



South Central College

## CULN 1100 Introduction to Foodservice

### Course Outcome Summary

#### Course Information

<b>Description</b>	This course includes an introduction to the food service industry, culinary terms, use of weights and measures, and kitchen safety. The course also covers equipment and knife identification and use. (Prerequisites: None)
<b>Total Credits</b>	2
<b>Total Hours</b>	48

#### Types of Instruction

Instruction Type	Credits/Hours
Lecture	1/16
Lab	1/32

#### Pre/Corequisites

None

#### Institutional Core Competencies

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.

#### Course Competencies

**1. Describe employment opportunities within foodservice industry.**

**Learning Objectives**

- Define industry segments.
- Describe employment trends.
- Compare employment benefits within foodservice industry.
- Define industry associations.

**2. List responsibilities and duties of foodservice employees.**

**Learning Objectives**

- Identify job descriptions.

Interview food service professionals about responsibilities and duties.

**3. Apply kitchen safety principles.**

**Learning Objectives**

Assemble/disassemble commercial kitchen equipment.  
Write equipment profile sheets.  
Identify fire fighting equipment.  
Describe refrigeration cycle.

**4. Identify kitchen utensil usage.**

**Learning Objectives**

Demonstrate knife cutting techniques.  
Demonstrate knife sharpening.  
Demonstrate use of food scales.  
Define culinary terminology.

**5. Summarize state and federal employment laws.**

**Learning Objectives**

Identify overtime provisions of state and federal laws.  
Identify qualifications of bona fide manager.

**6. Analyze stress management techniques.**

**Learning Objectives**

List culinary code of ethics.  
Interview food service professionals about stress management.

**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)

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.