

CRM R101: CULINARY FOUNDATIONS

Originator

ahart

College

Oxnard College

Discipline (CB01A)

CRM - Culinary Arts & Restaurant Mgt

Course Number (CB01B)

R101

Course Title (CB02)

Culinary Foundations

Banner/Short Title

Culinary Foundations

Credit Type

Credit

Start Term

Spring 2021

Catalog Course Description

In this course students will have the opportunity to apply introductory level culinary techniques as a component of the Oxnard College culinary education. Classical knife cuts and French classical cuisine techniques are the basis for daily instruction. Proper use of commercial equipment and scaling of measurement, formulas, and recipe create a solid foundation for job training. Competencies include stocks, mother sauces, soups, vegetable, grains, and egg cookery as well as chicken, fish, and beef sub-primal butchery.

Taxonomy of Programs (TOP) Code (CB03)

1306.30 - *Culinary Arts

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

1 - Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

May be required

Grading method

Letter Graded

Alternate grading methods

Student Option- Letter/Pass
Pass/No Pass Grading

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Activity

Laboratory

Total in-Class

Total in-Class

Total Minimum Contact/In-Class Hours

52.5

Total Maximum Contact/In-Class Hours

52.5

Outside-of-Class

Internship/Cooperative Work Experience

Paid**Unpaid****Total Outside-of-Class****Total Outside-of-Class****Total Student Learning****Total Student Learning****Total Minimum Student Learning Hours**

52.5

Total Maximum Student Learning Hours

52.5

Minimum Units (CB07)

1

Maximum Units (CB06)

1

Limitations on Enrollment

Current negative TB test or chest x-ray

Possession of ServSafe Certification or equivalent

Student Learning Outcomes (CSLOs)**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|---|
| 1 | Upon successful completion of this course, students will be able to prepare food to order using various cooking techniques, including but not limited to saute, grill, broil, and roast |
| 2 | Upon successful completion of this course, students will be able to identify nutritional and sanitary codes within the kitchen and execute a service to the highest standards set forth by the California health department |
| 3 | Upon successful completion of this course, students will be able to identify specialty food items used in gourmet cooking and use them to execute in their created menus |

Course Objectives**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|--|
| 1 | Demonstrate safe basic hand tool and equipment operation using correct methods |
| 2 | Utilize standard weights and measures to demonstrate proper scaling and measurement techniques |
| 3 | Identify and prepare various meats, seafood, and poultry |
| 4 | Name and prepare various stocks, soups, and sauces |
| 5 | Recognize and prepare various vegetables, starches, and farinaceous items |
| 6 | Prepare salads and salad dressings |
| 7 | Prepare various breakfast items |

Course Content**Lecture/Course Content**

1. Deep frying and pan frying
2. Roasting of meat and poultry
3. Broiling to order
4. Saute and griddle frying
5. Poaching meat and fish
6. Egg cookery
7. Preparing stocks, sauces, and soups
8. Pot-roasting, fresh or marinated meats and vegetables

9. Braising of portion-cut meats
10. Stews of meats, seafood, and vegetables
11. Fricassees, banquettes, and casseroles of meat and vegetables
12. Creating and executing composed and tossed salads

Laboratory or Activity Content

1. Deep frying and pan frying
2. Roasting of meat and poultry
3. Broiling to order
4. Saute and griddle frying
5. Poaching meat and fish
6. Egg cookery
7. Preparing stocks, sauces, and soups
8. Pot-roasting, fresh or marinated meats and vegetables
9. Braising of portion-cut meats
10. Stews of meats, seafood, and vegetables
11. Fricassees, banquettes, and casseroles of meat and vegetables
12. Creating and executing composed and tossed salads

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Skills demonstrations

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Projects

Problem-Solving Assignments

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Distance Education

Describe specific examples of the methods the instructor will use:

1. Demonstrations on various basic food preparation techniques such as stocks, sauces, soups, and egg cookery.
2. Hands on training in an upscale dining environment, preparing food to order using saute, braising, broiling, roasting and grilling techniques.
3. Instructor guided interpretation and analysis of menu and recipe development such as utilizing foods that are readily available and seasonal for maximum quality.

Representative Course Assignments

Critical Thinking Assignments

1. Students are given hypothetical problems with equipment and safety measures and asked to come up with viable solutions.

Skills Demonstrations

1. Working in a team environment to complete tasks to practice industry standards.
2. Submit at the end of class dishes up to the standards of that days demonstration by the instructor.

Outside Assignments

Representative Outside Assignments

1. Students will be asked to produce basic menus comprised of proteins, starches, and vegetables.

District General Education

- A. Natural Sciences**
- B. Social and Behavioral Sciences**
- C. Humanities**
- D. Language and Rationality**
- E. Health and Physical Education/Kinesiology**
- F. Ethnic Studies/Gender Studies**

CSU GE-Breadth

- Area A: English Language Communication and Critical Thinking**
- Area B: Scientific Inquiry and Quantitative Reasoning**
- Area C: Arts and Humanities**
- Area D: Social Sciences**
- Area E: Lifelong Learning and Self-Development**
- Area F: Ethnic Studies**

CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

IGETC

- Area 1: English Communication**
- Area 2A: Mathematical Concepts & Quantitative Reasoning**
- Area 3: Arts and Humanities**
- Area 4: Social and Behavioral Sciences**
- Area 5: Physical and Biological Sciences**
- Area 6: Languages Other than English (LOTE)**

Textbooks and Lab Manuals

Resource Type

Other Instructional Materials

Description

tools and uniforms.

Distance Education Addendum

Definitions

Distance Education Modalities

- Hybrid (51%–99% online)
- Hybrid (1%–50% online)
- 100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact

Hybrid (1%–50% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
E-mail	Students will correspond with instructor via e-mail and will have regular and effective contact
Other DE (e.g., recorded lectures)	Students will watch demonstrations recorded by the instructor

Hybrid (51%–99% online) Modality:

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100% online Modality:

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Examinations

Hybrid (1%–50% online) Modality

Online
On campus

Hybrid (51%–99% online) Modality

Online
On campus

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Additional local certifications required

Servsafe Managers Certification or equivalent

Review and Approval Dates

Department Chair

09/17/2020

Dean

09/17/2020

Technical Review

10/28/2020

Curriculum Committee

10/28/2020

DTRW-I

MM/DD/YYYY

Curriculum Committee

12/09/2020

Board

MM/DD/YYYY

CCCCO

MM/DD/YYYY

Control Number

CCC000593789

DOE/accreditation approval date

MM/DD/YYYY