Title of Course: Culinary Theory and Practice

Catalog Description and Credit Hours of Course:
Advanced principles of culinary arts and practice including: culinary principles, standards of quality, preparation technique, methods and processes. (2 cr. lecture; 1 cr. lab)

II. Prerequisite(s):
FN205 & FN 304

III. Purposes or Objectives of the Course:
A. Interpret and apply classic and contemporary principles of food preparation.

B. Identify the diverse influence of culture, technology, agriculture, food safety, and nutrition on culinary preparation and service.

C. Enhance techniques and skills essential to culinary preparation.

D. Learn standards of quality to better understand the art and science of culinary practice

E. Plan and produce menus for various types of culinary presentation.

IV. Expectations of Students:
A. Wear appropriate professional dress.

B. Participate in class discussions and group assignments.

C. Participate in laboratory experiences.

D. Demonstrate competency on individual and laboratory assignments and examinations.

V. Course Content or Outline:
Unit I. Review of Menus, recipes, food and kitchen safety 4 hrs

Unit II Mise en place, equipment, skill development 4 hrs

Unit III. Food presentation and garnish 4 hrs

Unit IV Stocks, sauces and soups 6 hrs

Unit V. Garde Manger and cold preparation, salads and salad dressings 4 hrs
Unit VI.  Garde Manger and cold preparation, sandwiches and Hors d’Oeuvres 6 hrs

Unit VII.  Garde Manger and cold preparation, charcuterie, sausages, pates and other 6 hrs

Unit VIII.  Creams, custards, frozen desserts and sauces 6 hrs

Unit IX.  Pastries 6 hrs

Unit X.  Yeast products 6 hrs

Unit XI.  Recipes from international cuisine: Pan Asian, Hispanic and European 8 hrs

Total 60 hrs
(30 hr lecture, 30 hr lab)

VI. Textbook(s) and/or Other Required Materials or Equipment:

VII. Basis for Student Evaluation
A. Examinations: 50%
B. Laboratory Assignments: 50%