

Montgomery County Community College
LLGI 3681
BBQ 2.0
0-0.5-2.5

Course Description:

Barbeque is all about technique and flavor! And it is much more than just grilling a burger. In this 3-hour hands-on cooking class, you will get a chance to take your BBQ skills to a whole new level. Our experienced professional chef instructors will discuss the history and origins of this cooking technique and teach you how to barbeque meats and vegetables to perfection. You will also make delicious side dishes, rubs, globally inspired marinades and sauces and you will become a BBQ master!

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. Learn the proper execution of barbeque techniques and methods | Demonstration and practice | Formative assessment |
| 2. Understand how to develop flavor profiles specific to barbeque meals | Preparation, tasting and evaluation of the menu items | Formative assessment |
| 3. Demonstrate safe and proper use of equipment needed to complete menu items | Demonstration, guided learning and practice | Formative assessment |
| 4. Learn the importance of proper scaling, measuring and following recipe guidelines | Hands on preparation of food items, 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: 

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.