

# El Paso Community College

## Syllabus

### Part II

## Official Course Description

<b>SUBJECT AREA</b>	<u><b>Culinary Arts and Related Sciences</b></u>
<b>COURSE RUBRIC AND NUMBER</b>	<u><b>CHEF 1314</b></u>
<b>COURSE TITLE</b>	<u><b>A la Carte Cooking</b></u>
<b>COURSE CREDIT HOURS</b>	<u><b>3                      2                      :</b></u> <b>Credits                      Lec                      Lab</b>

### I. Catalog Description

Provides a course in a la carte or "cooking to order" concepts. Includes topics on menu and recipe interpretation and conversion, organization of work station, employment of appropriate cooking methods, plating, and saucing principles. **Prerequisite: CHEF 1300. Corequisites: CHEF 1410 and CHEF 2302. (2:4). Lab fee.**

### II. Course Objectives

- A. Unit I. Introduction to A la Carte Cooking
  - 1) Identify the common stations of a full service kitchen.
  - 2) Determine the importance of each station to the successful operation of a restaurant
  - 3) Identify the importance of mise en place in a la carte cooking.
  - 4) Describe and prepare appropriate mise en place per station within the full service kitchen.  
2.4
  - 5) Determine appropriate timing of production in each station.
  - 6) Identify the key concepts in plating of food, both traditional and modern.
  - 7) Identify the importance of daily meetings (line-up) between BOH and FOH staff.
- B. Unit II. Front of House Operations
  - 1) Identify the common positions within front of house operations.
  - 2) Identify and demonstrate the role of the cashier/host.
  - 3) Identify and demonstrate the role of wait staff.
  - 4) Identify and demonstrate the role of busing personnel.
  - 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.
- C. Unit III. Pantry Operations
  - 1) Identify the duties performed by the pantry station on the line.
  - 2) Identify and prepare the mise en place necessary for successful operation of the pantry station.
  - 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 as 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 a variety of plated desserts with appropriate components to include a crisp component, sauce, fruit component, chocolate component, and main item.
- 4) Prepare a variety of breads that may be based on loaf or roll production.
- 5) Prepare appropriate sides for bread station, examples include roasted garlic and oil, butter plates, flavored oils, etc.

H. Unit VIII. Expediter Station

- 1) Identify the duties performed by the Expo 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 through service period.

I. Unit IX. Dishwashing Station

- 1) Identify the duties performed by the dishwashing station within restaurant operations.
- 2) Identify and prepare the mise en place necessary for successful operation of the dishwashing station.
- 3) Prepare setup of plate ware for each of the various stations.
- 4) Perform duties as assigned by the expo during service.
- 5) Perform closing of the kitchen upon successful completion of restaurant activities.

**III. THECB Learning Outcomes (WECM)**

1. Organize work stations for a la carte cooking service.
2. Prepare a la carte orders using broiling, sautéing, and roasting processes.
3. Prepare short sauces.
4. Display quality standards and time management for a la carte food items; and summarize food costs.

**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.

G. 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.

**VII. Title IX and Sex Discrimination**

Title 9 (20 U.S.C. 1681 & 34 C.F.R. Part 106) states the following "No person in the United States shall, on the basis of sex, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any educational program or activity receiving Federal financial assistance." The Violence Against Women Act (VAWA) prohibits stalking, date violence, sexual violence, and domestic violence for all students, employees and visitors (male and female). If you have any concerns related to discrimination, harassment, or assault (of any type) you can contact the Assistant to the Vice President for Student and Enrollment Services at 915-831-2655. Employees can call the Manager of Employee Relations at 915-831-6458. Reports of sexual assault/violence may also be reported to EPCC Police at 915-831-2200.