

Montgomery County Community
College CUL 261
Classical & Modern
Techniques 3-1-4

COURSE DESCRIPTION:

This course presents the various cuisines and techniques of the world's most prominent chefs through the ages. The different chef's style, substance and quality will be explored, including plating techniques and presentation. Students will gain insight into the history and evolution of cuisine as an art form and attain inspiration for future study. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies.

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 250 European Cuisines

Concurrent Course Requirements

None

| LEARNING OUTCOMES Upon successful completion of this course, the student will be able to: | LEARNING ACTIVITIES | EVALUATION METHODS |
|--|--------------------------------|--|
| 1. Discuss the history and evolution of cuisine. | Lecture/ Lab | Test and quizzes |
| 2. Discuss the value and impact of flavor profiles on the preparation and taste of food with the utilization of different ingredients. | Lecture, Lab | Test and quizzes Performance |
| 3. Use a variety of classic and modern trends and techniques in food preparation. | Lab & AV/ Multimedia Materials | Practical Exam & Performance |
| 4. Evaluate a variety of recipes prepared by self and others according to established criteria. | Demonstrate & Practice | Practical Exam & Student Presentations |

| LEARNING OUTCOMES Upon successful completion of this course, the student will be able to: | LEARNING ACTIVITIES | EVALUATION METHODS |
|--|---------------------|---------------------------------|
| 5. Discuss a variety of plating techniques and presentation. | Lecture, Lab | Test and quizzes Performance |

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 – Course Overview, Keys to Understanding Classic and Modern Cuisines and Plating Composition, Knife Skills Test
2. Lecture/ Lab- Classic Chefs
3. Lecture/ Lab Nouvelle Cuisine Chefs
4. Lecture/ Lab Contemporary Chefs
5. Lecture/ Lab Dietary Restrictions/ Nutritional Healthy Cuisines
6. Lecture/ Lab Modern Culinary Trends and Techniques
7. Final Practical
8. Cumulative Written Final, Lab Cleanup

LEARNING MATERIALS:

Culinary Artistry by Andrew Dornenburg, Karen Page. Publisher- Wiley- New Jersey
ISBN-13: 978047128785

Cooking to the Image- A Plating Handbook. Publisher- Wiley- New Jersey ISBN-978-1-118-07597-5

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: Francine Marz, MBA, CEC
Director of The Culinary Arts Institute

Date: 8/24/2015

VPAA/Provost Compliance Verification:
Victoria Bastecki-Perez, Ed. D.

Date: 12/22/2015

Revised by: Debbie Dalrymple
VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 6/27/2016

Date: 6/27/2016

Revised by: Stephen Latona
VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 11/1/2017

Date: 11/3/2017

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.