

CART 043: HORS D'OEUVRES & APPETIZERS

Originator

zbecker

Co-Contributor(s)**Name(s)**

Azer, Jeffrey

Struwe, Kurt

Justification / Rationale

Restructuring of the Culinary curriculum to better match C-ID recommendations and provide more flexible scheduling for students.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

043

Full Course Title

Hors d'oeuvres & Appetizers

Short Title

HORS D'OEUVRES

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

This course focuses on the preparation and presentation of first course food items, highlighting a variety of classical, traditional, regional, ethnic, and modern dishes. Students will also learn to demonstrate a variety of presentation concepts, including balance, unity, focal point, and flow.

Schedule Description

Preparation and presentation of first course food items highlighting a variety of classical, traditional, regional, ethnic and modern dishes.

Prerequisite: CART 040 & CART 060 or concurrent enrollment

Lecture Units

1

Lecture Semester Hours

18

Lab Units

1

Lab Semester Hours

54

In-class Hours

72

Out-of-class Hours

36

Total Course Units

2

Total Semester Hours

108

Prerequisite Course(s)

CART 040 and CART 060 or concurrent enrollment

Required Text and Other Instructional Materials**Resource Type**

Book (Recommended)

Author

Culinary Institute of America

Title

Garde Manger: The art and craft of the cold kitchen.

Edition

4th - 2012

Publisher

Wiley

Year

978-0-470-58780-5

For Text greater than five years old, list rationale:

Culinary recipes are timeless and old editions of the book are as or more valuable to students than new editions.

Class Size Maximum

20

Entrance Skills

Demonstrate an understanding of basic cooking methods.

Requisite Course Objectives

CART 003-Handle and store foods properly under refrigeration and freezing temperatures.

CART 040-Demonstrate an understanding of all cooking methods reviewed in class.

Entrance Skills

Demonstrate an understanding of the skills necessary for basic food preparation.

Requisite Course Objectives

CART 003-Explain the ways heat is transferred to food.

CART 003-Analyze each basic cooking method.

CART 040-Demonstrate an understanding of the skills necessary for basic food preparation.

Entrance Skills

Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storing food products.

Requisite Course Objectives

CART 003-Handle and store foods properly under refrigeration and freezing temperatures.

CART 040-Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

CART 060-Identify basic safety and accident prevention techniques

Course Content

1. forcemeats including pates, galantines and sausage making.
2. Preparation of first course food items.
3. Classical, regional ethnic and modern dishes.
4. Presentation concepts including balance, unity, focal point and flow.
5. Impact of cooking procedures on chemistry of foods.

Lab Content

1. Hand Tools and Small Equipment Identification & Safe Usage.
2. Knife Identification, Selection and Safe Handling Procedures.
3. Production of Basic Cuts and Shapes: i.e. Chopping, Slicing, Batonnet, Julienne, Fine Julienne, Large Dice, Medium Dice, Small Dice, Brunoise (Regular and Fine).
4. Composition of Taste.
5. Preparation and presentation of:
 - a. Preparation of forcemeats including pates, galantines and sausage making.
 - b. Preparation of hot and cold first course food items.
 - c. Preparation and presentation of Classical, regional ethnic and modern dishes.
 - d. Presentation concepts including balance, unity, focal point and flow.

Course Objectives

	Objectives
Objective 1	Identify and apply cooking techniques and preparation methods for hot and cold foods.
Objective 2	Receive and store food and sundry items properly.
Objective 3	Explain how cooking procedures impact the character and chemical structure of food products.
Objective 4	Select and demonstrate the optimum storage conditions for all good and sundry products.
Objective 5	Describe and explain the handling of food and sundry products.
Objective 6	Demonstrate a total utilization concept.
Objective 7	Demonstrate traditional and modern plate, table, and buffet presentations.
Objective 8	Utilize the flavor-layering concept.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Prepare and plate a variety of classic and modern pantry products.
Outcome 2	Prepare and plate a variety of classic and modern hors d'oeuvre.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Prepare a variety of pates, galantines, sausages and hot and cold appetizers in the Culinary kitchen lab environment.
Supplemental/External Activity	Participation in group culinary events as offered.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Observation	Observe instructor demonstrations of cooking procedures.
Lecture	Presentation of topic in context.

Laboratory	Prepare a variety of pates, galantines, sausages and hot and cold appetizers in the Culinary kitchen lab environment.
Discussion	Evaluate culinary projects for appearance, taste, and value.
Demonstration, Repetition/Practice	Multiple cooking projects.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students present final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Various cooking projects to practice topics covered in class.	
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Practical demonstration of knife skills. Skills must be practiced out-of-class to attain proficiency.	In and Out of Class
Self-paced testing	Research recipes and cooking methods on the web and share with class.	Out of Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only
Mid-term and final evaluations	Quizzes on each topic covered.	Out of Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only

Assignments

Other In-class Assignments

1. Attendance of lectures by instructor.
2. Attendance of demonstrations by the instructor.
3. Special reports by students singly or in groups.
4. Participation in class through their demonstration of hands on skills.
5. Skill practical examinations.
6. The selection and proper use of equipment and planning production.

Other Out-of-class Assignments

1. Readings in the recommended book list.
2. Practice skills taught in class, including knife skills.
3. Examinations of various types including essay, multiple choice.
4. Web research for recipes and procedures.

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

C - Clearly 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

Transferable to CSU only

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612092

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