

CART 013: CULINARY MEASUREMENTS & CALCULATIONS

Originator

kstruwe

Justification / Rationale

Restructure the culinary curriculum to better prepare our students for culinary employment.
Update DE checklist

Effective Term

Fall 2022

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

013

Full Course Title

Culinary Measurements & Calculations

Short Title

CULINARY CALCULATIONS

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face
100% Online
Hybrid

Catalog Description

This course studies types of measurements, scaling recipes, converting units of measure, costing ingredients, setting menu prices, conversions, and determining food yields.

Schedule Description

This is a study of culinary measurements and crucial calculation concepts used in the restaurant and foodservice industry.

Lecture Units

3

Lecture Semester Hours

54

Lab Units

0

In-class Hours

54

Out-of-class Hours

108

Total Course Units

3

Total Semester Hours

162

Required Text and Other Instructional Materials**Resource Type**

Book (Recommended)

Open Educational Resource

No

Author

The Culinary Institute of America

Title

Math for the Professional Kitchen

Edition

1

Publisher

Wiley

Year

2013

For Text greater than five years old, list rationale:

This is the latest version; it covers all needed topics and is produced by The Culinary Institute of America.

Class Size Maximum

20

Course Content

1. Kitchen Measurements
2. Recipe Scaling
3. Yield Percent
4. Purchasing and Portioning
5. Recipe Costing
6. Kitchen Ratios

Course Objectives

	Objectives
Objective 1	Demonstrate and apply various types of kitchen measurement techniques in a professional kitchen and bakery
Objective 2	Evaluate recipe scaling and recipe costing in a professional kitchen and bakery
Objective 3	Analyze kitchen ratios and yields in a professional kitchen and bakery
Objective 4	Demonstrate the difference between dry and volume measures
Objective 5	Plan food costing control techniques
Objective 6	Compare opportunities to portion or keep foods whole

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Demonstrate and apply various types of kitchen measurement techniques in a professional kitchen and bakery
Outcome 2	Demonstrate recipe scaling and recipe costing
Outcome 3	Create kitchen ratios and yields for a professional kitchen and bakery

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topic in context
Discussion	Evaluate measurement methods and culinary calculations
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Supplemental/External Activity	Participation in group culinary events as offered.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students create final projects for evaluation by peers and instructor.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Self-paced testing	Research measurements and calculations from recommended reliable resources, and analyze with class. (36 hours)	Out of Class Only
Oral and practical examination	Final presentation is evaluated.	In Class Only

Assignments

Other In-class Assignments

1. Special reports by students singly or in groups on measurement differences.
2. Attendance at lectures by instructor.

Other Out-of-class Assignments

1. Readings in the recommended book list
2. Examinations of various types including essay, multiple choice.
3. Web research for yields and ratios.

Grade Methods

Letter Grade Only

Distance Education Checklist

Include the percentage of online and on-campus instruction you anticipate.

Online %

100

What will you be doing in the face-to-face sections of your course that necessitates a hybrid delivery vs a fully online delivery?

Though this class can be taught 100% online, identifying and using physical weight and volume measure tools will enhance the measurement and calculations lesson.

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?

N/A

If used, explain how specific materials and resources outside the LMS will be used to enhance student learning.

N/A

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:

Discussion forums with substantive instructor participation
Online quizzes and examinations
Private messages
Regular virtual office hours
Timely feedback and return of student work as specified in the syllabus
Weekly announcements

External to Course Management System:

Direct e-mail

For hybrid courses:

Field trips
Library workshops
Orientation, study, and/or review sessions
Scheduled Face-to-Face group or individual meetings
Supplemental seminar or study sessions

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Regular office effective contact hours are maintained through discussion feedback, grading, weekly announcements, office hours, email, and face-to-face meetings.

If interacting with students outside the LMS, explain how additional interactions with students outside the LMS will enhance student learning.

Face-to-face meetings would enhance the lesson being in the physical space and using professional tools and equipment.

Other Information

Provide any other relevant information that will help the Curriculum Committee assess the viability of offering this course in an online or hybrid modality.

There is no lab component

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

04/05/2022

Academic Senate Approval Date

04/28/2022

Board of Trustees Approval Date

06/16/2022

Chancellor's Office Approval Date

06/18/2022

Course Control Number

CCC000632404