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CULA 158.01: Short Order Cookery

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CULA 158 Short Order Cookery

**THE UNIVERSITY OF MONTANA—MISSOULA
MISSOULA COLLEGE
BUSINESS TECHNOLOGY DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CULA 158 – Short Order Cookery

DATE REVISED: Spring 2015

SEMESTER CREDITS: 4

PREREQUISITES: CULA 101 and CULA 105, or consent of the instructor

FACULTY: Amy Nack, Chef Instructor

E-Mail: amy.nack@umontana.edu

Phone: 214-4068(cell), 243-7815 (kitchen)

Office: GH5

Office Hours: Mondays, 2pm – 3pm; or by appointment

RELATIONSHIP TO PROGRAM(S):

This course provides students with practical experience working on an a la carte line situation realistic to restaurant kitchens. Students become familiar with setting up mise en place, cooking techniques, plating techniques, and expediting tickets.

COURSE DESCRIPTION:

To introduce a hands-on approach to various hot and cold sandwiches as well as classic American Cuisine. Breakfast preparations and egg cookery are explored. Students set up and maintain a fast-paced station and utilize appropriate equipment, proper cooking temperatures, and sanitation practices. The product is evaluated and judged according to standards of quality and consistency which include: flavor, appearance, aroma, body.

STUDENT PERFORMANCE OUTCOMES:

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

- ✓ Set up an efficient station
- ✓ Have an understanding of classic American-Diner Cuisine and how to prepare basic items
- ✓ Prepare the major types of sandwiches and breakfast items to order
- ✓ Prepare and store spreads and fillings for sandwiches
- ✓ Understand and demonstrate proper portion control
- ✓ Utilize vegetables, starches, fruits and vegetables as accompaniments to sandwich presentations
- ✓ Store eggs properly

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- ✓ Prepare eggs according the competencies listed
- ✓ Prepare waffles and pancake variations
- ✓ Prepare cooked and cold breakfast cereals
- ✓ Cook various breakfast meats
- ✓ Prepare breakfast compotes, syrups, flavored butters
- ✓ Prepare various breakfast potatoes, and starches

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES: Production and Testing

- 1) Students will be required to demonstrate daily production assignments requiring pre-planning of methodology and recipes. Recipes must be read and understood by the student before attending class. Students will be evaluated on teamwork, professionalism, mise en place, production guide/timelines, plating diagrams, quality of finished product, sanitation and organizational skills.
- 2) All assignments, projects and tests will be assigned point values. It is the responsibility of the student to obtain quiz and production competency scores. Weekly tests will be tabulated and returned to the student for review in a timely fashion (usually within one day). Students are strongly encouraged to review their scores and grade sheets often. They can be reviewed by appointment during office hours.
- 3) The quiz schedule and dates are included in the weekly schedule posted in introductory content area of Moodle shell. Quizzes will be written and given during class time. Grading will take place immediately after the quiz is complete. Makeup for a missed test is not offered unless faculty is notified and guidelines are identified for the individual situation before each test. Students may be able to make up a missed test for emergency situations such as sickness or required work activities, but must submit documented excused absences such as a Doctor note identifying excused dates or mandatory work related travel dates in a timely manner.
- 4) It will be the student's responsibility to complete the assigned competencies. Upon completion, it will be the student's responsibility to have Chef Nack critique the assignment and give feedback to the student on what can be improved, quality standards, etc. At that point, it will be the student's responsibility to type the feedback and submit the feedback via Moodle Drop Box by the end of the rotation to receive a grade for the competencies.

Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Grading Scale:

- 90 - 100 A
- 80 - 89 B
- 70 - 79 C
- 60 - 69 D

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Evaluation Criteria:

Tests	40 percent
Notebook	10 percent
Final Project	5 percent
Sanitation	5 percent
Competencies	40 percent

Total: 100 pts

ATTENDANCE POLICY:

Attendance will be taken. Each unexcused missed class will result in a 5-point deduction from final points accumulated. Excused classes (provide doctor's note/emergency) will result in a 2-point deduction. Late students, or students that leave class early will result in a 3-point deduction from final points accumulated. No make-up is allowed for lab participation. 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 participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course. Participation points will be granted or denied depending on how the student exhibits enthusiasm, interest, teamwork, organization, and preparedness.

BREAKS:

One (1) each- ten (10) minute break per five (5) hour laboratory period, will be granted at the discretion of Chef Siegel and permission to leave the kitchen is required. This does not include lavatory visits.

DUE DATES:

To receive full credit, assignments must be submitted by the stated due dates. Late assignments will be not be accepted.

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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:

All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by the University. All students need to be familiar with the Student Conduct Code. The Code is available for review online at http://life.umt.edu/vpsa/student_conduct.php.

DISABILITY ACCOMMODATION:

Eligible students with disabilities will receive appropriate accommodations in this course when requested in a timely way. Please contact me after class or in my office. Please be prepared to provide a letter from your DSS Coordinator. For more information, visit the Disability Services website at <http://www.umt.edu/dss/> or call 406.243.2243 (Voice/Text) or <http://www.umt.edu/dss>.

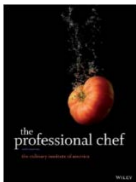
CULINARIAN CODE:

All students are expected to uphold all teachings of the American Culinary Federation's Culinarian Code:

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians. I will place honor, fairness, cooperation and consideration first when dealing with my colleagues. I will keep all comments professional and respectful when dealing with my colleagues. I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain. I will support the success, growth, and future of my colleagues and this great federation.

REQUIRED TEXTBOOK:

The Professional Chef (9th Edition), (2011). The Culinary Institute of America, Wiley. (ISBN: 978-0470421352)



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SUGGESTED REFERENCE MATERIALS/TEXTS:

Garde Manger, 4th Edition, John Wiley & Sons, Inc.,
ISBN 978-0-470-58780-5

SUPPLIES: Knife kit, Bench Scraper, Bread Knife, Camera

CELL PHONE POLICY: Cell phones are allowed in class **only** as a means to record photos for the final notebook. Text messaging during class or lab is not allowed. Unexcused departures from the kitchen to use cell phones will be treated as an unexcused absence and participation points will be deducted. It is advisable to direct emergency (only) phone messages to the kitchen phone (243-7815).

UNIFORM POLICY: Students will be required to be in full Culinary Uniform to be accepted into class. Daily line-ups will take place and any student that is not in full uniform will be sent home and will lose participation points for the day.

MEAL POLICY: It is the students' responsibility to read and understand the meal policy. Abuse of the meal policy will be reflected on the grade sheet.

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COURSE OUTLINE:

All weekly plans, reading assignments, project due dates, and testing dates are to be delivered and explained the first day of class. Final comprehensive written exam date will be announced at this time.

- I. Egg cookery
 - a. Over easy
 - b. Over medium
 - c. Over hard
 - d. Scrambled
 - e. Basted
 - f. Sunny-side up
 - g. Poached
 - h. Soft boiled
 - i. Medium boiled
 - j. Hard boiled
 - k. Shirred
 - l. Custards
 - m. Soufflés
 - n. Royale
 - o. Quiche
 - p. Spanish tortilla
 - q. Frittata
 - r. Breakfast casserole
 - s. Classic French Omelet
 - t. Country French Omelet
 - u. Folded Omelet
 - v. Rolled Omelet

- II. Pancakes , waffles and breads
 - a. Buttermilk pancakes
 - b. Fruit pancakes
 - c. Stuffed pancakes
 - d. Crêpes
 - e. Swedish pancakes
 - f. Sourdough pancakes
 - g. Belgian waffles
 - h. French toast
 - i. Toasts

- III. Breakfast meats
 - a. Patty and link sausages
 - b. Ham and bacon
 - c. Canadian bacon
 - d. Hash
 - e. Fish

- IV. Breakfast accompaniments

- a. Flavored butter
- b. Whipped butter
- c. Syrups
- d. Compotes
- e. Whipped cream
- f. Fresh fruits

V. Breakfast cereals and starches

- a. Granola
- b. Muesli
- c. Oatmeal
- d. Cream of wheat
- e. Grits
- f. Hash browns
- g. O'Brian potatoes
- h. Lyonnais potatoes

VI. Sandwiches

- a. Hot and cold sandwiches
- b. Open-faced sandwiches
- c. Multi-Decker sandwiches
- d. Deep-fried sandwiches
- e. Wraps

VII. Lunch sides

- a. French fries
- b. Gaufrette potatoes
- c. Fresh fruit and vegetables
- d. Relishes and pickles

VIII. Station organization

- a. Mise en place
- b. Sanitation
- c. Requisitions
- d. Storage of product

IX. Menu

- a. Research recipes
- b. Grand Buffet project
- c. Coordination and teamwork