

HCTM-250: ADVANCED CULINARY

Effective Term

Fall 2023

CC Approval

3/17/2023

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

250

Department

Hospitality, Culinary and Tourism Management (HCTM)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Advanced Culinary

Short Title

Advanced Culinary

CB03 TOP Code

1306.30 - *Culinary Arts

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

The state of CA requires of servers of alcohol to have an ABC/RBC certification. This will be needed for students to be able to pour NVC wines during "Restaurant" a required part of the class curriculum

SECTION B - Course Description

Catalog Course Description

The Advanced Culinary course is a fast-paced 18-week intensive program that follows a curriculum designed to build on itself. Culinary techniques learned are repeated throughout the program to enforce the mastery required to be a successful professional culinarian or fine-dining chef.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Advisory Prerequisite(s)

Completion of HCTM-100, HCTM-110, HCTM-111 and HCTM-112 with a minimum grade of C.

SECTION D - Course Standards

Is this course variable unit?

No

Units

12.00

Lecture Hours

90.00

Lab Hours

378.00

Outside of Class Hours

180

Total Contact Hours

468

Total Student Hours

648

Distance Education Approval

Is this course offered through Distance Education?

No

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate working in a professional kitchen environment observing Health Department regulations.
2. Perform calculations related to scaling product quantities.
3. Demonstrate advanced culinary methods related to pastry, bread making, and various international cuisines.
4. Develop and cost-out a multi-course fine-dining menu including recipes and plate design.
5. Demonstrate the ability to teach basic culinary techniques.
6. Communicate orally or in writing the culture and history of various international cuisines.
7. Evaluate orally or in writing a multi-course fine-dining menu.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Operate a professional kitchen observing Health Department regulations.
2. Demonstrate leadership skills while working in a professional kitchen.
3. Perform calculations using basic culinary math.
4. Demonstrate the ability to create sweet and savory pastry.
5. Demonstrate advanced bread-making techniques.

6. Adapt small recipes and cooking methods to unfamiliar equipment and large-scale service.
7. Calculate various food costs.
8. Design a multi-course menu suitable for a fine-dining restaurant.
9. Develop a recipe that includes product quantities and methods.
10. Create a plating design for a tasting menu.
11. Demonstrate fabrication skills for various meats and fish.
12. Discuss the history and culture of California cuisine.
13. Demonstrate cooking techniques related to California cuisine.
14. Identify the flavor characteristics of various international cuisines.
15. Discuss the history and culture of Mediterranean cuisine.
16. Demonstrate cooking techniques related to Mediterranean cuisine.
17. Discuss the history and culture of Spanish and Latin cuisine.
18. Demonstrate cooking techniques related to Spanish and Latin cuisine.
19. Discuss the history and culture of Asian cuisine.
20. Demonstrate cooking techniques related to Asian cuisine.
21. Discuss the history and culture of French cuisine.
22. Demonstrate cooking techniques related to French cuisine.
23. Discuss the history and culture of African and Middle Eastern Cuisine.
24. Demonstrate cooking techniques related to African and Middle Eastern Cuisine.
25. Demonstrate advanced techniques use to translate classic flavors into modern interpretations.
26. Demonstrate teaching culinary techniques for various consumer types.
27. Demonstrate how to write about food, dining experiences, and critiques.

Course Content

1. Operating in a professional kitchen observing Health Department regulations
 - a. Sanitation standards and requirements
 - b. Safe-Serve Management certification requirements
 - c. Maintenance of kitchen equipment related to sanitation
2. Leadership skills required while working in a professional kitchen
 - a. The "brigade system"
 - b. 21st century kitchen culture and expectations
 - c. Workplace laws related to kitchen leadership
 - d. Techniques for self-care
3. How to perform calculations using basic culinary math
 - a. Liquid measure conversions
 - b. Solid measure conversions
 - c. Commercial quantity scaling
4. Sweet and savory pastry
 - a. Pie doughs
 - b. Laminated doughs
5. Advanced bread-making techniques
 - a. Sour dough
 - b. Cold rise
 - c. Artisan loaves
6. Adapting small recipes and cooking methods to unfamiliar equipment and large-scale service
 - a. Catering
 - b. Seated dining
7. Calculating various food costs
 - a. Scaling
 - b. Sourcing product
 - c. Recipe per serving conversion
8. Designing a multi-course menu suitable for a fine-dining restaurant
 - a. Food pairing and themes
 - b. Nutritional considerations

- c. Portion sizing
- d. Recipe development
- e. Plating design for presentation
- f. Food costing
- 9. Professional recipe writing
 - a. Calculating ingredient quantities
 - b. Method writing
- 10. Plate designing and layout for fine dining
 - a. Elements of visual appeal
 - b. Plate type and sizing
- 11. Meat and fish fabrication
 - a. Essential knife skills
 - b. Product identification and selection
 - c. Breaking down whole animals into primals
 - d. Best preparation techniques based on cuts
- 12. History and culture of California cuisine
 - a. Alice Waters, Jeremiah Tower and other founders
 - b. Farm to table concepts
- 13. Cooking techniques related to California cuisine
 - a. Wood fire
 - b. Smoking
 - c. Plant forward concepts
- 14. Identifying the flavor characteristics of various international cuisines
 - a. Mediterranean
 - b. Spanish and Latin
 - c. Asian
 - d. French
- 15. Mediterranean cuisine
 - a. History and culture
 - b. Techniques
- 16. Spanish and Latin cuisine
 - a. History and culture
 - b. Techniques
- 17. Asian cuisine
 - a. History and Culture
 - b. Techniques
- 18. African and Middle Eastern cuisine
 - a. History and culture
 - b. Techniques
- 19. French cuisine
 - a. History and culture
 - b. Techniques
- 20. Advanced techniques use to translate classic flavors into modern interpretations
- 21. Teaching culinary techniques for various consumer types
 - a. Edu-tourism
 - b. Home cooks
 - c. Program design concepts
 - d. Basic teaching techniques
- 22. How to write about food, dining experiences, and critique
 - a. Blogging
- 23. Food and restaurant critique writing for the media

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Interactive lectures, based on assignments.
Lab	Hands on cooking.

Discussion	Canvas Discussions boards, regarding weekly topics being covered in class.
Visiting Lecturers	Numerous visiting lecturers have been scheduled. Their experiences vary from fish mongers, to artisan bread bakers to wine makers and more.
Field Trips	We have field trips to wineries, restaurants and food fabrication facilities to name a few to start.

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	For example: 1. A comprehensive exam with questions about cooking techniques for various types of cuisine. 2. A comprehensive exam with questions about food safety and sanitation.
Quizzes	For example: 1. A quiz with math calculations for scaling liquid and solid measurements. 2. A quiz with questions about the "brigade system" or kitchen organization.
Portfolios	For example: 1. A portfolio containing a multi-course tasting menu with recipes, plating diagrams, and per serving costs. 2. A portfolio with pictures and recipes for an edu-tourism related cooking class.
Oral Presentations	For example: 1. Teach a basic cooking technique for an audience of tourists or home cooks. 2. Facilitate a discussion about the culture and history of a particular cuisine.
Projects	For example: 1. Work with a group of other students to prepare one or more courses for a student run restaurant. 2. Work with a group of other students to develop a multi-course tasting menu based on a particular cuisine.
Lab Activities	For example: 1. Given a recipe, the student will prepare a dish from ingredient gathering to plating. 2. Tasting of various forms of butter to identify the best match for culinary use.

Assignments

Reading Assignments

1. Read pages 582 to 642 of "On Food and Cooking" to learn about sauces.
2. Read chapter 18 of "The Professional Chef" on sautéing and pan frying.
3. Read assigned newspaper articles on the newest trends in food and food service.

Writing Assignments

1. Write a review of a recent visit to a fine-dining restaurant.
2. Write a recipe that includes ingredients and amounts, and a list of preparation methods.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Harold McGee

Title

On Food and Cooking: The Science and Lore of the Kitchen

Publisher

Scribner

Year

2007

ISBN

978-068480001 1

Material Type

Textbook

Author

The Culinary Institute of American

Title

The Professional Chef

Edition/Version

9th edition

Publisher

Wiley

Year

2011

ISBN #

978-0470421352

Material Type

Open Educational Resource (OER)

Author

Napa Valley Cooking School

Title

Advanced Culinary Recipe Packet

Publisher

Napa Valley College

Year

2020

Proposed General Education/Transfer Agreement

Do you wish to propose this course for a Local General Education Area?

No

Do you wish to propose this course for a CSU General Education Area?

No

Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?

No

Course Codes (Admin Only)

CB00 State ID

CCC000623963

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No