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Fall 9-2004

### CUL 158.01: Short Order Cookery

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THE UNIVERSITY OF MONTANA--MISSOULA  
COLLEGE OF TECHNOLOGY  
CULINARY ARTS DEPARTMENT

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CUL 158 Short Order Cookery

DATE REVISED: FALL 2004

CREDITS: 3

PREREQUISITES: CUL 151 and CUL 175 online with a 2.0 or better

FACULTY: Chef Wynne Wakley  
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PHONE: 243-7880  
OFFICE: Culinary Trailer  
HOURS: by appointment

COURSE DESCRIPTION:

Hands on experience in all facets of short order cookery. Emphasis on multi-tasking; coordination, presentation, basic food preparations. Cooking techniques will include Breakfast cookery, deep fired and griddle foods, hot, and cold sandwiches.

STUDENT PERFORMANCE OUTCOMES:

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

1. Demonstrate knife skills and working knowledge of proper equipment use always, in a safe and efficient manner.
2. Demonstrate the ability to write food requisitions for recipes
3. Demonstrate the ability to cook safely, efficiently with hot oils following the guidelines for deep-frying
4. Research and develop a variety of daily hot and cold sandwich specials using the correct procedure for writing a standardized recipe.
5. Demonstrate the ability to utilize standard weights and measures to demonstrate proper scaling and measurement techniques
6. Demonstrate the ability to coordinate and prioritize orders, maintaining an orderly flow of foods and balanced presentation of foods on the plate.
7. Demonstrate an understanding of time management and the ability to organize the work area to optimize efficiency

Testing and Grades

Tests	20 percent	100-90	A
Projects	20 percent	89-80	B
Daily Observations	60 percent	79-70	C

**Primary Text**

Professional Cooking, 5<sup>th</sup> Edition, Wayne Gisslen  
Wiley Publishing

**Other Materials**

Professional Cooking, 5<sup>th</sup> Edition, Chapters 20, 21

**COURSE OUTLINE**

- I. Equipment
  - A. Griddle
    1. Temperature for egg cookery
    2. Temperature for grilled sandwiches, meats, etc.
  - B. Deep Fryer
    1. Type of oil and reasons for that oil
      - a. smoke point
      - b. flavor
      - c. durability
      - d. price
    2. Damaging factors
  - C. Cooking times
    1. Size of product
    2. Recovery time
    3. Holding time
    4. "Frying by ear"
- II. Egg Cookery
  - A. Egg whites
    1. Temperature for optimum whipping
    2. Leavening properties i.e. waffles
  - B. Qualities of eggs
    1. USDA grading
    2. Sizes
    3. Cooking of eggs
      - a. boiled
        - i. time and temperature
      - b. over hard, over medium, over easy, sunnyside up, scrambled, shirred
        - i. properties of each
      - c. poached
        - i. properties
        - ii. vinegar and its uses in
        - iii. temperature and water
    4. Coagulation point