CUL 111 - PROFESSIONAL COOKERY

Course Description

An intensive study of foods and cooking, this course exposes the student to commercial equipment, quality food production, and professional presentation. It provides the chef training student with the practice and theory involved in the preparation of foods in a commercial operation. Basic cooking terminology, methods and procedures are introduced. The course also includes kitchen safety and sanitation, knife and equipment identification and technique, preparation of stocks, soups, and mother sauces, meats, poultry and seafood, and the presentation of a complete meal. Uniforms and knives will need to be purchased through the department for this course. Group 2 course.

Credit Hours

5

Contact Hours

10

Lab Hours

10

Required Prerequisites

ENG 99/108 or higher, MTH 08 or higher, CUL 110 may be taken concurrently

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:
- Define and explain key concepts, terms, relationships appropriate to professional cooking.
- Identify equipment and products used in professional kitchens.
- Connect the use of cooking methods to planned end results.

Application:
- Demonstrate professional knife skills and cooking methods.
- Modify recipes to reflect the quantity needed for production.

Integration:
- Integrate quality cooking methods and service to produce customer satisfaction.
- Relate interactions between cooking and design, sanitation and management.

Human Dimension:
- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

Caring - Civic Learning:
- Describe the impact of quality food service on successful food service outlets.

Learning How to Learn:

- Interpret standardized recipes to create various menu items.
- Determine appropriate knife skills and cooking techniques in various commercial restaurant situations.