prepare comprehensive ingredient and preparation lists from the recipes
- Lead the members of class in the execution of selected items from the menu to be served to guests
- Demonstrate a basic competency in the cooking methods as learned in CUL 1040, CUL 1045, CUL 1020, CUL 2020, CUL 2030 and CUL 2055

**TEXTBOOK/LAB MATERIALS**

There is no designated textbook required for CUL 2050, but students are encouraged to review material from those textbooks used in previous courses.

Assorted cookbooks and cooking magazines
Kitchen knives and equipment
Chef’s uniform

**Students are strongly advised to read cooking magazines and cookbooks to further their knowledge of cooking and to reinforce the concepts learned in class**
**ADDITIONAL EXPENSE**

The Culinary III final exam requires you to practice potential exam menu items at home. You can expect to spend up to $100 on ingredients used to prepare the items that might be included in the final exam.

**TERM PROJECT**

Students will be required to complete a term project that will consist of writing an effective bistro-style menu, costing the recipes that comprise that menu, creating ingredient lists and prep sheets. Students will assume the role of sous chef and will direct classmates in the execution of selected menu items to be prepared for visiting guests.

The instructor will provide additional details on this project during the course of the semester.

**FINAL EXAM:**

Students will execute a final cooking exam designed to assess competency in all areas of study within the Nashville State Culinary Program. The exam ingredients will be communicated to students no more than two weeks prior to the exam. Students will be expected to execute, plate and present to the teaching instructor the following items.

1. A green salad with and emulsified dressing
2. A seafood course
3. Entrée course with one protein item and appropriate side items
4. A plated dessert with appropriate dessert sauce

Additional details and assessment methods will be provided by the instructor during the course of the semester.

**GRADING CRITERIA**

30% Production Evaluation
20% Menu project
15% Mid-term exam-Theory & Production
35% Final production exam
The production lab grade will be based on sanitation practices, organization, teamwork, personal effort and the ability to execute assigned production tasks effectively.

**GRADING SCALE**

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

**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.
- A white T-shirt is to be worn underneath the chef coat. Colored or 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. 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 penalized according to program policy.
- 1st instance-lose one point on production.
- 2nd instance-production grade of zero for the day.
- 3rd instance-dismissed from class for the day.

**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, using the technique learned in sanitation class, or as demonstrated by the instructor. 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).

Revised: 4-13
Excessive makeup, 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” 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.
- No cell phone or pager use as per Nashville State Tech policy per Student Handbook.
- 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.
- The Chef-Instructor will designate specific clean-up procedures in the class.

**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)

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.

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, lap-top 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.

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!