

SYLLABUS

DATE OF LAST REVIEW: 6/18/2019

CIP CODE: 12.0505

SEMESTER: Departmental Syllabus

COURSE TITLE: Food Production I

COURSE NUMBER: CULN 0130

CREDIT HOURS: 4

INSTRUCTOR: Departmental Syllabus

OFFICE LOCATION: Departmental Syllabus

OFFICE HOURS: Departmental Syllabus

TELEPHONE: Departmental Syllabus

PREREQUISITES: ServSafe certification, Cooking Methods

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

COURSE DESCRIPTION: This course will explore stock making; soups; sauces; salad and salad dressings; and breakfast preparation. Students will participate in labs while also focusing on prior concepts of safety and sanitation, mise en place and knife skills.

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. Stocks
 - A. Ingredients and procedures
 - B. Reductions, glazes and convenience bases
- II. Sauces
 - A. Roux and other thickening agents
 - B. Finishing techniques
 - C. Sauce families
- III. Soups
 - A. Classification
 - B. Clear soups
 - C. Thick soups
 - D. Specialty and national soups

- IV. Sandwiches
 - A. Different types of sandwiches
 - B. Spreads
 - C. Fillings
 - D. Making Sandwiches
- V. Salads and Salad Dressings
 - A. Types of salads and ingredients
 - B. Arrangement, techniques and presentation
 - C. Emulsified dressings
 - D. Oil and vinegar dressings
 - E. Other dressings
- VI. Breakfast Preparation
 - A. Eggs
 - B. Breakfast breads, cereals and meats
 - C. Dairy products
 - D. Coffee and Tea

EXPECTED LEARNER OUTCOMES:

- A. Understand the importance of stocks in the kitchen and the techniques used to prepare them.
- B. Prepare various thickeners and sauces using classical techniques.
- C. Practice techniques necessary to prepare different types of soups.
- D. Explore salad and salad dressing preparation techniques.
- E. Understand the importance of eggs in breakfast cookery while preparing many dishes using eggs.
- F. Prepare various styles and kinds of different sandwiches and presentations
- G. Examine other breakfast staples: pancakes, waffles, French toast, breakfast meats and dairy products.

COURSE COMPETENCIES:

Understand the importance of stocks in the kitchen and the techniques used to prepare them.

- 1. Prepare basic mirepoix.
- 2. Flavor liquids using a sachet or spice bag.
- 3. Prepare chicken or brown stock.
- 4. Cool and store stocks correctly.

Prepare various thickeners and sauces using classical techniques.

- 5. Explain the functions of sauces and list five qualities that a sauce adds to foods.
- 6. Prepare white, blonde and brown roux and use them to thicken liquids.
- 7. Thicken liquids with cornstarch and other starches.
- 8. Prepare and use egg yolk and cream liaison.
- 9. Prepare the five leading sauces: béchamel, velouté, brown sauce or espagnole, tomato and hollandaise.
- 10. Prepare small sauces from leading sauces.
- 11. Prepare miscellaneous hot and cold sauces.

Practice techniques necessary to prepare different types of soups.

- 12. Describe three basic categories of soup.
- 13. Identify standard appetizer and main course portion sizes for soups.
- 14. State the procedures for holding soups for service and for serving soups at the proper temperature.
- 15. List three groups of soup garnishes.
- 16. Prepare clarified consommé.
- 17. Prepare vegetable soups and other clear soups.
- 18. Prepare cream soups: bisques and chowders.

19. Prepare pureé soups.

Explore salad and salad dressing preparation techniques

20. Identify the four basic parts of a salad.
21. Prepare and arrange salads and achieve maximum eye appeal.
22. Prepare the following types of salads: green, vegetable, cooked, fruit, combination and gelatin.
23. Identify the major salad dressing ingredients.
24. Prepare the following: oil and vinegar dressings, mayonnaise and mayonnaise-based dressings, cooked dressings, and specialty dressings.

Understand the importance of eggs in breakfast cookery while preparing many dishes using eggs.

25. Describe the composition of eggs and the major differences among grades.
26. Store eggs properly.
27. Prepare the following egg items: hard-; medium-; and soft-cooked eggs; poached eggs; fried eggs; shirred eggs; scrambled eggs; omelets; entrée soufflés; and savory custards.

Examine other breakfast staples: pancakes, waffles, French toast, breakfast meats and dairy products.

28. List the key differences between waffle batter and pancake batter and prepare each.
29. Prepare French toast; and identify common variations possible by changing the basic ingredients.
30. Identify the three most common breakfast meats and prepare them.
31. Describe the major milk, cream and butter products.
32. Whip cream.
33. Describe the most important kinds of cheese used in the kitchen.
34. Store and serve cheese properly.
35. Cook with cheese.

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.

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