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CUL 151T.01: Introduction to Foods

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

COURSE SYLLABUS

COURSE NUMBER AND TITLE: INTRODUCTION TO FOODS CUL 151T

**DATE REVISED: FALL 2004
SEMESTER CREDITS: 5**

CONTACT HOURS PER SEMESTER:
Lecture hours per week: 2
Lab hours per week: 3

PREREQUISITES: NONE

OFFICE HOURS: 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.
8. Discuss and describe appropriate terminology used for sanitation in the food service industry.
9. Understand and apply procedures which recognize, prevent and respond to food borne illness.
10. Understand the impact of contamination, food allergies, and food borne illness on a food service establishment.
11. Realize the importance of having a personal hygiene program for food handlers.
12. Monitor the flow of safe food through the food service operation from receiving through preparation and service.
13. Develop a HACCP system to facilitate sanitation management.
14. Apply principles of cleaning and sanitation to kitchen equipment, ware washing, and facilities.
15. Pass the N.R.A.E.F. examination earning their certificate of completion.

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	
Written Tests	40 percent	90 – 100	A
Projects	20 percent	80 – 89	B
Quizzes	30 percent	70 – 79	C
Practical Tests	10 percent	60 – 69	D

STATEMENT OF DISABILITY:

Eligible students with disabilities will receive appropriate accommodations in this course when requested in a timely way. Please speak with your instructor after class or in my office. Please be prepared to provide a letter from your DSS Coordinator. For students planning to request testing accommodations, be sure to bring the form to me in advance of the two-day deadline for scheduling in the ASC.

ATTENDANCE POLICY:

Attendance will be taken. Students will lose one point per day for any absence, tardiness, or for leaving class early. Students who accumulate 10 points will be excused from class with an F grade. 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 participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course. Students who do not contribute will lose one point per session.

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

ServeSafe Coursebook, third edition, National Restaurant Association Education Foundation, ISBN 1-58280-071-5

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-

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.