

Montgomery County Community College
 CUL 122
 Advanced Culinary Techniques
 3-1-4

COURSE DESCRIPTION:

This course provides laboratory experience for enhancing student skills in the fundamental concepts, advanced techniques of professional cookery. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Students are also introduced to the fabrication of meat, poultry and fish and common cuts associated with menu creation. Upon completion, students should be able to demonstrate competency of the professional cooking skills used in the foodservice industry. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements
 CUL 120 Introduction to Culinary Techniques

Concurrent Course Requirements
 None

Learning Outcomes Upon successful completion of this course, the student will be able to:	Learning Activities	Evaluation Methods
1. Demonstrate proper use and selection of kitchen equipment.	Demonstration & Practice	Daily Production and Evaluation
2. Discuss the use of dry, moist and combination cooking methods on various ingredients.	Demonstration & Practice	Daily Production and Evaluation
3. Apply management principles to organization of daily kitchen production.	Demonstration & Practice	Daily Production and Evaluation
4. Season and flavor foods according to recipes and customer preference.	Demonstration & Practice	Daily Production and Evaluation

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Discuss meat, poultry and fish fabrication.	Demonstration & Practice	Daily Production and Evaluation
6. Apply knowledge of cooking methods to produce a breakfast menu.	Demonstration & Practice	Daily Production and Evaluation
7. Discuss importance of proper costing, menu design and procurement strategies.	Demonstration & Practice	Daily Production and Evaluation

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Associate Vice President of Academic Affairs. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture/Lab: Course Overview, Recipe Costing, Procurement, Knife Skills
2. Lecture/Lab: Stocks, Broths
3. Lecture/Lab: Sauces
4. Lecture/Lab: Starches II
5. Lecture/Lab: Vegetables II
6. Lecture/Lab: Meat Fabrication
7. Lecture/Lab: Poultry Fabrication
8. Lecture/Lab: Fish Fabrication
9. Lecture/Lab: Breakfast Cookery
10. Lecture/Lab: Final Exam and Kitchen Appreciation

LEARNING MATERIALS:

Professional Cooking by Wayne Gisslen – Publisher Wiley, New Jersey ISBN-13 978-1-118-63672-5 9th Edition

Food Lover's Companion by Saron Tyler Herbst – Publisher- Barrone's Educational Series, New York ISBN- 0-7641-1258-9 Latest Edition

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: John De Pinto MLD, CEC
Culinary Business Manager

Date: 3/23/2018

VPAA/Provost or designee Compliance Verification:

Date: 5/3/2018



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.