

CA A210: DIRECTED PRACTICE FOR CULINARY ARTS 1

Item	Value
Curriculum Committee Approval Date	02/07/2024
Top Code	130630 - Culinary Arts
Units	2 Total Units
Hours	126-156 Total Hours (Lecture Hours 6; Other Hours 120-150)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

This is a directed practice opportunity for Culinary Arts which includes practical training in the OCC cafeteria operation. Students will rotate through the major areas in the kitchen in supervised settings. Students will be required to follow Culinary Department dress standards. TB clearance required. PREREQUISITE: CA A120, CA A124 and CA A149. ADVISORY: CA A122. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Work in the different stations of the OCC Cafeteria kitchen and apply these food preparation techniques to similar operations in the industry.

Course Objectives

- 1. Practice proper techniques of sanitation, safety and work habits which relate to commercial food production and service, demonstrate good personal hygiene/health practices.
- 2. Demonstrate high standards of professionalism including adhering to departmental dress code, and maintaining a high level of timely arrival and consistent attendance.
- 3. Demonstrate ability to disassemble, sanitize and re-assemble and properly use all small appliances and equipment in a safe and appropriate manner.
- 4. Demonstrate proper techniques of receiving, and counting food (inventory).
- 5. Properly store foods and maintain organized, clean and sanitary conditions in storage, recycling, waste and receiving areas (back-dock).
- 6. Demonstrate proper use of the dish-machine and the ability to wash dishes and pots and pans throughout a "shift."
- 7. Demonstrate proper care and use of equipment, utensils and tools used in food preparation.
- 8. Demonstrate skill to follow and use recipes and plan and organize proper mise en place to prepare assignments.
- 9. Demonstrate specific preparation techniques in various food production areas, to quality standards of the operation: A Hot Food Preparation 1. Savory sauce making techniques, thickening, reducing, straining 2. Vegetable Cuts and proper use of knives 3. Hot Entrée 4. Vegetable and starch accompaniments B. Pantry 1. Fruit and

Vegetable Preparation – Washing, Storage, Peeling, Basic Cuts, Cold Sauces and Dressings C. Bakery 1. Fundamental breads and rolls 2. Desserts and baked goods D. Front Line 1. Griddle and Fry cooking a. egg station b. hot sandwiches c. cold sandwiches 2. Runner and Stocker E. Chefs Station and Swing Cook

Lecture Content

I. Rotation through the major work areas in OCCs Cafeteria Operation A. Food Preparation 1. Hot Food Prep 2. Pantry 3. Bakery 4. Front Line 5. Chef Demo/Swing Station B. Storeroom/Stewarding 1. Product Receiving 2. Inventory 3. Storage: Dry Goods and Cold Storage: refrigeration and freezer 4. Dish-room 5. Utility Cleaning Person II. Completion of Tasks Within Given Time Frame A. Use of Checklists 1. Production Schedule 2. Cleaning Checklists 3. "Mise-en-Place" Checklist B. Proper Use of Recipes 1. Hot Food Prep 2. Pantry 3. Bakery Recipes 4. Front Line C. Tracking of Work Pace/Timing 1. Time on Task 2. Sense of Urgency on Given Work Process 3. Partner Time Comparison Technique

Lab Content

I. Rotation through the major work areas in OCCs Cafeteria Operation A. Food Preparation 1. Hot Food Prep 2. Pantry 3. Bakery 4. Front Line 5. Chef Demo/Swing Station B. Storeroom/Stewarding 1. Product Receiving 2. Inventory 3. Storage: Dry Goods and Cold Storage: refrigeration and freezer 4. Dish-room 5. Utility Cleaning Person II. Completion of Tasks Within Given Time Frame A. Use of Checklists 1. Production Schedule 2. Cleaning Checklists 3. "Mise-en-Place" Checklist B. Proper Use of Recipes 1. Hot Food Prep 2. Pantry 3. Bakery Recipes 4. Front Line C. Tracking of Work Pace/Timing 1. Time on Task 2. Sense of Urgency on Given Work Process 3. Partner Time Comparison Technique

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- DE Online Lecture (02X)
- Work Experience (20)
- Directed/Independent Study (40)
- Field Experience (90)

Instructional Techniques

Lecture Demonstration Practical application in supervised setting

Reading Assignments

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Writing Assignments

Maintain log or journal of directed practice experience and documentation of hours Active participatory experience in individual study is the basic means by which learning objectives are obtained.

Out-of-class Assignments

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Demonstration of Critical Thinking

1. Evaluation by directed practice site supervisors, comparing to quality standards of operation 2. Evaluation by directed practice instructor of student journal entries, completion of hours and areas of work

Required Writing, Problem Solving, Skills Demonstration

Maintain log or journal of directed practice experience and documentation of hours Active participatory experience in individual study is the basic means by which learning objectives are obtained.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/waitress): Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Other Resources

1. Selected handout materials to be provided and distributed by the instructor