

**SOUTHEAST MISSOURI STATE UNIVERSITY
COURSE SYLLABUS**

Department of Human Environmental Studies **Course No.** FN350

Title of Course: Culinary Theory and **Revision** _____
Practice **New** Spring 2004

I. 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:

1. The Culinary Institute of America. (2002). The professional chef, 7th ed. New York: John Wiley and Sons.
2. Riley. (2003). The chef's companion, 2nd ed. New York: John Wiley and Sons.

VII. Basis for Student Evaluation

- A. Examinations: 50%
- B. Laboratory Assignments: 50%