

Course Outline of Record

1. Course Code: CART-004
2.
 - a. Long Course Title: Pantry
 - b. Short Course Title: PANTRY
3.
 - a. Catalog Course Description:
 This course covers the principles and practices used in producing pantry items in a commercial environment. A variety of menu items are prepared including salads, salad dressings, grill and breakfast items and sandwiches. A Classic Chef uniform is required for this course.
 - b. Class Schedule Course Description:
 This course covers the principles and practices used in producing pantry items in a commercial environment. A Classic Chef uniform is required for this class.
 - c. Semester Cycle (if applicable): N/A
 - d. Name of Approved Program(s):
 - CULINARY MANAGEMENT AS Degree for Employment Preparation
4. Total Units: 5.00 Total Semester Hrs: 162.00
 Lecture Units: 3 Semester Lecture Hrs: 54.00
 Lab Units: 2 Semester Lab Hrs: 108.00
 Class Size Maximum: 20 Allow Audit: No
 Repeatability No Repeats Allowed
 Justification 0
5. Prerequisite or Corequisite Courses or Advisories:
Course with requisite(s) and/or advisory is required to complete Content Review Matrix (CCForm1-A)
 Advisory: ENG 070 and
 Advisory: MATH 060
6. Textbooks, Required Reading or Software: (List in APA or MLA format.)
 - a. Gisslen, Wayne (2011). Professional Cooking (7th/e). New York John Wiley & Sons, Inc..
 College Level: Yes
 Flesch-Kincaid reading level: 12
7. Entrance Skills: *Before entering the course students must be able:*

Advisory skills:

- a.
Develop and expand vocabulary.
 - ENG 070 - Develop and expand vocabulary.
- b.
Recognize and convert between units of measurements in both the American and metric system, especially units of length, volume and weight.
 - MATH 060 - Apply methods of conversion between percents, decimals, and fractions.
 - MATH 060 - Recognize and convert between units of measurements in the American and metric systems.
- c.
Understand the concept of a ratio and use ratios to solve proportion problems.
 - MATH 060 - Use the concept of ratio to determine the solution to a proportion problem.

d.

Understand the four basic operations of addition, subtraction, multiplication, and division.

- MATH 060 - Compute using the four basic operations of addition, subtraction, multiplication, and division on the rational numbers in both fraction and decimal form.

e.

Comprehend and summarize readings.

- ENG 070 - Comprehend and summarize readings.

8. Course Content and Scope:

Lecture:

1. Pantry Station Duties and Assignments
2. The Menu
3. Mise en Place (Preparation and Pre-preparation)
4. Ingredient Identification
 1. Meats and Seafood
 2. Dairy Products
5. Salad Production Techniques
6. Sandwich Production Techniques
7. Breakfast Production Techniques
8. Beverage Production Techniques
9. Kitchen Sanitation
10. Food Storage
11. Convert Volume to weight measurements
12. Food Costing
13. Modify Formulas

Lab: *(if the "Lab Hours" is greater than zero this is required)*

1. Basic Cooking Principles
2. Ingredient Identification
 1. Produce
 2. Oils and Vinegars
 3. Herbs, Spices, and Flavoring Agents
 4. Salad Dressing: Mayonnaise, Basic French, Cooked Dressing
3. Garnishes and Garnishing
4. Buffet Decoration and Techniques

9. Course Student Learning Outcomes:

1. Demonstrate the application of cooking principles to the preparation of pantry items.
2. Demonstrate the conversion methods used for quantity, volume and weight measurements.
3. Calculate the food cost of items using standard formulas and ingredient prices.
4. Demonstrate safe and sanitary use of pantry hand tools including knives, cutters, and other sharp implements.

10. Course Objectives: *Upon completion of this course, students will be able to:*

- a. Recognize and identify ingredients used in the production of pantry items, including cooked meats, salad greens and vegetables, oils, vinegars, herbs and spices.
- b. Explain and demonstrate the proper application of cooking principles to the preparation of pantry items.
- c. Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements.
- d. Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields.
- e. Calculate the food cost of items using standard formulas and ingredients prices.
- f. Explain and demonstrate the skills necessary for the proper, safe, and sanitary use of pantry hand tools including knives, cutters, and other sharp implements.
- g. Explain and demonstrate an ability to produce a variety of salads, salad dressings and sandwiches utilizing standardized

recipes.

h. Explain and demonstrate an ability to produce a variety of breakfast items including egg variations, quick breads, and breakfast beverages.

11. Methods of Instruction: (*Integration: Elements should validate parallel course outline elements*)

- a. Activity
- b. Collaborative/Team
- c. Demonstration, Repetition/Practice
- d. Discussion
- e. Experiential
- f. Laboratory
- g. Lecture
- h. Observation
- i. Participation
- j. Technology-based instruction

Other Methods:

Guest speakers

12. Assignments: (*List samples of specific activities/assignments students are expected to complete both in and outside of class.*)

In Class Hours: 162.00

Outside Class Hours: 108.00

a. In-class Assignments

1. Readings in the text and recommended book list.
2. Attendance of lectures by instructor including the taking of detailed notes thereon.
3. Attendance of demonstrations by the instructor including the taking of detailed notes thereon.
4. Special reports by students singly or in groups.
5. Participation in class through their demonstration of "hands-on" skills.
6. Examination of various types including essay, multiple choice and skill practicals.

b. Out-of-class Assignments

1. Readings in the text and recommended book list.
2. Practice skills taught in class

13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- College level or pre-collegiate essays
- Laboratory projects
- Presentations/student demonstration observations
Skill Demonstration
- Group activity participation/observation
- Product/project development evaluation
- Self/peer assessment and portfolio evaluation
- Mid-term and final evaluations
- Student participation/contribution
- Student preparation
- Oral and practical examination
- Organizational/timelines assessment

14. Methods of Evaluating: Additional Assessment Information:

Non-Computational Problem Solving Other (in class projects; fill-in)

15. Need/Purpose/Rationale -- *All courses must meet one or more CCC missions.*

PO - Career and Technical Education

Fulfill the requirements for an entry- level position in their field.

IO - Critical Thinking and Communication

Summarize, analyze, and interpret oral and written texts, with the ability to identify assumptions and differentiate fact from opinion.

16. Comparable Transfer Course

| University System | Campus | Course Number | Course Title | Catalog Year |
|-------------------|--------|---------------|--------------|--------------|
|-------------------|--------|---------------|--------------|--------------|

17. Special Materials and/or Equipment Required of Students:

A Classic chef uniform is required for this class.
Classic Chef Coat, Chef Pants, Closed Toe Shoes, Apron, Hat

18. Materials Fees: Required Material?

| Material or Item | Cost Per Unit | Total Cost |
|------------------|---------------|------------|
|------------------|---------------|------------|

19. Provide Reasons for the Substantial Modifications or New Course:

Periodic Review

20. a. Cross-Listed Course (*Enter Course Code*): *N/A*
 b. Replacement Course (*Enter original Course Code*): *N/A*

21. Grading Method (*choose one*): Letter Grade Only

22. MIS Course Data Elements

- a. Course Control Number [CB00]: CCC000583278
- b. T.O.P. Code [CB03]: 130630.00 - Culinary Arts
- c. Credit Status [CB04]: D - Credit - Degree Applicable
- d. Course Transfer Status [CB05]: C = Non-Transferable
- e. Basic Skills Status [CB08]: 2N = Not basic skills course
- f. Vocational Status [CB09]: Clearly Occupational
- g. Course Classification [CB11]: Y - Credit Course
- h. Special Class Status [CB13]: N - Not Special
- i. Course CAN Code [CB14]: *N/A*
- j. Course Prior to College Level [CB21]: Y = Not Applicable
- k. Course Noncredit Category [CB22]: Y - Not Applicable
- l. Funding Agency Category [CB23]: Y = Not Applicable
- m. Program Status [CB24]: 1 = Program Applicable

Name of Approved Program (*if program-applicable*): CULINARY MANAGEMENT

Attach listings of Degree and/or Certificate Programs showing this course as a required or a restricted elective.)

23. Enrollment - Estimate Enrollment

First Year: 0

Third Year: 0

24. Resources - Faculty - Discipline and Other Qualifications:

- a. Sufficient Faculty Resources: Yes
- b. If No, list number of FTE needed to offer this course: *N/A*

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25. Additional Equipment and/or Supplies Needed and Source of Funding.

N/A

26. Additional Construction or Modification of Existing Classroom Space Needed. (*Explain:*)

N/A

27. FOR NEW OR SUBSTANTIALLY MODIFIED COURSES

Library and/or Learning Resources Present in the Collection are Sufficient to Meet the Need of the Students Enrolled in the Course: Yes

28. Originator Jeffrey Azer Origination Date 03/06/17