Montgomery County Community College
LLGI 3677
Fresh Pasta Workshop
0-0.5-2.5

Course Description:

In this exciting, 3-hour hands-on fresh pasta workshop, you will learn the proper techniques to make fresh pasta dough and our experienced chef instructors will show you how to roll it, cut it and cook it to perfection. You will make delicious fillings for tortellini and ravioli and rich sauces to complete your meal.

Requisites:

Previous Course Requirements
None

Previous or Concurrent Course Requirements
None

Course Comment(s)
None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Practice associated fresh pasta making methods and understand theoretical and practical applications	Demonstration and practice	Formative assessment
2. Demonstrate and discuss proper use of equipment needed to complete menu items	Prepare, taste and evaluate the menu items	Formative assessment
3. Understand how to develop flavor profiles commonly associated class topic	Compare and contrast flavor profiles and pairings	Formative assessment
4. Learn the importance of proper scaling, recipe guidelines and specifications	Using recipes for hands on food production, personal and instructor evaluation of final product.	Formative assessment

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. Course Introduction
2. Lecture & Presentation of menu items
3. Preparation of menu items
4. Instructor's evaluation
5. Wrap up and turn out
6. Final discussions

Learning Materials:

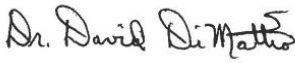Learning materials such as copies of recipes will be provided by the instructor.

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: Can Uslu   Date: 10/29/18

Dr. David DiMattio, Vice President, Workforce Development

Compliance Verification: Dr. David DiMattio   Date: 10/29/18

Revised by: Date: 10/29/18
Dr. David DiMattio, Vice President, Workforce Development
Compliance Verification: Date: 10/29/18

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.