

GRAYSON COUNTY COLLEGE

Course Syllabus

Course Information

CHEF 1314 A La Carte Cooking

Professor Contact Information

Chef Joanna Bryant. Office phone: (903) 463-8654. Cell phone: (903) 821-9686. E-mail: BryantJ@grayson.edu. Office location: Culinary Arts Building.

Course Pre-requisites, Co-requisites, and/or Other Restrictions

Completion of CHEF 1305 with a grade of "B" or higher and a valid Servsafe Certification. Completion of Chef 1301 with a grade of a "C" or higher.

Course Description

A course in a la carte or "cooking to order" concepts. Topics include menu and recipe interpretation, employment of appropriate cooking methods, plating, and saucing principles. Lab included.

Student Learning Outcomes

- Organize work stations for a la carte cooking service
- Prepare a la carte orders using broiling, sautéing, and roasting heat processes
- Prepare short sauces to accompany a la carte food items
- Interpret the quality standards for a la carte food items
- Summarize food costs

ACF Competencies

- Perform the process of recipe costing.
- Determine selling price of menu items.
- Calculate and forecast purchase and preparation requirements based on a product's yield on cooking, fabrication, and intangible waste factors.
- Explain inter-relationships and work flow between dining room and kitchen operations.
- Outline the procedure for writing a standardized recipe.
- Write a standardized recipe.
- Prepare a variety of foods using the sauté technique.
- Fry a variety of foods to their proper doneness.
- Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture in the finished dish.
- Grill and broil foods to the proper doneness.
- Identify, describe, and prepare a variety of composed salads.
- Evaluate the quality of composed salads.
- Evaluate received goods to determine conformity with user specifications.
- Receive and store fresh, frozen, refrigerated and staple goods. Describe the importance of receiving and inspecting product as it enters the facility.

- Conduct yield and quality tests on items such as canned, fresh, frozen, and prepared products.
- Explain the procedures for rotation of stock and for costing and evaluating, including FIFO and LIFO.
- Define and describe par stock.
- Describe proper procedures of using product according to requisition.
- Calculate food costs and percentages.

Required Textbooks (ISBN # included) and Materials

No textbook. Must read one book from the approved list.

Suggested Course Materials

Complete culinary uniform (chef coat, cargo style checkered chef pants, pill hat, white apron, side towels which can all be purchased at the book store) with slip resistant, closed toed shoes. Also bring a notebook and pen, Sharpie marker, thermometer, and knife bag to class.

Methods of Evaluation

A letter grade will be assigned as follows: 90-100 A, 80-89 B, 70-79 C, 60-69 D, below 60 F. The final grade will be calculated as follows:

Grading

| Item | Percent |
|-----------------------------|----------------|
| Book report | 20 |
| Professionalism/Daily Grade | 80 |

Late assignments will not be accepted and will result in a zero. The professionalism grade will be based on full uniform, preparedness, and attendance. **The book report will consist of reading a book from the approved list and then writing a 750 word essay about the book and what you think contributes to the writer or subject's success in the hospitality industry.** If you are absent, you receive a zero for the day. Professionalism will be calculated based upon preparedness, being on time, and daily performance.

Methods of Instruction

Lecture, class discussion, and audio-visual materials will be used. Class meets 10 hours per week.

Course & Instructor Policies

Class Attendance

In the culinary arts field, we build off of lessons that are learned in previous classes, thus attendance is absolutely necessary. **Thus, a maximum of two class sessions may be missed.** Any student that misses more than two class sessions will automatically receive a failing grade. Late arrivals and/or early departures that are not approved by the instructor will count as ½ of an absence. Four late arrivals or early departures will be counted the same as two absences. If more than two class sessions have been missed, it is suggested that the student withdraw from the course and attempt it again at a later time, or the student will receive a failing grade.

Academic success is closely associated with regular classroom attendance and course participation. All successful students, whether on campus or online, are expected to be highly self-motivated. All students are required to participate in courses regularly and are obliged to participate in class activities and complete and submit assignments following their professors' instructions. Students taking courses during compressed semester time frames such as mini-mester, summer sessions, and mid-semester should plan to spend significantly more time per week on the course. Responsibility for work missed because of illness or school business is placed upon the student. More than two (2) absences are considered to be excessive. In addition, students' eligibility to receive financial aid or live in a College dormitory can be affected by withdrawal from courses. When withdrawal occurs, any tuition refund would be made in accordance with state regulations. You must select a classmate to collect materials for you on any days you are late or absent.

STUDENTS WHO STOP ATTENDING CLASS AND DO NOT FORMALLY DROP ON OR BEFORE THE LAST DAY TO WITHDRAW WILL RECEIVE AN "F"

Student Conduct & Discipline

Classroom Behavior:

Students are not permitted to use laptops during class time unless taking notes during lecture. Respect the right of others to learn by listening and contributing to the topic being discussed. All assignments must be turned in on time and **TYPED**, no handwritten assignments will be accepted.

Kitchen Behavior and protocol:

1. Full uniform must be worn in the Culinary Arts Building. Students will not be permitted to enter class without full uniform. Full uniform consists of: Black rubber soled shoes, white double-breasted chef's coat, black chef's pants, beanie style white chef's hat and white apron. In addition, the required knives and class supplies must be brought to class.
2. Uniform must be clean and pressed. Students will not be permitted to enter class otherwise. It is advisable to bring along an extra apron to class.
3. Finger nails should be clean and short. Absolutely no nail polish or fake nails.
4. Jewelry should be limited to wedding rings and water-resistant watches. No earrings or other visible piercings.
5. Make-up should be worn sparingly
6. All male students should be clean-shaven daily. Sideburns should be clipped one inch above the earlobes.

7. Your hair should not touch your collar. Hair should be either kept very short or pulled under your chef's hat using a hair net.
8. No chewing gum, drinking or eating (other than taste testing) is permitted in the Culinary Arts Kitchen or Bakery.
9. No running or horseplay.
10. No food shall leave the culinary arts facility. All food prepared during class time must be tasted by faculty or consumed during class time. No to go orders or doggie bags.
11. No personal effects in the kitchen, purses, coats etc.
12. Attendance is extremely important for all classes. If you are late for class, it is at the discretion of the instructor whether or not you will be admitted to class and credited with attendance for that day.
13. Each student is graded daily on class participation, teamwork, sanitation, assignments and quizzes. If you are not in class you will receive a grade of zero for the day!

Approved reading list for CHEF 1314

Kitchen Confidential by Anthony Bourdain

The Devil in the Kitchen by Marco Pierre White

Life, on the Line by Grant Achatz

Letters to a Young Chef by Daniel Boulud

The Apprentice: My Life in the Kitchen by Jacques Pepin

*All available in the library

** Other books may be approved by chef instructor

STATION SCHEDULE

| Station | During Prep | During Service |
|---------|----------------|--------------------------|
| 1 | Bread/Desserts | Front Line/Expo/Desserts |
| 2 | Hot Line | Hot Line/Fry/Grill |
| 3 | Hotline | Saute/Plating |

Grayson College Culinary Arts and Hospitality Management

Service Learning Project

Students learn and develop through active participation in thoughtfully organized service that is conducted in and meets the needs of a community to a nonprofit organization. Students from an institution of higher education learn helps foster civic responsibility; and that is integrated into and enhances the academic curriculum of the students, or the educational components of the community service program in which the participants are enrolled; and provides structured time for the students or participants to reflect on the service experience." Experiential and hands-on learning is a major factor of service-learning. As well as the academic benefits, service-learning aims to furnish students with knowledge that will help them better understand the world. It is largely during times of reflection that students achieve greater personal development by coming to a better understanding of their own values, opinions, and assumptions. For some students, the period of reflection may even be a time for them to reassess their goals or even their life's direction. In addition, reflection is the essential tool to integrate the experiential or service-learning activities with academic concepts, helping students to see the connections between theory and practice. For these reasons and others, some higher education programs require a reflection component in their service-learning classes.

Requirements:

Service Learning Log- Student is responsible for keeping track and having Chef Bryant or event Chef sign-off on each event. Log must be turned in to Chef Bryant at the end of the semester. One log per student.

Organization Paper- Each student will write a ½ page paper about the organization that is being helped. This paper should be turned in with your log sheet and must be double spaced and 12pt times new roman font.

Reflection Paper- Each student will write a 1 page paper reflecting on the event. This paper should be turned in with your log sheet and must be double spaced and 12 point times new roman font.

TITLE IX

GC policy prohibits discrimination on the basis of age, ancestry, color, disability, gender identity, genetic information, national origin, race, religion, retaliation, serious medical condition, sex, sexual orientation, spousal affiliation and protected veterans status.

Furthermore, Title IX prohibits sex discrimination to include sexual misconduct: sexual violence (sexual assault, rape), sexual harassment and retaliation.

For more information on Title IX, please contact:

- Dr. Regina Organ, Title IX Coordinator ([903-463-8714](tel:903-463-8714))
- Dr. Dava Washburn, Title IX Coordinator ([903-463-8634](tel:903-463-8634))
- Dr. Kim Williams, Title IX Deputy Coordinator- South Campus ([903\) 415-2506](tel:903-415-2506))
- Mr. Mike McBrayer, Title IX Deputy Coordinator ([903\) 463-8753](tel:903-463-8753))

- Website: <http://www.grayson.edu/campus-life/campus-police/title-ix-policies.html>
 - GC Police Department: [\(903\) 463-8777](tel:9034638777)- Main Campus) [\(903\) 415-2501](tel:9034152501) - South Campus)
 - GC Counseling Center: [\(903\) 463-8730](tel:9034638730)
 - For Any On-campus Emergencies: 911
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Grayson College is not responsible for illness/injury that occurs during the normal course of classroom/lab/clinical experiences.

These descriptions and timelines are subject to change at the discretion of the Professor.

Grayson College campus-wide student policies may be found on our Current Student Page on our website:
<http://grayson.edu/current-students/index.html>