

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

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1040  
Course Title: Advanced Culinary Fundamentals  
Prerequisite(s): FSDT1010, FSDT1020 and FSDT1602

Catalog Description: Advanced techniques and topics related to the Culinary Arts industry. Includes areas of focus and lab work in advanced knife skills, sharpening techniques, terminology, fabrication of poultry/meats/seafood/game, cheese classification, derivative sauces, vegetables, starches, mystery baskets and tableside cooking.

Credit Hours: 3.0  
Class Hours: 30  
Lab Hours: 45  
Total Contact Hours: 75

**II. COURSE OBJECTIVES:** *Course will:*

- A. Describe garnishing and its usage.
- B. Analyze and differentiate knives – styles, applications, cutting techniques and purchasing.
- C. Identify characteristics, origins and preparation of cheeses.
- D. Examine French terminology.
- E. Examine fabrication of poultry and seafood.
- F. Identify beef and proper cooking techniques.
- G. Analyze and differentiate leading sauces.
- H. Identify liquors and flavors
- I. Identify Beef cuts
- J. Discuss various grains and legumes
- K. Distinguish vegetables, grain, pasta and dumplings
- L. Evaluate properly made leading, derivative and pan sauces
- M. Discuss and practice mystery baskets
- N. Practice cooking of different beef cuts
- O. Examine food flavors, and Sous Vide

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Apply the proper procedures for making leading, derivative and pan sauces
  - 2. Sous Vide cooking
  - 3. Perform the proper execution of a mystery basket practical
  - 4. Employ proper cooking procedures for the different primal and portion cuts of beef
  - 5. Characterize Umami and the flavors of food pairings
  - 6. Recognize and apply proper knife application and usage.
  - 7. Demonstrate garnishing foods.
  - 8. Characterize cheeses.
  - 9. Recognize French terminology.
  - 10. Fabricate poultry and seafood.
  - 11. Fabricate and prepare beef.
  - 12. Prepare leading sauces.
- B. General Education Learning Outcomes (GELOs)

1. GELO #3: Career and Life Skills  
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

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

- A. Knives
- B. Fabrication
- C. Meat/Poultry/Seafood cooking
- D. Cheese, vegetable, starches
- E. Cooking methods
- F. Tableside, mystery baskets

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): The Culinary Institute of America, *The Professional Chef*, 9th Edition, John Wiley and Sons Inc., 2006, ISBN # 0-7645-5734-3
- 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 Evaluation
  2. Lab Practicals
  3. Quizzes
  4. Exams
- 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.