

# SPED C091N: CULINARY BASICS 1

Item	Value
Curriculum Committee Approval Date	11/17/2017
Top Code	130630 - Culinary Arts
Units	0 Total Units
Hours	40 Total Hours (Lecture Hours 16; Lab Hours 24)
Total Outside of Class Hours	0
Course Credit Status	Noncredit (N)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	Yes; Repeat Limit 99
Grading Policy	P/NP/SP Non-Credit (D)

## Course Description

This introductory culinary arts course is designed for students interested in developing the basic skills required for a vocation in the modern food industry. Using both classroom and an integrated kitchen lab experience, this class teaches best practices for professional food handling with an emphasis on front-of-the-house skills, safety, and hygiene. Students will train for the California Food Handlers Certification. Noncredit. NOT DEGREE APPLICABLE. Not Transferable.

## Course Level Student Learning Outcome(s)

1. Successfully recall basic knowledge of typical commercial kitchen best practices for hygiene, food safety, and cooking.
2. Complete a culinary activity by safely following directions while using proper tools.
3. Take part in ServSafe pre-certification.

## Course Objectives

- 1. Recognize and differentiate appropriate cooking measurements and temperatures.
- 2. Follow verbal and written directions to complete the ServSafe tutorial and pretest.
- 3. Utilize simple manual cooking tools safely and independently.
- 4. Employ state-mandated personal and professional techniques to maintain appropriate kitchen hygiene and food storage practices.
- 5. Create a simple class project during the allocated class time.
- 6. Clean up his/her work area following participation in all class activities.

## Lecture Content

The Importance of Culinary Arts Best Kitchen Practices California Food Handlers Certification Vocations in Culinary Arts Fields The Anatomy of a Kitchen: Large Kitchen Appliances Kitchen Service Tools: Manual Safety Purpose Best Use Tool Care Cleaning Kitchen Service Tools: Electronic Safety Purpose Best Use Tool Care Cleaning Kitchen Hygiene Personal Cleanliness Practices Hand Washing Procedures Appropriate Glove Use Tool and Kitchen Safety Dish Washing Best Practices Correct Manual Tool Use Kitchen Surface Sterilization Kitchen Appliance Function, Use

and Cleaning Food Identification and Storage Food Identification Food Storage First In/First Out Food Contamination/Food Borne Illnesses Measurements and Temperatures Typical Kitchen Measuring Tools and Use Kitchen Thermometers, Calibration and Use Culinary Preparation and Activities Creativity Planning Preparing Producing ServSafe Training Online Training Online Pre-Test Kitchen and Community Stewardship Community Kitchens Food Banks Volunteerism

## Lab Content

Kitchen Hygiene Personal Cleanliness Practices Hand Washing Procedures Appropriate Glove Use Tool and Kitchen Safety Dish Washing Best Practices Correct Manual Tool Use Kitchen Surface Sterilization Kitchen Appliance Function, Use and Cleaning Food Identification and Storage Food Identification Food Storage First In/First Out Food Contamination/Food Borne Illnesses Measurements and Temperatures Typical Kitchen Measuring Tools Kitchen Thermometers Culinary Preparation and Activities Planning Preparing Producing ServSafe Training Online Training Online Pre-Test Kitchen and Community Stewardship

## Method(s) of Instruction

- Enhanced NC Lect (NC1)
- Enhanced NC Lab (NC2)
- Live Online Enhanced NC Lect (NC9)
- Live Online Enhanced NC Lab (NCA)

## Instructional Techniques

Lecture with illustrated slides. Online video ServSafe Training. Discussion of key concepts. and related current issues. Demonstrations by instructor. Hands-on kitchen tool use assignments and practice Kitchen hygiene problem solving skills training and responsibilities. Peer supported evaluation.

## Reading Assignments

There is no reading assignment.

## Writing Assignments

There is no writing assignment.

## Out-of-class Assignments

Students will complete one out-of-class assignment.

## Demonstration of Critical Thinking

Direct observation of standard practices.

## Required Writing, Problem Solving, Skills Demonstration

The completion of student cooking project.

## Eligible Disciplines

Special education: Minimum qualifications for these faculty members are specified in title 5, section 53414. Masters degree required. Title 5, section 53414

## Other Resources

1. Coastline Library