



South Central College

CULN 1202 A la Carte Cooking & Production

Course Outcome Summary

Course Information

Description	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)
Total Credits	4
Total Hours	96

Types of Instruction

Instruction Type	Credits/Hours
lecture/Lab	4/96

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 Carte 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

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