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CULA 101.01: Introduction to Food Service

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THE UNIVERSITY OF MONTANA—MISSOULA
MISSOULA COLLEGE
BUSINESS TECHNOLOGY DEPARTMENT

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CULA 101 Introduction to the Food Service Industry

DATE REVISED: Fall 2018

SEMESTER CREDITS: 5

PREREQUISITES: None

FACULTY: Chef Thomas Campbell, CEC, Director Big Sky Culinary Institute

E-Mail: Thomas.campbell@umontana.edu

Phone: 243-7815 (kitchen)

Office: 136, 023

Office Hours: 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:

- ✓ Apply proper sanitation and safety procedures to food service production.
- ✓ Understand and take pride in a professional culinary dress and proper personal hygiene.
- ✓ Discuss professional ethics practiced in the Industry.
- ✓ Discuss and describe appropriate terminology used for future coursework at Big Sky Culinary Institute and in the food service profession.
- ✓ Identify, clean and demonstrate safely the use of various small wares and large equipment employed in a professional kitchen.
- ✓ Realize the importance of and have the ability to set mise en place correctly.
- ✓ Utilize a production schedule as a means to organize and cook successfully under a deadline.

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- ✓ Define and demonstrate various professional knife cuts.
- ✓ Understand the importance of and demonstrate teamwork as it relates to the organization and production in a professional kitchen.
- ✓ Apply principles of the kitchen brigade system.
- ✓ Analyze a recipe and identify the basic cooking method to be applied.
- ✓ Identify and handle ingredients and understand classifications, specifications, and methods employed in food preparation.
- ✓ Properly requisition food necessary for production assignments.
- ✓ Understand, respect and utilized the fundamentals of proper food storage.
- ✓ Demonstrate basic cooking techniques.
- ✓ Demonstrate the fundamental theories regarding taste, texture, temperature and doneness relating to proper presentation of food.

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.
NO MAKE-UP QUIZZES!
- 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 Campbell 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 document in their notebook at the end of the semester.

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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

Evaluation Criteria:

Participation/Sanitation 25 percent

Quizzes 25 percent

Practical Exams 30 percent

Project 10 percent

Notebook 10 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. 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.

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POINT BREAKDOWN FOR DAILY PARTICIPATION/PRODUCTION:

- 1 point – Production Schedules
- 1 point – Full Uniform
- 1 point – Professionalism/Participation
- 1 point – MEP lists/Recipes/Plating Diagrams
- 1 point – Sanitation
- TOTAL Daily points – 5

Students who do not arrive to class with the proper paperwork daily will be sent home resulting in a 5 point deduction from their Participation/Production Grade for each day. For each day a student needs to take class time to finish the daily paperwork, a 3 point deduction will be taken for being late.

BREAKS:

One (1) each- ten (10) minute break per five (5) hour laboratory period, will be granted at the discretion of Chef Campbell 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.

TESTS:

Tests will be given during the semester as announced. A score of zero will be averaged into grade determination for any missed test. **NO MAKE-UP TESTS OR PRACTICAL EXAMS!**

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.

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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>.

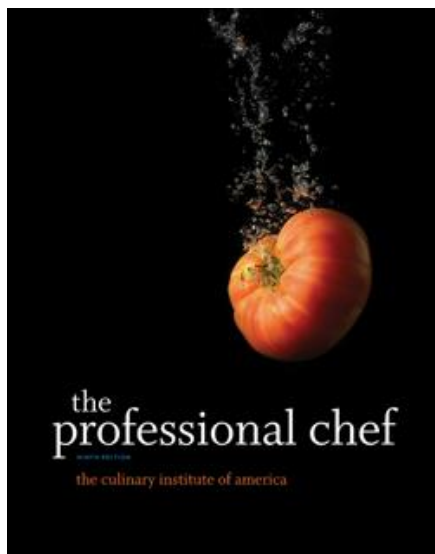
CULINARIAN CODE:

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, Wiley and Sons, ISBN: 978-0-470-42135-2



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SUPPLIES: Knife kit, 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 are to be in full professional uniform before and during all classroom and lab periods. Uniform is to consist of hounds tooth chef pants, clean and pressed full sleeve student chef's coat with white undershirt, neckerchief, black or white socks only (not no show), and clean black shoes with covered toe and closed back (preferably clog style).

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.