

SPED C092N: CULINARY BASICS 2

Item	Value
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 is the second of two Culinary Arts courses designed to help students refine traditional skills required for a vocation in the modern food industry. Integrated laboratory kitchen experiences will enhance classroom lecture in training students to successfully pass the California Food Handler Certification on-line and replicate these crucial skills with consistency in the classroom lab. Emphasis will be placed on back-of-the-house skills, including food preparations for the campus food cart and as training assistance to an in-house professional restaurant. Noncredit. NOT DEGREE APPLICABLE. Not Transferable.

Course Level Student Learning Outcome(s)

1. Successfully cook by safely following directions, using correct tools, and practicing proper cooking techniques.
2. Successfully recall knowledge of basic kitchen best practices, including personal and kitchen hygiene practices to support a healthy and safe cooking environment for both work and volunteer opportunities.

Course Objectives

- 1. Recognize, differentiate, and demonstrate proper thawing, cooking, cooling, and kitchen storing procedures.
- 2. Follow verbal and written directions to successfully complete ServSafe certification.
- 3. Utilize appropriate manual and mechanized tools and appliances safely and independently.
- 4. Plan, prepare, and serve one cooked and one uncooked food item during the allocated class time.
- 5. Participate in the food preparation and service of food items at Coastline Colleges food cart.
- 6. Make use of best hygiene practices in professional and volunteer kitchen settings.

Lecture Content

Culinary Arts Professions Advanced Kitchen Hygiene Kitchen Sterilization Safe Kitchen Cleaning Practices Advanced Tool and Kitchen Safety and Use Best Practices Advanced Food Identification Food Storage/Expiration Disposal Practices Food Cleaning, Preparation, Cooking and Storage Advanced Measurements Temperatures Thermometer Use

Culinary Food Cart Activities Uncooked Food Items Cooked Food Items ServSafe Training and Completed Certification Kitchen and Community Stewardship

Lab Content

Advanced Kitchen Hygiene Advanced Tool and Kitchen Safety and Use Best Practices Advanced Food Identification and Storage Advances Measurements and Temperatures Culinary Luncheonette Activities Uncooked Food Items Cooked Food Items ServSafe Training and Certification 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 on-line training video preparation for testing Discussion of important concepts and relevant current issues. Instructor demonstrations. Hands-on cooking scenario problem solving opportunities. Independent food preparation training. Peer supported evaluation.

Reading Assignments

There is no reading assignment.

Writing Assignments

There is no writing assignment.

Out-of-class Assignments

There will be one out-of-class assignment.

Demonstration of Critical Thinking

Will demonstrate appropriate food handling, back of the house skills, safety and hygiene.

Required Writing, Problem Solving, Skills Demonstration

Students will pass the required testing for the California Food Handler Certification.

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