

El Paso Community College

Syllabus

Part II

Official Course Description

SUBJECT AREA	<u>Culinary Arts and Related Sciences</u>
COURSE RUBRIC AND NUMBER	<u>CHEF 2331</u>
COURSE TITLE	<u>Advanced Food Preparation</u>
COURSE CREDIT HOURS	<u>3 2 :</u> <u>4</u>
	Credits Lec Lab

I. Catalog Description

Provides advanced concepts of food preparation and presentation techniques. **Prerequisite: CHEF 1314. Corequisite: CHEF 2264. (2:4). Lab fee.**

II. Course Objectives

- A. Unit I. Concepts of Breakfast Production, Canapés, Hors'doeuvres, and Prefabricated Items in the Commercial Kitchen
- 1) Prepare breakfast meats, eggs, cereals, and batter products.
 - 2) Prepare a variety of canapés, hors'doeuvres, and assorted prefabricated items in the commercial kitchen.
 - 3) Discuss the applicability of convenience, value added, processed, and par cooked food items in the commercial kitchen.
 - 4) Demonstrate food presentation techniques.
 - 5) Describe and prepare appropriate mise en place per station within the full service commercial kitchen.
 - 6) Determine appropriate timing of production in each station.
 - 7) Write standardized recipes for use in the commercial kitchen.
- B. Unit II. Front of House Operations
- 1) Identify the role of management within front of house operations
 - 2) Identify and demonstrate the role of the Maitre'd.
 - 3) Identify and demonstrate the role of wait staff, with attention to table side forms of service.
 - 4) Identify and demonstrate the role of Captains, Front Waiters, and Back Waiters.
 - 5) Determine mise en place needs for each position within front of house operations
 - 6) Perform side station duties to accommodate the opening of the restaurant and table side service.
- C. Unit III. Pantry Station
- 1) Identify the duties performed by the pantry station on the line in a commercial kitchen.
 - 2) Identify and prepare the mise en place necessary for successful operation of the pantry station, including the use of prefabricated items where necessary.
 - 3) Prepare the vegetables of the day
 - 4) Prepare the soups of the day
 - 5) Prepare the appetizers, cold and hot, of the day
 - 6) Prepare the amuse for the day.
 - 7) Prepare the station and perform the appropriate functions of the station during service.

- D. Unit IV. Fry Station
- 1) Identify the duties performed by the fry station on the line.
 - 2) Identify and prepare the mise en place necessary for successful operation of the fry station.
 - 3) Prepare the hot appetizer(s) of the day, as needed.
 - 4) Prepare meat entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 5) Prepare poultry entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 6) Prepare fish entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 7) Prepare vegetarian entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
- E. Unit V. Grill Station
- 1) Identify the duties performed by the grill station on the line.
 - 2) Identify and prepare the mise en place necessary for successful operation of the grill station.
 - 3) Prepare the hot appetizer(s) of the day, as needed.
 - 4) Prepare meat entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 5) Prepare poultry entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 6) Prepare fish entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
 - 7) Prepare vegetarian entrees, demonstrating appropriate fabrication techniques, with appropriate sides.
- F. Unit VI. Sauté Station
- 1) Identify the duties performed by the sauté station on the line.
 - 2) Identify and prepare the mise en place necessary for successful operation of the sauté station.
 - 3) Prepare the hot appetizer(s) of the day, as needed.
 - 4) Prepare sauces deemed appropriate for any entrée being produced by Grill, Fry, or Sauté station.
 - 5) Prepare meat entrees, demonstrating appropriate fabrication techniques, with appropriate sides and sauces.
 - 6) Prepare poultry entrees, demonstrating appropriate fabrication techniques, with appropriate sides and sauces.
 - 7) Prepare fish entrees, demonstrating appropriate fabrication techniques, with appropriate sides and sauces.
 - 8) Prepare vegetarian entrees, demonstrating appropriate fabrication techniques, with appropriate sides and sauces.
- G. Unit VII. Pastry and Bread Station
- 1) Identify the duties performed by the pastry and bread station on the line.
 - 2) Identify and prepare the mise en place necessary for successful operation of the pastry and bread station.
 - 3) Prepare the intermezzo of the day
 - 4) Prepare a variety of plated desserts with appropriate components to include a crisp component, sauce, fruit component, chocolate component, and main item.
 - 5) Prepare a variety of breads that may be based on loaf or roll production.
 - 6) Prepare appropriate sides for bread station; examples include roasted garlic and oil, butter plates, flavored oils, etc.
- H. Unit VIII. Role of the Executive Chef and Sous Chef
- 1) Identify the duties performed by the Executive and Sous Chefs on the line.

- 2) Identify and prepare the mise en place necessary for successful operation of the expo station.
- 3) Finish plate ups as indicated by Chef Instructor upon completion by the various stations.
- 4) Perform as the communication line between Front and Back of House operations.
- 5) Maintain integrity of plate ups and all stations throughout service period.

I. Unit IX. Stewarding Station

- 1) Identify the duties performed by the Steward within restaurant operations.
- 2) Identify and prepare the mise en place necessary for successful operation of the stewarding and dishwashing stations.
- 3) Prepare setup of plate ware for each of the various stations.
- 4) Perform duties as assigned by the Executive Chef/Sous Chef during service, e.g., family meal usually created by stewards.
- 5) Perform closing of the kitchen upon successful completion of restaurant activities.

III. THECB Learning Outcomes (WECM)

1. Identify and prepare breakfast meats, eggs, cereals, and batter products.
2. Discuss the applicability of convenience, value added, further processed or par cooked food items.
3. Demonstrate food presentation techniques and writing standardized recipes.

IV. Evaluation

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Division Dean. Challenges must be accomplished before the census cut-off date. Students who previously have received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

- 1) The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.
- 2) The evaluation of the prepared items should be based on the student's mastery of the assigned objectives. In addition to food preparation, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require a researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to basic preparations, the projects may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period. If the instructor thinks the final prep item and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work. If the instructor judges that the final prep item and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

Grading Scale:

A = 90 – 100	I = Incomplete
B = 80 – 89	W = Withdrew/ Withdrawn
C = 70 – 79	
D = 60 – 69	
F = below 60	

V. Disability Statement (Americans with Disabilities Act [ADA])

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. 6 Drop Rule

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.