

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-26-19

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT1020
Course Title: Culinary Fundamentals
Prerequisite(s): none
Co-requisite(s): FSDT1010

Catalog Description: Basic culinary fundamentals and skills. Industry terminology, equipment identification, science of foods: stock, sauces, soups, meats, poultry and fish, vegetables, eggs and breakfast, starches, fruits, hors d'oeuvres, salads, basic baking techniques, garnishing, plating, knife skills, cooking preparation techniques and more.

Credit Hours: 4.0
Class Hours: 30
Lab Hours: 90
Total Contact Hours: 120

II. COURSE OBJECTIVES: *Course will:*

- A. Provide basic understanding into culinary techniques and fundamentals used in the industry.
- B. Prepare students for basic culinary skills through hands-on lab work.
- C. Prepare students to successfully read and follow recipes to complete dishes successfully.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Differentiate the procedures for dry heat, moist heat and combination cooking methods
 - 2. Describe the use of herbs, spices and flavorings
 - 3. Choose correct cooking procedures for meats, poultry and fish and shellfish
 - 4. Employ the use of knives, hand tools and equipment
 - 5. Apply the use of mise en place
 - 6. Compose dishes utilizing meats, poultry and seafood
 - 7. Define baking terms
 - 8. Identify ingredients used in baking
 - 9. Define and describe menu items that would be found in a bakeshop.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO 3: Critical Thinking & Problem Solving
 - Outcome 2: Synthesize information to arrive at reasoned solutions to problems.
 - Outcome 4: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.
 - Outcome 5: Acquire and integrate knowledge and construct relationships across disciplines.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)

- A. Menus, Recipes, Tools and Equipment.
- B. Knife skills, mise en place, principals of cooking.
- C. Stocks, sauces, soups,
- D. Meat cooking
- E. Fish and Shellfish

- F. Poultry
- G. Basic Baking
- H. Plating
- I. Breakfast, egg, sandwiches, etc.

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Labensky, Sarah R., Priscilla A. Martel and Alan M. Hause, *On Cooking to Go*, 5th Edition, Pearson/Prentice Hall, ISBN #135118050
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 2. Online websites/audiovisuals
 - 3. Class presentations
 - 4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Power Point, Handouts
 - 3. Videos
 - 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Attendance and Lab Evaluations
 - 2. Exams
 - 3. Homework Assignments
 - 4. Quizzes
 - 5. Lab Practicals
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.