South Central College

CULN 1202  A la Carte Cooking & Production

Course Outcome Summary

Course Information

<table>
<thead>
<tr>
<th>Description</th>
<th>Students will apply the foundation of cooking techniques and fundamentals in a la Carte and batch cooking. Students will work as a team as well as individually to demonstrate their skills. (Prerequisite: CULN 1104)</th>
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<tbody>
<tr>
<td>Total Credits</td>
<td>4</td>
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<tr>
<td>Total Hours</td>
<td>96</td>
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Types of Instruction

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Credits/Hours</th>
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<tr>
<td>lecture/Lab</td>
<td>4/96</td>
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Pre/Corequisites

CULN 1104

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Communication - Students will be able to demonstrate appropriate and effective interactions with others to achieve their personal, academic, and professional objectives.

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Implement station organization methods

   Learning Objectives
   - Set up culinary action stations
   - Serve culinary action stations (salads, sandwiches, entrees, desserts, pastas)
   - Apply customer service skills
2. **Apply sanitary food handling procedures**  
   Learning Objectives  
   Display proper personal hygiene  
   Sanitize kitchen facilities  
   Perform sanitary food handling

3. **Demonstrate proper use of kitchen utensils**  
   Learning Objectives  
   Distinguish the differences of kitchen utensils  
   Practice the use of kitchen utensils

4. **Demonstrate pre-preparation techniques**  
   Learning Objectives  
   Perform breading procedure  
   Prepare vegetable cuts  
   Use culinary terms

5. **Apply cooking doneness methods**  
   Learning Objectives  
   Identify heat transfer methods  
   Identify cooking doneness variables  
   Identify doneness temperatures  
   Perform cooking doneness procedures  
   Calculate roasting times

6. **Apply equipment maintenance/cleaning procedures**  
   Learning Objectives  
   Clean grill  
   Clean broiler  
   Identify fryer filtering procedure

7. **Prepare different soups**  
   Learning Objectives  
   Prepare quantity vegetable soup  
   Prepare quantity cream soup  
   Prepare quantity legume soup  
   Prepare quantity ethnic soup  
   Prepare soup garnishes

8. **Prepare a la carte foods**  
   Learning Objectives  
   Identify Ala Cart menu items  
   Produce Ala Cart menu items

9. **Prepare food for catering**  
   Learning Objectives  
   Identify catering menu items  
   Explain planning for menu and food creation

10. **Assemble a lunch action station**  
    Learning Objectives  
    Identify what is needed for the station  
    Create a prep list for the station  
    Prepare items for the station

11. **Demonstrate team work**  
    Learning Objectives
Identify communication skills
Practice good communication skills

12. **Create an a la carte menu item**

**Learning Objectives**
Describe your menu item
Prepare a recipe for your Ala Carte item

**SCC Accessibility Statement**
South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

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