

SYLLABUS

DATE OF LAST REVIEW:	07/2019
CIP CODE:	12.0505
SEMESTER:	Departmental Syllabus
COURSE TITLE:	Equipment and the Industry
COURSE NUMBER:	CULN0100
CREDIT HOURS:	1
INSTRUCTOR:	Departmental Syllabus
OFFICE LOCATION:	Departmental Syllabus
OFFICE HOURS:	Departmental Syllabus
TELEPHONE:	Departmental Syllabus
EMAIL:	KCKCC issued email accounts are the official means for electronically communicating with our students.
PREREQUISITES:	None

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, <http://www.kckccbookstore.com/>, for the required texts for your particular class.

COURSE DESCRIPTION: Students will learn about the food service industry including: history, current trends and important people. Also, we will cover equipment/utensils (use and care, safety, and the importance of kitchen design).

METHOD OF INSTRUCTION: A variety of instructional methods may be used depending on content area. These may include but are not limited to lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:

- I. The Food Service Industry
 - A. History of Modern Food Service
 - B. The organization of modern kitchens
 - C. Standards of Professionalism
- II. Tools and Equipment
 - A. Introduction to quantity food equipment

- B. Safety of tools and equipment
- C. Cooking equipment
- D. Processing equipment
- E. Holding and storage equipment
- F. Pots, pans and containers
- G. Measuring devices
- H. Knives, hand tools and small equipment.

EXPECTED LEARNER OUTCOMES:

- A. Study modern food service, including how it got to where it is today and where it is headed.
- B. Learn the tools and equipment used in a food service establishment including care and proper use.

COURSE COMPETENCIES:

Study modern food service, including how it got to where it is today and where it is headed.

- 1. Name and describe four major developments that have significantly changed the food service industry in the twentieth century.
- 2. Identify seven major stations in a classical kitchen.
- 3. Explain how the size and type of an operation influence the organization of the modern kitchen.
- 4. Identify and describe three skill levels of food production personnel.
- 5. Identify eight behavioral characteristics that food service workers should develop and maintain to achieve the highest standards of professionalism.

Learn the tools and equipment used in a food service establishment including care and proper use.

- 6. Identify the tools and equipment used in a food service establishment.
- 7. Demonstrate proper safety of tools and equipment.
- 8. Demonstrate appropriate use and care of equipment.

ASSESSMENT OF LEARNER OUTCOMES:

Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

SPECIAL NOTES:

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed

to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center at (913) 288-7670 V/TDD.

All enrolled students at Kansas City Kansas Community College are subject to follow all rules, conditions, policies and procedures as described in both the Student Code of Conduct as well as the Student Handbook. All Students are expected to review both of these documents and to understand their responsibilities with regard to academic conduct and policies. The Student Code of Conduct and the Student Handbook can be found on the KCKCC website.