

Montgomery County Community College  
LLGI 4000  
HOLIDAY CAMP FOR JUNIOR CHEFS  
0-3-18

Course Description:

Culinary Arts Institute's Holiday Camp for Junior Chefs is a great way to have fun and learn during your winter break and develop skills you can use for years to come! Whether you are just getting started or already have experience in the kitchen, you are welcome to join our 3-day holiday camp. Our Chef instructor will introduce you to the professional kitchen as you develop new techniques each day while making holiday cookies from around the world and exciting dishes including bacon wrapped appetizers, delicious dips, small bites and healthy options from modern cuisines.

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. Acquire ability to bake globally inspired holiday cookies and prepare various hot and cold appetizers	Demonstration and practice	Formative assessment
2. Learn the importance of proper scaling, recipe guidelines and specifications	Open discussion, guided learning	Formative assessment
3. Understand how to develop flavor profiles for healthy meals and dietary restrictions	Demonstration and practice, compare and contrast flavor profiles	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 globally inspired holiday cookies
4. Preparation of appetizers
5. Preparation of healthy meals
6. Instructor's evaluation
7. Wrap up and turn out
8. 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.

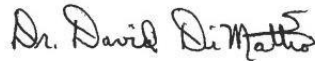
Course Approval:

Prepared by: Can Uslu

Date: 11/08/2018

Dr. David DiMattio, Vice President, Workforce Development

Compliance Verification:



Date: 11/8/2018

Revised by:

Date: 11/8/2018

Dr. David DiMattio, Vice President, Workforce Development

Compliance Verification:

Date: 11/8/2018

*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.*