

# CART 002: KITCHEN BASICS

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**Originator**

kstruwe

**Justification / Rationale**

Change enrollment cap from 35 to 25 allowing more time and space per student.

**Effective Term**

Spring 2023

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

002

**Full Course Title**

Kitchen Basics

**Short Title**

KITCHEN BASICS

**Discipline****Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Restaurant Management

**Modality**

Face-to-Face

**Catalog Description**

Skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

**Schedule Description**

Skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

**Lecture Units**

0.5

**Lecture Semester Hours**

9

**Lab Units**

0

**In-class Hours**

9

**Out-of-class Hours**

18

**Total Course Units**

0.5

**Total Semester Hours**

27

**Class Size Maximum**

25

**Entrance Skills**

none

**Course Content**
**Sanitation Standards**

- Sanitary Facilities and Equipment
  - Floors including appropriate mopping techniques and procedures
  - Counter and equipment cleaning and sanitation
  - Waste management
  - Appropriate use of hand sinks
  - Appropriate use of 3 bay sinks and proper cleaning of pots and pans
- Safety
  - Policies and procedures
  - Accident prevention
- Basic knife skills and safety
- Equipment identification and usage

**Course Objectives**

	<b>Objectives</b>
Objective 1	Summarize basic safety and accident prevention techniques.
Objective 2	Describe safe basic knife skills.
Objective 3	Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.
Objective 4	Identify kitchen hand and power equipment and appropriate usage.
Objective 5	Summarize understanding of the uniform policy in the training kitchen and how it impacts safety and accident prevention.

**Student Learning Outcomes**

<b>Upon satisfactory completion of this course, students will be able to:</b>	
Outcome 1	Identify key steps required to maintain safety and sanitation in a commercial kitchen or training facilities and why each is important.

**Methods of Instruction**

<b>Method</b>	<b>Please provide a description or examples of how each instructional method will be used in this course.</b>
Lecture	Presentation of topics in context with industry-relevant examples.
Discussion	Individual and group discussion of industry-relevant safety and sanitation topics.
Demonstration, Repetition/Practice	Perform cleaning and sanitation on floors, pots and pans, and kitchen equipment.
Observation	Instructor will demonstrate appropriate techniques.

**Methods of Evaluation**

<b>Method</b>	<b>Please provide a description or examples of how each evaluation method will be used in this course.</b>	<b>Type of Assignment</b>
Presentations/student demonstration observations	Students prepare demonstration of appropriate and inappropriate food handling scenarios.	Out of Class Only

Tests/Quizzes/Examinations	Timed quizzes covering material from both text and classroom lectures.	In and Out of Class
Behavior assessment	Students demonstrate appropriate attention to safety and sanitation procedures.	In Class Only
Reading reports	Written reports based on assigned reading.	Out of Class Only

## Assignments

### Other In-class Assignments

1. Lecture on topics in context with industry-specific examples.
2. Demonstration of appropriate safety and sanitation techniques.
3. Presentations by students on out-of-class reading on safety and sanitation topics.
4. Examinations of various types, such as essay and multiple choice.

### Other Out-of-class Assignments

1. Reading in recommended supplementary literature.
2. Viewing of films and slide programs and submission of written summary and evaluation.
3. Visit local food establishments and submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on equipment and usage.

## Grade Methods

Letter Grade Only

## MIS Course Data

### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

### TOP Code

130630 - Culinary Arts

### SAM Code

D - Possibly Occupational

### Basic Skills Status

Not Basic Skills

### Prior College Level

Not applicable

### Cooperative Work Experience

Not a Coop Course

### Course Classification Status

Credit Course

### Approved Special Class

Not special class

### Noncredit Category

Not Applicable, Credit Course

### Funding Agency Category

Not Applicable

### Program Status

Program Applicable

### Transfer Status

Not transferable

**Allow Audit**

No

**Repeatability**

No

**Materials Fee**

No

**Additional Fees?**

Yes

**Additional Fee Amount**

None

**Additional Fees Description**

None

**Approvals****Curriculum Committee Approval Date**

10/20/2022

**Academic Senate Approval Date**

10/27/2022

**Board of Trustees Approval Date**

12/16/2022

**Chancellor's Office Approval Date**

1/21/2020

**Course Control Number**

CCC000612087

**Programs referencing this course**Basic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=123>)Culinary Management Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=124>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=125>)Culinary AS Degree (<http://catalog.collegeofthedesert.eduundefined/?key=23>)