

Fall 9-1-2005

CUL 151T.01: Introduction to Food Service

Thomas L. Campbell

University of Montana - Missoula, thomas.campbell@umontana.edu

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Recommended Citation

Campbell, Thomas L., "CUL 151T.01: Introduction to Food Service" (2005). *Syllabi*. 9999.
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**THE UNIVERSITY OF MONTANA--MISSOULA
COLLEGE OF TECHNOLOGY
CULINARY ARTS DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: INTRODUCTION TO FOODS CUL 151T

DATE REVISED: FALL 2005

SEMESTER CREDITS: 5

PREREQUISITES: NONE

FACULTY:

Chef Thomas Campbell, director

Thomas.campbell@mso.umt.edu

243-7831

Office: Culinary Trailer

Hours: 7am – 3pm or by appointment

COURSE DESCRIPTION:

This course will introduce the student to fundamentals in food handling practices, history, cooking methods, tool and equipment skills, safety and sanitation, recipe and menu development.

STUDENT PERFORMANCE OUTCOMES:

Upon completion of this course, the student will be able to:

- 1. Discuss and describe appropriate terminology used for future coursework in the Culinary Arts Department and in the food service profession.**
- 2. Analyze a recipe and identify the basic cooking method to be applied.**
- 3. Apply proper sanitation and safety procedures to food service production.**
- 4. Realize the importance of and have the ability to set mise en place correctly.**
- 5. Identify and handle ingredients and understand classifications, specifications, and methods employed in food preparation.**
- 6. Understand the fundamental theories regarding taste, texture, temperature and doneness relating to proper presentation of food.**
- 7. Develop a personal philosophy of the food industry and prepare the foundation for future growth as a culinary professional.**

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES:

Students will be required to demonstrate daily production assignments requiring pre-planning of methodology and recipes. Students will be evaluated on teamwork, professionalism, mise en place, quality of finished product, sanitation and organizational skills. All assignments, projects and tests will be assigned point values. Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Evaluation Criteria		Grade Scale
Tests	20 percent	90 – 100 A
Projects	20 percent	80 – 89 B
Daily Production	60 percent	70 – 79 C

ATTENDANCE POLICY:

Attendance will be taken. Students may miss two class sessions during the semester with no negative impact on grade. Each missed class thereafter will result in a 5 – point deduction from final points accumulated. No make up is allowed for lab production. If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments.

PARTICIPATION:

Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participation. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course.

DUE DATES:

To receive full credit, assignments must be submitted by stated due dates. Late assignments will be lowered by 50% of point value. No late assignments will be accepted after week 13.

TESTS:

Tests will be given during the semester as announced. Assignments for makeup tests will be made only if faculty is notified by voice mail, e-mail, or personally prior to the test. A score of zero will be averaged into grade determination for any missed test.

ACADEMIC INTEGRITY:

Students are required to adhere to standards of academic integrity. Students should review The University of Montana Conduct Code regarding their rights and responsibilities. The Conduct Code is located at <http://www.umt.edu/studentaffairs/>.

CELL PHONE POLICY:

Cell phones will be turned off prior to class as they are distracting.

UNIFORM POLICY:

Students will be required to be in full Culinary Uniform (See Addendum) to be accepted into class.

REQUIRED TEXT:

Professional Cooking, fifth edition, Gissen ISBN 0-471-39711-3 *Professional Cooking*, student workbook, Gissen

SUGGESTED REFERENCE MATERIALS:

Escoffier, The Complete Guide to the Art of Modern Cookery Heinemann Professional Publishing Ltd. ISBN 0-432-23901-1

Webster's New World Dictionary of Culinary Arts, Labensky Prentice Hall, Inc. ISBN 0-13-475732-7

The New Professional Chef, sixth edition, Van Nostrand Reinhold, ISBN 0-442-01961-0

SUPPLIES:

Standard culinary knife kit.

COURSE OUTLINE:

Weekly plan, reading assignments, project due dates, and testing dates to be delivered and explained the first day of class. Final comprehensive exam date will be announced at this time.