

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 2943
COURSE TITLE:	Culinary Management Internship II
PREREQUISITE(S):	FSS 1221
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	20
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	1 hour every other week
Laboratory:	
Other <u>Field Experience</u> :	10
FACULTY WORKLOAD POINTS:	Calculated on the # of students in the internship
STANDARDIZED CLASS SIZE ALLOCATION:	15
CATALOG COURSE DESCRIPTION:	
	Students will participate in a supervised internship at an advanced level. This internship will be designed to provide students with opportunities to enhance technical skills in a specific culinary area.
SUGGESTED TEXT(S):	None
IMPLEMENTATION DATE:	Fall Term, 1990 (911)
REVIEW OR MODIFICATION DATE:	Fall Term, 1998 (991) Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2006 (20071) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Orientation (Interview, Human Resource Requirement) - Introduction to Equipment and Facilities	25
II. Daily Log	15
III. Intern I Review	40
A. Knife Skills	
B. Cooking Fruits and Vegetables	
C. Cold Food Pantry	
IV. Butcher	50
A. Cut and Portion Meats from Primals	
B. De-Bone and Portion Poultry	
C. De-Bone, Clean and Portion Fish	
D. Clean and Portion Seafood	
V. Hot Food	150
A. Broiler/Grill/Roast/Bake	
1. Broil/Grill, Vegetables, Meats, Poultry and Seafood, a la carte and Banquet	
2. Prepare Hot Sandwiches	
3. Roast Poultry and Meats to Temperature	
4. Carve Roasted Items	
5. Prepare Hot Appetizers	
6. Prepare Sauces for Broiled/Roasted Items	
B. Saute	
1. Prepare Stocks	
2. Prepare Thickeners - (Roux, Cornstarch, Liason)	
3. Prepare Soups - Consomme, Cream, Puree, Ethnic and Regional	
4. Prepare Sauces, Bechanel, Veloute, Demiglace, Tomato, Hollandaise, Contemporaries	
5. Saute Foods	
6. Pantry Foods	
7. Poach Foods	
8. Stew Foods	

COURSE TOPICS (CONTINUED)

CONTACT HOURS
PER TOPIC

VI. Elective (Chose Either Bake Shop or Business Application)

20

A. Bake Shop (Where Applicable)

1. Prepare Yeast Doughs - Breads and Rolls
2. Prepare Quick Breads and Muffins
3. Prepare Cookies
4. Prepare Pies
5. Make Choux Paste
6. Work with Puff Pastry Products
7. Prepare Cakes

B. Business Applications

1. Cost out Recipes for Specialty
2. Tally Inventory
3. Order Food From Suppliers
4. Attend a Food and Beverage Meeting with the Chef
5. Design a Buffet Layout

PROGRAM TITLE: Culinary Management
COURSE TITLE: Culinary Management Internship II
CIP NUMBER: 0620.040100 (AAS) 1620.040100 (AS)

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

17.0 RECOGNIZE, IDENTIFY AND DEMONSTRATE USAGE OF FOODS ---The student will be able to:

- 17.01 Recognize and identify standard herbs and their uses.
- 17.02 Recognize and identify seasonings and their uses
- 17.03 Recognize and identify spices and their uses.
- 17.04 Recognize and identify cheese and their uses.
- 17.05 Recognize and identify milk and mild products and their uses.
- 17.06 Recognize and identify flavorings and their uses.
- 17.07 Recognize and identify vegetables and their uses.
- 17.08 Recognize and identify eggs and egg products and their uses.
- 17.09 Recognize and identify fruit and their uses.
- 17.10 Recognize and identify cuts of meats and their uses.
- 17.11 Recognize and identify meats and their uses.
- 17.12 Recognize and identify seafood and their uses.
- 17.13 Recognize and identify poultry and their uses.
- 17.14 Recognize and identify dairy products and their uses.
- 17.15 Recognize and identify starches and their uses.
- 17.16 Recognize and identify spices and their uses.

20.0 PERFORM VARIOUS TYPES OF FOOD SERVICES-- The student will be able to:

- 20.01 Perform American service.
- 20.02 Prepare for buffet service.
- 20.03 Prepare family style service.
- 20.04 Perform French service.
- 20.05 Perform tableside service.
- 20.06 Perform Russian service.
- 20.07 Operate catering services.
- 20.08 Operate fast food service.
- 20.09 Prepare regional cuisine.
- 20.10 Prepare international cuisine.
- 20.11 Prepare classical cuisine.

