

## FLORIDA STATE COLLEGE AT JACKSONVILLE

## COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1200
COURSE TITLE:	Culinary Terminology and Procedures
PREREQUISITE(S):	None
COREQUISITE(S):	None
CREDIT HOURS:	1
CONTACT HOURS/WEEK:	1
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	1
Laboratory:	
Other _____:	
FACULTY WORKLOAD POINTS:	1
STANDARDIZED CLASS SIZE ALLOCATION:	25
CATALOG COURSE DESCRIPTION:	
<p>This course in culinary terminology and procedures will introduce students to standard kitchen phrases. Students will identify and describe equipment used in the kitchen and identify and describe basic cooking procedures. The course will also include the importance of use of standard kitchen measurement terminology and recipe conversion.</p>	
SUGGESTED TEXT(S):	<p>Labensky, Sarah: <u>On Cooking: A Textbook of Fundamentals</u>, Prentice-Hall, Englewood, N.J. 1995</p> <p>Herbst, Sharon: <u>Food Lover's Companion</u>, Barron's Educational Series, Inc. Hauppauge, New York 1990</p>
IMPLEMENTATION DATE:	Fall Term, 1998 (991)
REVIEW OR MODIFICATION DATE:	<p>Fall Term, 2002 (20031)</p> <p>Fall Term, 2008 (20091) - Outline Review 2007</p>

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Standard Kitchen Measurements	1
II. Recipe Conversion	1
III. Kitchen Safety	2
IV. Sanitation	2
V. Terminology	2
VI. Kitchen Equipment	2
VII. Kitchen Utensils Identification and Use	2
VIII. Kitchen Brigade	1
IX. Classical Cooking Procedures	1
X. Kitchen Stations and Descriptions	1

PROGRAM TITLE: Culinary Management  
COURSE TITLE: Culinary Terminology and Procedures  
CIP NUMBER: 0620.040100

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

01.0 IDENTIFY THE ORGANIZATION AND FUNCTIONS OF THE CULINARY INDUSTRY --

The student will be able to:

- 01.01 Identify the Culinary Brigade.
- 01.02 Identify classic repertoire.
- 01.03 Identify modern kitchen organization.
- 01.04 Identify station and job descriptions.
- 01.05 Identify culinary terms.

02.0 DEMONSTRATE ACCEPTABLE PROFESSIONAL AND PERSONAL SANITATION PRACTICES

-- The student will be able to:

- 02.02 Food Borne Illness.
  - 02.02.01 Identify food borne illness and possible/probable causes.
  - 02.02.02 Identify and practice preventative measures to preclude the occurrence of food borne illness.
- 02.03 Personal Sanitation.
  - 02.03.01 Recognize and practice personal hygiene standards consistent with aesthetic and sanitation requirements of food service operations.

03.0 DEMONSTRATE SAFE WORKING PRACTICES -- The student will be able to:

- 03.01 Safety Hazards.
  - 03.01.01 Identify physical safety rules.
  - 03.01.02 Identify physical safety hazards.

04.0 DEMONSTRATE EQUIPMENT OPERATION SKILLS -- The student will be able to:

Hand Tools

- 04.01.02 Select and use hand tools in a safe and efficient manner.
- 4.05 Knives and Cutting Tools.
  - 04.05.01 Identify special precautions to be used when working with knives and cutting tools.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S):            TITLES(S):

05.0 DEMONSTRATE THE APPLICATION OF MATHEMATICS AS IT APPLIES TO THE PRODUCTION OF PRODUCTS AND THE BUSINESS OF THE CULINARY INDUSTRY -- The student will be able to:

05.02 Demonstrate knowledge of measures and conversions.

05.02.01 Demonstrate knowledge of weight units and their conversion.

05.02.02 Demonstrate knowledge of volume units and their conversion.

05.03 Demonstrate knowledge of recipe conversions.

05.03.01 Convert recipes for greater or lesser number of servings.

06.0 DEMONSTRATE EFFECTIVE PURCHASING AND COST CONTROL -- The student will be able to:

06.02 Weights and Measures.

06.02.01 Identify standard volume, liquid and weight as they apply to commercial food operations.

06.02.02 Convert accurately between standard units of measure as applicable to commercial food operations.

06.02.03 Convert recipes for both a greater and lesser number of portions.



*NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.*

<b>Section 1</b>	<b>SEMESTER CREDIT HOURS (CC): 1</b>
<b>COURSE PREFIX AND NUMBER: FSS 1200</b>	<b>CONTACT HOURS (NCC): 1</b>
<b>COURSE TITLE:</b> <u>Culinary Terminology and Procedures</u>	

**Section 2**  
**TYPE OF COURSE: (Click on the box to check all that apply)**

<input type="checkbox"/> AA Elective	<input checked="" type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____	<input type="checkbox"/> PSAV	<input type="checkbox"/> Apprenticeship
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

**Section 3 (If applicable)**  
**INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:**

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

**Section 4**  
**INTELLECTUAL COMPETENCIES:**

<input type="checkbox"/> Reading	<input type="checkbox"/> Speaking	<input checked="" type="checkbox"/> Critical Analysis	<input checked="" type="checkbox"/> Quantitative Skills	<input type="checkbox"/> Scientific Method of Inquiry
<input checked="" type="checkbox"/> Writing	<input checked="" type="checkbox"/> Listening	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Ethical Judgment	<input type="checkbox"/> Working Collaboratively

<b>Section 5</b>	<b>LEARNING OUTCOMES</b>	<b>METHOD OF ASSESSMENT</b>
•	Students will identify and describe equipment used in the kitchen and identify and describe basic cooking procedures.	Tests and class projects.
•	Students will be able to discuss the importance and demonstrate the use of standard kitchen measurement terminology and recipe conversion..	Tests.
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**Section 6**  
 Name of Person Completing This Form: W.R. Mark\_\_\_\_\_ Date: November 2, 2009