

SYLLABUS

DATE OF LAST REVIEW:	06/18/19
CIP CODE:	12.0505
SEMESTER:	Department Syllabus
COURSE TITLE:	Food Production III
COURSE NUMBER:	CULN 0150
CREDIT HOURS:	4
INSTRUCTOR:	Department Syllabus
OFFICE LOCATION:	Department Syllabus
OFFICE HOURS:	Department Syllabus
TELEPHONE:	Department Syllabus
PREREQUISITES:	ServSafe, Cooking Methods, Food Production I&II

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

COURSE DESCRIPTION: This course will expand on prior knowledge but also includes vegetable cookery, pasta and rice cookery, sandwich making, hors d'oeuvres, and food presentation. Students will be required to plan a 4 course menu and execute it appropriately using their prior knowledge from other courses. Also, students will explore International Cooking to apply all skills learned throughout the class.

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. Understanding Vegetables
 - A. Controlling quality changes during cooking
 - B. Handling vegetables
- II. Cooking Vegetables
 - A. Potatoes and other Starches
 - B. Potatoes
 - C. Rice and other grains
 - D. Pasta and dumplings
- III. Canapés and Hors d'Oeuvres
- IV. Food Presentation and Garnish
 - A. Hot food presentation
 - B. Cold food presentation and buffet service
- V. International Cuisine

EXPECTED LEARNER OUTCOMES:

- A.** Gain knowledge in selection of vegetables, storage, holding, cooking and serving high quality vegetable products.
- B.** Prepare fresh, frozen and canned vegetables using a variety of cooking methods.
- C.** Prepare potatoes, rice, pastas and other grains using a variety of cooking methods.
- D.** Prepare a variety of Canapés and hors d'oeuvres found in food service establishments.
- E.** Discuss and practice various garnishing techniques and presentation of food so that it is attractive and appealing.
- F.** Research and prepare dishes on the international level while learning more about other cultures.

COURSE COMPETENCIES:

Gain knowledge in selection of vegetables, storage, holding, cooking and serving high quality vegetable products.

- 1. Describe the factors that influence texture, flavor, color and nutritional changes when cooking vegetables.
- 2. Cook vegetables to their proper doneness.
- 3. Judge quality in cooked vegetables based on color, appearance, texture, flavor, seasonings, and appropriateness of combination with sauces or other vegetables.
- 4. Perform the pre-preparation tasks for fresh vegetables.
- 5. Calculate yields based on trimming losses.
- 6. Determine the quality of frozen canned, and dried vegetables.
- 7. Prepare vegetables using the batch cooking method and the blanch-and-chill method.
- 8. Store both fresh and processed vegetables.

Prepare fresh, frozen and canned vegetables using a variety of cooking methods.

- 9. Identify vegetables that are well suited to the different vegetable cooking methods.
- 10. Cook vegetables by boiling and steaming.
- 11. Cook vegetables by sautéing and pan-frying.
- 12. Cook vegetables by braising.
- 13. Cook vegetables by roasting.
- 14. Cook vegetables by broiling and grilling.
- 15. Cook vegetables by deep-frying.

Prepare potatoes, rice, pastas and other grains using a variety of cooking methods.

- 16. Classify potatoes into two types, describe the general properties of each type and identify the most suitable cooking method for each type.
- 17. Identify characteristics of high-quality potatoes and describe how to store them.
- 18. Cook potatoes by boiling.
- 19. Prepare potato puree.
- 20. Cook potatoes by roasting, sautéing, pan-frying and deep-frying.
- 21. Distinguish five major types of rice.
- 22. Prepare rice by boiling and steaming and by the pilaf and risotto methods.
- 23. Distinguish the major kinds of shapes of commercial pasta and determine their quality.
- 24. Identify the ingredients in the best commercial pastas and identify the common characteristics of these pastas.

Prepare a variety of Canapés and hors d'oeuvres found in food service catering establishments.

- 25. Design, create and execute a catering establishment with name, logo and slogan.
- 26. Create a menu of assortment of canapés, hors d'oeuvres and finger foods .
- 27. Prepare assorted canapés, hors d'oeuvres and finger foods
- 28. Execute and setup a food display, incorporating height, color, texture, and flavor food designs

Discuss and practice various garnishing techniques and presentation of food so that it is attractive and appealing.

29. Explain why attractive food presentation is important.
30. Serve food that is attractively arranged on the plate or platter, with proper balance of color, shape and texture
31. Identify common terms from classical garniture that are still in general use today.
32. Garnish a banquet platter with attractive and appropriate vegetable accompaniments.
33. Plan and arrange attractive food platters for buffets.

Research and prepare dishes on the international level while learning more about other cultures.

34. Research a country/culture to learn about traditions, foods, spices and lifestyles.
35. Write a report about a country/culture of interest about traditions, foods, spices, lifestyles and incorporate traditional recipes.
36. Prepare a traditional meal from the chosen country.
37. Prepare other items popular to many international cultures.

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, in Rm. 3354 or call at: 288-7670.