

# CRM R105: GOURMET RESTAURANT SERVICE

**Originator**

ahart

**College**

Oxnard College

**Discipline (CB01A)**

CRM - Culinary Arts &amp; Restaurant Mgt

**Course Number (CB01B)**

R105

**Course Title (CB02)**

Gourmet Restaurant Service

**Banner/Short Title**

Gourmet Restaurant Service

**Credit Type**

Credit

**Start Term**

Fall 2021

**Catalog Course Description**

This course will teach students techniques in various restaurant stations. The course will also cover a prix fixe menu style service, a buffet style service and demonstrations on butchery and molecular gastronomy. Additional techniques will be taught in modern restaurant trends. Limitations on Enrollment: Negative TB test and possession of a ServSafe Certificate or equivalent are required.

**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

**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**

**Minimum Contact/In-Class Lecture Hours**

35

**Maximum Contact/In-Class Lecture Hours**

35

**Activity**

**Laboratory**

**Minimum Contact/In-Class Laboratory Hours**

105

**Maximum Contact/In-Class Laboratory Hours**

105

**Total in-Class**

**Total in-Class**

**Total Minimum Contact/In-Class Hours**

140

**Total Maximum Contact/In-Class Hours**

140

## Outside-of-Class

### Internship/Cooperative Work Experience

Paid

Unpaid

### Total Outside-of-Class

#### Total Outside-of-Class

##### Minimum Outside-of-Class Hours

70

##### Maximum Outside-of-Class Hours

70

### Total Student Learning

#### Total Student Learning

##### Total Minimum Student Learning Hours

210

##### Total Maximum Student Learning Hours

210

### Minimum Units (CB07)

4

### Maximum Units (CB06)

4

### Prerequisites

CRM R102B

### Limitations on Enrollment

Current negative TB test or chest x-ray  
Possession of ServSafe Certification or equivalent

## Entrance Skills

### Entrance Skills

Students must demonstrate the proper setup and breakdown of a work station, scale a recipe to match the needs of front of house service, keep proper safety and sanitation records, and control the portions of each dish exiting the line up to the instructors specifications.

### Prerequisite Course Objectives

CRM R102B-Operate different types of specialized equipment within a food service organization  
CRM R102B-Utilize standardized recipes and recipe conversion for quantity food service  
CRM R102B-Demonstrate safe food handling practices.  
CRM R102B-Demonstrate recipe standardization, portion control, and food service sanitation.

## Requisite Justification

### Requisite Type

Prerequisite

### Requisite

CRM R102B

### Requisite Description

Course in a sequence

**Level of Scrutiny/Justification**

Content review

**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, e.g. saute, grill, broil, and roast. |
| 2 | Upon successful completion of this course, students will be able to identify nutritional and sanitary codes of the trade.  |
| 3 | Upon successful completion of this course, students will be able to identify specialty food items used in gourmet cooking.                                       |
| 4 | Upon successful completion of this course, students will be able to organize and prepare gourmet meals for small and large groups.                               |

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

- |   |   |
|---|---|
| 1 | Identify nutritional and sanitary codes of the trade.         |
| 2 | Identify specialty food items used in gourmet cooking.        |
| 3 | Organize and prepare gourmet meals for small and large groups |
| 4 | Prepare foods to order using various cooking techniques       |

**Course Content****Lecture/Course Content**

1. Modern Cooking Technology
  - a. New Approaches to Cooking Methods
  - b. Various Food Service Establishments
  - c. Cooking as Art, Science, and Craft
2. Methods of Cooking
  - a. Cooking with Dry Heat
  - b. Cooking with Moist Heat
  - c. Cooking in Fat
  - d. Caramelizing and Tenderizing Combined
  - e. The Extraction of Liquefiable Foods
3. Handling of Foods before Cooking
  - a. Meat and Poultry Supplies
  - b. Fish and Shellfish
  - c. Produce Knowledge. Eggs and Dairy Goods
  - d. Breading and Coating with Batter
4. How to Cook typical Food Dishes
  - a. Deep Frying and Pan Frying
  - b. Roasting of Meat and Poultry
  - c. Broiling to Order
  - d. Sauté and Griddle Frying
  - e. The Boiling of Meat and Fish
  - f. Stocks, Sauces, and Soups
  - g. Pot-Roasting, Fresh or Marinated
  - h. Braising of Portion-Cut Meats
  - i. Stews of Meat, Seafood, and Vegetables
  - j. Fricassees, Banquettes, and Casseroles
5. Vegetable and Egg Cookery
  - a. Progressive Vegetable Cookery
  - b. Starches
  - c. Various Egg Preparations

6. The Salad and Dessert Pantry
  - a. Cooked Salads, Fruit Salads, and Sandwiches
  - b. Green Salads and Salad Dressings
  - c. Cold and Warm Desserts; Coffee making
7. Garde Manger
  - a. Buffet Presentation
  - b. Aspic; Gelee; Chaud-Froid
  - c. Appetizers; Hors D'Oeuvre; Foie Gras; Truffles; Caviar
  - d. Force meat; Pates; Terrines; Galantines
  - e. Mousse
  - f. Marinades; Cures; Brines
  - g. Cold Sauces; Butter and Cheese Mixtures
  - h. Salads; Cheeses
  - i. Nonedible Displays.
  - j. Charcuterie

### Laboratory or Activity Content

In the student operated Bistro, students will prepare a variety of menu items for a buffet or sit-down dining presentation. Applied skills, include but not limited to:

1. Deep Frying and Pan Frying
2. Roasting of Meat and Poultry
3. Broiling to Order
4. Sauté and Griddle Frying
5. The Boiling of Meat and Fish
6. Stocks, Sauces, and Soups
7. Pot-Roasting, Fresh or Marinated
8. Braising of Portion-Cut Meats
9. Stews of Meat, Seafood, and Vegetables
10. Fricassees, Banquettes, and Casseroles
11. The Salad and Dessert Pantry
  - a. Making Cooked Salads, Fruit Salads, and Sandwiches
  - b. Making Green Salads and Salad Dressings
  - c. Making Cold and Warm Desserts; Coffee making
12. Garde Manger
  - a. Buffet Presentation
  - b. Making Aspic; Gelee; Chaud-Froid
  - c. Preparing Appetizers; Hors D'Oeuvre; Foie Gras; Truffles; Caviar
  - d. Making Force meat; Pates; Terrines; Galantines
  - e. Making Mousse
  - f. Preparing Marinades; Cures; Brines
  - g. Making Cold Sauces; Butter and Cheese Mixtures
  - h. Preparing Salads; Cheeses
  - i. Creating Nonedible Displays.
  - j. Making Charcuterie

### 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  
Written expression

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):

Essays  
Laboratory activities  
Projects  
Problem-Solving Assignments  
Skills demonstrations

## Instructional Methodology

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

Audio-visual presentations  
Class discussions  
Distance Education  
Demonstrations  
Group discussions  
Guest speakers  
Laboratory activities  
Lecture

### Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Students will view demos in labs and replicate dishes as laboratory activities
5. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

## Representative Course Assignments

### Writing Assignments

1. Evaluation of cookbooks: preparation of menus and recipes, identification of specialty foods used in gourmet cooking

### Critical Thinking Assignments

1. Students are given hypothetical issues regarding kitchen hierarchy and are asked to create solutions.

### Reading Assignments

1. Weekly assignments in journals and magazines, culinary reviews on a variety of topics including but not limited to preparation and cooking techniques
2. Weekly assignments requiring researching of recipes

### Skills Demonstrations

1. Students will execute menus according to dining room capacity and needs. Students will be able to execute regional dishes using corresponding ingredients and techniques. Students will replicate dishes to highest standards while serving the dining room.

### Other assignments (if applicable)

1. Participation in various college sponsored food service activities

## Outside Assignments

### Representative Outside Assignments

1. Reading
  - a. Weekly assignments in journals and magazines, culinary reviews on a variety of topics including but not limited to preparation and cooking techniques
  - b. Weekly assignments requiring researching of recipes
2. Writing
  - a. Evaluation of cookbooks: preparation of menus and recipes, identification of specialty foods used in gourmet cooking
3. Other
  - a. Participation in various college sponsored food service activities

**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****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**

Textbook

**Description**Wayne Gisslen (2018). *Professional Cooking* (9th). Wiley.

ISBN-13: 978-1119399612

ISBN-10: 9781119399612

**Resource Type**

Other Resource Type

**Description**

Professional cooking magazines and cookbooks;.

## 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
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
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.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

#### Hybrid (51%–99% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
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.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor



**100% online Modality:**

<b>Method of Instruction</b>	<b>Document typical activities or assignments for each method of instruction</b>
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
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.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

**Examinations****Hybrid (1%–50% online) Modality**

Online  
On campus

**Hybrid (51%–99% online) Modality**

Online  
On campus

**Primary Minimum Qualification**

CULINARY ARTS/FOOD TECHNOLOGY

**Review and Approval Dates****Department Chair**

09/16/2020

**Dean**

09/16/2020

**Technical Review**

10/28/2020

**Curriculum Committee**

10/28/2020

**Curriculum Committee**

12/09/2020

**CCCCO**

MM/DD/YYYY

**Control Number**

CCC000588927

**DOE/accreditation approval date**

MM/DD/YYYY