

CART 300: EMPLOYMENT PREPARATION: ENTRY COOK

Originator

kstruwe

Justification / Rationale

This course is the first of a two part certificate. Changes from 24 to 16 hours have been made to satisfy enhanced credit requirements.

Effective Term

Spring 2023

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

300

Full Course Title

Employment Preparation: Entry Cook

Short Title

EMPL PREP. ENTRY COOK

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

Short-term vocational training leading to jobs in the culinary profession.

Schedule Description

Short-term vocational training leading to jobs in the culinary profession. Students receive a Pass/No Pass grade mark.

Total Non-Credit Contact Hours

16

In-class Hours

16

Out-of-class Hours

0

Total Course Units

0

Total Semester Hours

16

Override Description

Noncredit course. No outside class hours.

Class Size Maximum

20

Course Content

Introduction to resorts and professional kitchens
 Safety & sanitation
 Measurements
 Knife skills

Course Objectives

Objectives	
Objective 1	Understand safety and sanitation requirements for the professional kitchen.
Objective 2	Develop knife skills.
Objective 3	Develop weight and volume measurements skills.

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Explain professional responsibility to the public health by recognizing and practicing common sanitary procedures needed to prevent food borne illness
Outcome 2	Describe measurement tools, equipment, and layout of the kitchen laboratory and efficient ways to organize work to be done in classes.
Outcome 3	Demonstrate fundamental skills using recipes, knives, tools and equipment, foodstuffs and seasonings.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Laboratory	Practice and implements measurements and knife skills
Lecture	Safety & sanitation, professionalism, interviews, attire & attitude

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Laboratory projects	Students will be evaluated on measurements and knife skills	In Class Only

Assignments
Other In-class Assignments

Use measurements and cut food components in a hot/cold food preparation.

Other Out-of-class Assignments

Tour professional resort

Grade Methods

Pass/No Pass Only

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

General Coop Course

Course Classification Status

Other Non-credit Enhanced Funding

Approved Special Class

Not special class

Noncredit Category

Short-Term Vocational

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Not transferable

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

10/04/2022

Academic Senate Approval Date

10/13/2022

Board of Trustees Approval Date

11/10/2022

Chancellor's Office Approval Date

11/17/2022

Course Control Number

CCC000634061

Programs referencing this courseEmployment Preparation: Entry Cook (<http://catalog.collegeofthedesert.eduundefined/?key=370>)