

COURSE OUTLINE

OXNARD COLLEGE

- I. Course Identification and Justification:
- A. Proposed course id: CRM R102A
Banner title: Institutional Food Production
Full title: Institutional Food Production

Previous course id: CRM R102A
Banner title: Quantity Food Preparation
Full title: Quantity Food Preparation
 - B. Reason(s) course is offered:
This course fulfills certificate and the degree requirements for Culinary Arts and Restaurant Management. Course goals provide students with the basic food preparation knowledge and skills for entry-level positions in the food industry. Basic competencies are met in a lecture/lab environment. This course is transferable to the CSU.
 - C. Reason(s) for current outline revision:
TOP code change from 1306.00 Nutrition and Food to 1306.30 Culinary Arts (sub change), 5-year update, change of title, changes to catalog course description.
 - D. C-ID:
 - 1. C-ID Descriptor:
 - 2. C-ID Status: Not Applicable
 - E. Co-listed as:
Current: None
Previous:
- II. Catalog Information:
- A. Units:
Current: 7.00
Previous: 7.00
 - B. Course Hours:
 - 1. Weekly Meeting Hours:
Current: Lecture: 3.00 Lab: 12.00 Other:
Previous: Lecture: 3.00 Lab: 12.00 Other:
 - 2. Total Contact Hours:
Current: 240.00 to 270.00
Previous: 270.00
 - C. Prerequisites, Corequisites, Advisories, and Limitations on Enrollment:

1. Prerequisites

Current:

CRM R104: Sanitation and Environmental Control or

Previous:

CRM R104: Sanitation and Environmental Control or

2. Corequisites

Current:

Previous:

3. Advisories:

Current:

Previous:

4. Limitations on Enrollment:

Current:

Negative TB test and

Previous:

Negative TB test and

D. Catalog description:

Current:

This course provides laboratory experience for institutional food production (i.e. school food service in commercial kitchens). Students will receive an introduction and apply learned principles and procedures for basic food preparation with an emphasis on equipment, tools, and the proper utilization of time and use of leftovers.

Previous, if different:

This course provides the study and laboratory experience of quantity food preparation (i.e. school food service CRM kitchen). Students will receive an introduction and application of principles and procedures of basic food preparation with the emphasis on equipment tools and the proper utilization of time and use of leftovers. Student lab hours will be assigned at a four-hour orientation meeting before the beginning of the semester.

E. Fees:

Current: \$ None

Previous, if different: \$

F. Field trips:

Current:

Will be required: []

May be required: [X]

Will not be required: []

Previous, if different:

Will be required: []

May be required: []

Will not be required: []

G. Repeatability:

Current:

A - Not designed as repeatable

Previous:

1 -

- H. Credit basis:
Current:
Letter graded only []
Pass/no pass []
Student option [X]

Previous, if different:
Letter graded only []
Pass/no pass []
Student option []

- I. Credit by exam:
Current:
Petitions may be granted: []
Petitions will not be granted: [X]

Previous, if different:
Petitions may be granted: []
Petitions will not be granted: []

III. Course Objectives:

Upon successful completion of this course, the student should be able to:

- A. Demonstrate safe basic hand tool and equipment operation using correct methods
- B. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques
- C. Identify and prepare various meats, seafood, and poultry
- D. Name and prepare various stocks, soups, and sauces
- E. Recognize and prepare various vegetables, starches, and farinaceous items
- F. Distinguish and prepare salads and salad dressings
- G. Name and prepare various hot and cold sandwiches
- H. Distinguish and prepare various breakfast items

IV. Student Learning Outcomes:

- A. Upon successful completion of this course, the student will be able to demonstrate the safe use and operation of basic hand tools and equipment.
- B. Upon successful completion of this course, the student will be able to utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- C. Upon successful completion of this course, the student will be able to identify and prepare various meats, seafood, and poultry.
- D. Upon successful completion of this course, the students will be able to name and prepare various stocks, soups, and sauces.

V. Course Content:

Topics to be covered include, but are not limited to:

- A. The Food Service Industry

- B. Sanitation
- C. Tools and Equipment
- D. Basic Cooking Principles
- E. The Recipe: Its Structure and Use
- F. The Menu
- G. Preparation
- H. Stocks and Sauces.
- I. Soups
- J. Understanding and Cooking Meats
- K. Understanding and Cooking Poultry
- L. Understanding and Cooking Fish and Shellfish
- M. Cooking Vegetables
- N. Potatoes and Other Starches
- O. Salads and Salad Dressings
- P. Sandwiches and Hors D'Oeuvres
- Q. Breakfast Preparation, Dairy Products, and Coffee and Tea
- R. Food Presentation and Garnish
- S. Recipes from International Cuisines
- T. Bakeshop Production: Basic Principles and Ingredients
- U. Cakes and Icings
- V. Cookies
- W. Creams, Custards, Puddings, Frozen Desserts, and Sauces

VI. Lab Content:

- A. Demonstrate techniques in the Food Service Industry
- B. Demonstrate techniques in Sanitation
- C. Demonstrate the use of Tools and Equipment
- D. Demonstrate techniques in Basic Cooking Principles
- E. Demonstrate techniques in making Stocks and Sauces
- F. Make Soups
- G. Cook Meats
- H. Cook Poultry
- I. Cook Fish and Shellfish
- J. Cook Vegetables
- K. Cook Potatoes and Other Starches
- L. Make Salads and Salad Dressings
- M. Make Sandwiches and Hors D'oeuvre
- N. Make Creams, Custards, Puddings, Frozen Desserts, and Sauces

VII. Methods of Instruction:

Methods may include, but are not limited to:

- A. Video Presentations lab/lecture environment on safe food handling and personal hygiene
- B. Lecture/lab/instructor-guided interpretation and analysis of course content from related text about the Food Service Industry. Practices, terminology and theoretical approaches also covered in classroom lecture.
- C. Instructor demonstrations on basic food preparation, techniques and skills, followed by student practice/demonstration of same skills. e.g., knife handling, terminologies, cooking methods, equipment operation, terms and sanitation practices.

VIII. Methods of Evaluation and Assignments:

A. Methods of evaluation for degree-applicable courses:

Essays [X]

Problem-solving assignments (Examples: Math-like problems, diagnosis & repair) [X]

Physical skills demonstrations (Examples: Performing arts, equipment operation) [X]

For any course, if "Essays" above is not checked, explain why.

B. Typical graded assignments (methods of evaluation):

1. Students may be asked to work with classmates and instructors in a team environment, e.g., CRM training kitchen preparing food in quantity
2. Students may be asked to demonstrate the safe operation of various foodservice equipment, e.g., knives, food mixers
3. Students may be asked to utilize standard weights and measures to follow recipes
4. Students will be asked to demonstrate competencies in equipment operation, knife handling skills, safety, and sanitation, recipe application and basic food preparation skills
5. Students may be asked to complete a written exam related to the text book covering course content, e.g., sanitation and safety, tools and equipment, cooking principles stocks and sauces and preparation techniques
6. Students will be expected to write reports / assessments relating to food production and answer end of chapter questions from reading assignments.

C. Typical outside of classroom assignments:

1. Reading
 - a. Text assignments from course content, ie safe food handling, tools and equipment
2. Writing
 - a. Students will be expected to answer end of chapter questions from reading assignments.
3. Other
 - a. Participation in various college food-service activities, e.g., bake sales, advisory luncheons, catering events

IX. Textbooks and Instructional Materials:

A. Textbooks/Resources:

1. Wayne Gisslen (2015). *Professional Cooking* (8th/e). J.W. Wiley.
2. CRM cookbook

B. Other instructional materials:

1. Knife set & uniform

X. Minimum Qualifications and Additional Certifications:

A. Minimum qualifications:

1. Culinary Arts/Food Technology

B. Additional certifications:

1. Description of certification requirement:
2. Name of statute, regulation, or licensing/certification organization requiring this certification:

- XI. Approval Dates
 - Curriculum Committee Approval Date: 10/25/2017
 - Board of Trustees Approval Date: 11/14/2017
 - State Approval Date: 01/18/2018
 - Catalog Start Date: Fall 2018

- XII. Distance Learning Appendix
 - A. Methods of Instruction
 - Methods may include, but are not limited to:
 - B. Information Transfer
 - Methods may include, but are not limited to:

Course ID: 2240