

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

I. CATALOG DESCRIPTION

Course Number: FSDT1041
Course Title: Advanced Culinary
Prerequisite(s): FSDT1012, 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: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

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*, Current Edition, John Wiley and Sons Inc.
- 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.