

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-18-25

I. CATALOG DESCRIPTION

Course Number: FSDT1020
Course Title Culinary Fundamentals
Pre or Co-requisite(s): FSDT1012 and FSDT1602

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, 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
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO 3: Critical Thinking & Problem Solving
 - Outcome 2: Synthesize information to arrive at reasoned solutions to problems.

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. Plating
- H. Breakfast, egg, sandwiches, etc.

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Labensky, Sarah R., Priscilla A. Martel and Alan M. Hause, *On Cooking*, Current Edition, Pearson/Prentice Hall.
- 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.** A grade of 70% (C) or better needed in degree program courses.