**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 04/20/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 180 - ADVANCED FOOD PREPARATION FOR FINE DINING**

1. **Course Number Course Title Semester Units**

CA 180 Advanced Food Preparation for Fine Dining 3

**Semester Hours**

2 hours lecture: 32-36 hours 64-72 outside of class hours 3 hours lab: 48-54 hours

144-162 total hours

2. **Course Prerequisites**

A “C” grade or higher or “Pass” in CA 171 or equivalent.

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

Training in advanced principles of food preparation and service for on-campus restaurant. Special instruction and practice for both classical and contemporary food preparation as related to fine dining establishments including hotels and restaurants.

4. **Course Objectives**

The student will:

a. Demonstrate safe and sanitary food handling.

b. Evaluate finished food products.

c. Demonstrate menu planning and food preparation used in fine dining establishments.

d. Demonstrate sanitation and safety techniques in the use of food service equipment.

e. Apply time management skills.

f. Develop guest relations skills.

g. Apply job acquisition skills.

5. **Instructional Facilities**

a. Standard Classroom

b. Culinary Food Laboratory

c. Culinary Dining Room

6. **Special Materials Required of Student**

a. White chef’s coat

b. Chef’s toque (hat)

c. Chef’s checkered pants

d. Knives, tools and equipment as required by instructors

e. Safe industry standard working shoes

7. **Course Content**

1. Seasonal fine dining menus
2. Recipe development
3. Common food allergies
4. Restaurant service
5. Kitchen and dining room setup/ breakdown
6. Time management

8. **Method of Instruction**

a. Lecture

b. Monitoring laboratory session

c. Individual instruction

d. Group discussion

e. Product and service evaluation related to guest comment cards

f. Field trip

9. **Methods of Evaluating Student Performance**

1. Quizzes based on station recipes and procedures or service standards.
2. Laboratory evaluations of product preparation based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based midterm and final practical exam. (example- time management/quality standards/technique/cleanliness/ communication, sanitation and safety.

10. **Outside Class Assignments**

a. Preparation of research papers related to fine dining menu building.

b. Assigned readings from text.

c. Review and comprehend all service recipe and ingredients.

11. **Representative Texts**

a. Representative Texts (s):

Pearson. On Cooking. 6th edition 2018

b. Supplementary texts and workbooks:

None.

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

1. Design menus in relation to nutrition, season, product availability and type of fine dining operation.
2. Demonstrate use of techniques for planning and organizing multi-course function.
3. Demonstrate use of techniques for prepping, cooking and serving weekly multi-course function under specific time schedule.