DATE OF LAST REVIEW: 02/2013
CIP CODE: 12.0505
SEMESTER: Departmental Syllabus
COURSE TITLE: Food Production III
COURSE NUMBER: CULN0150
CREDIT HOURS: 4
INSTRUCTOR: Departmental Syllabus
OFFICE LOCATION: Departmental Syllabus
OFFICE HOURS: Departmental Syllabus
TELEPHONE: Departmental Syllabus
EMAIL: KCKCC issued email accounts are the official means for electronically communicating with our students.

PREREQUISITES: None

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, http://www.kckccbookstore.com/, for the required texts for your particular class.

COURSE DESCRIPTION: This course will expand on prior knowledge but also includes vegetable cookery, pasta and rice cookery, sandwich making, hors d’oeuvres, and food presentation. Students will be required to plan a 4 course menu and execute it appropriately using their prior knowledge from other courses. Also, students will explore International Cooking to apply all skills learned throughout the class.

METHOD OF INSTRUCTION: A variety of instructional methods may be used depending on content area. These may include but are not limited to lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:
I. Understanding Vegetables
   A. Controlling quality changes during cooking
   B. Handling vegetables

II. Cooking Vegetables
   A. Potatoes and other Starches
   B. Potatoes
   C. Rice and other grains
   D. Pasta and dumplings

III. Sandwiches and Hors d’Oeuvres

IV. Food Presentation and Garnish
   A. Hot food presentation
   B. Cold food presentation and buffet service

V. International Cuisine

EXPECTED LEARNER OUTCOMES:
A. Gain knowledge in selection of vegetables, storage, holding, cooking and serving high quality vegetable products.
B. Prepare fresh, frozen and canned vegetables using a variety of cooking methods.
C. Prepare potatoes, rice, pastas and other grains using a variety of cooking methods.
D. Prepare a variety of sandwiches and hors d’oeuvres found in food service establishments.
E. Discuss and practice various garnishing techniques and presentation of food so that it is attractive and appealing.
F. Research and prepare dishes on the international level while learning more about other cultures.

COURSE COMPETENCIES:

Gain knowledge in selection of vegetables, storage, holding, cooking and serving high quality vegetable products.

1. Describe the factors that influence texture, flavor, color and nutritional changes when cooking vegetables.
2. Cook vegetables to their proper doneness.
3. Judge quality in cooked vegetables based on color, appearance, texture, flavor, seasonings, and appropriateness of combination with sauces or other vegetables.
4. Perform the pre-preparation tasks for fresh vegetables.
5. Calculate yields based on trimming losses.
6. Determine the quality of frozen canned, and dried vegetables.
7. Prepare vegetables using the batch cooking method and the blanch-and-chill method.
8. Store both fresh and processed vegetables.

Prepare fresh, frozen and canned vegetables using a variety of cooking methods.

9. Identify vegetables that are well suited to the different vegetable cooking methods.
10. Cook vegetables by boiling and steaming.
11. Cook vegetables by sautéing and pan-frying.
12. Cook vegetables by braising.
13. Cook vegetables by baking.
14. Cook vegetables by broiling and grilling.
15. Cook vegetables by deep-frying.

Prepare potatoes, rice, pastas and other grains using a variety of cooking methods.
16. Classify potatoes into two types, describe the general properties of each type and identify the most suitable cooking method for each type.
17. Identify characteristics of high-quality potatoes and describe how to store them.
18. Cook potatoes by boiling and steaming.
19. Prepare potato puree.
20. Cook potatoes by baking, sautéing, pan-frying and deep-frying.
21. Distinguish five major types of rice.
22. Prepare rice by boiling and steaming and by the pilaf and risotto methods.
23. Distinguish the major kinds of shapes of commercial pasta and determine their quality.
24. Identify the ingredients in the best commercial pastas and identify the common characteristics of these pastas.
25. Prepare fresh and commercial pasta, and list the steps involved in the alternate steam-table method of its preparation.

Prepare a variety of sandwiches and hors d’oeuvres found in food service establishments.
26. Select, store and serve fresh, good-quality breads for sandwiches.
27. Use sandwich spreads correctly.
28. Identify the most popular types of sandwich fillings.
29. Set up an efficient sandwich station.
30. Prepare the major types of sandwiches to order.
31. Prepare simple, cold sandwiches in quantity
32. Prepare canapés and other popular categories of hors d’oeuvres.

Discuss and practice various garnishing techniques and presentation of food so that it is attractive and appealing.
33. Explain why attractive food presentation is important.
34. Serve food that is attractively arranged on the plate or platter, with proper balance of color, shape and texture.
35. Identify common terms from classical garniture that are still in general use today.
36. Garnish a banquet platter with attractive and appropriate vegetable accompaniments.
37. Prepare simple garnishes out of common fruits and vegetables using decorative techniques.
38. Plan and arrange attractive food platters for buffets.

Research and prepare dishes on the international level while learning more about other cultures.
39. Research a country/culture to learn about traditions, foods, spices and lifestyles.
40. Write a report about a country/culture of interest about traditions, foods, spices, lifestyles and incorporate traditional recipes.
41. Prepare a traditional meal from the chosen country.
42. Prepare other items popular to many international cultures.

**ASSESSMENT OF LEARNER OUTCOMES:**
Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**
This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student’s progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

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