Spring- Term A 2020

NOTE: For each *course credit,* students should expect to spend an additional two hours outside of class studying or working on class assignments. Hence, for a three-credit course, this means about six hours per week of work outside of class.

**Course Title:**  **Pantry Fundamentals - Soups, Salads, Appetizers and Small Plates**

**Course Number:** CUL 103

**Credits: 2**

**Class Times:** Spring Semester 2020 Term A – 1st 8 weeks, Tuesdays and Thursdays 8:00 AM – 9:55 AM

Culinary Classroom and kitchen MAIN CAMPUS

**Instructor:** Emily Burger

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**Office Hours:** Monday: 10:30 – 12:30 pm, Tuesday: 1:00 – 3:00 pm, Wednesday: 10:30

– 12:00 pm. Or by appointment.

**Required Text(s):** Garde Manger: The Art and Craft of the Cold Kitchen

By Unknown

Edition: 4th

ISBN: 9780470587805

Larousse Gastronomique

By Librarie Larousse

Edition: Revised

ISBN: 9780307464910

Format: Hardcover

**Required Fees:** Course fee $100.00

**~~Required~~ Supplies/Materials***:* Culinary Student Standard Cutlery Set

CA Baking and Pastry Kit

Mercer Economy 4 Sided Apron

**Recommended Texts & Other Readings:**

Additional readings will include postings on Canvas and in class handouts. Online

**Course Description:**

The Pantry is the location in the kitchen where foods are kept and typically prepared cold. Many foods can be and are prepared this way. They include smoked and cured meats, vegetables, fruits, salads, cheeses, pickled foods, condiments, sauces, soups and sometimes desserts.  If you end up catering for a large event, there is a good chance this station will end up being in charge of making a large quantity of sandwiches and other cold platters. This program will also include basic product identification information, recipe structure, plus an introduction to common and indigenous cooking methods.

**Pre-requisites:**  CUL 102

**This course is required for Culinary Arts Certificate**

**Course Specific Outcomes:**

**Upon successful completion of this course, students will be able to:**

1. Identify and safely operate professional kitchen equipment
2. Define common food service terms
3. List the many types and uses of kitchen cutlery and utensils
4. Demonstrate standard recipe structure
5. Identify the different types of cooking methods
6. Complete proper storage, preparation, and serving of cold food
7. Compare and contrast effectively complimentary ingredients of varying flavors and textures. ( i.e. sauces, dressings, cheeses & wines)
8. Construct successful plate presentations, buffet designs and platter presentations.

Ge**neral Education Program Outcomes:**

*Students receiving an associate degree will:*

**Gen Ed 1 Communication:** Students read, write, speak, and listen effectively to increase knowledge, to foster understanding, or to promote change in attitudes, values, beliefs, or behaviors.

**GEN ED 2 Mathematic Literacy:** Students demonstrate a strong foundation in mathematical concepts, processes and structure.

**GEN ED 3 Social Responsibility:** Civic Responsibility includes the skills and awareness necessary to live as responsible, ethical, and contributing citizens of the community, state, nation, and world.

**GEN ED 4 Culture: Ojibwe and other Native Cultures:** Students demonstrate understanding of Ojibwe and other Native American culture.

**GEN ED 5 Critical Thinking:** Students analyze, synthesize, and evaluate diverse concepts and make reasoned decisions based on evidence.

**GEN ED 6 Global Awareness:** Students interact effectively and appropriately in a diverse, multi-cultural, and global society.

This course measures the following outcomes:

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| --- | --- | --- |
| **GEN ED** | **Assignment/Activity** | **Assessment** |
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**Program Outcomes:**

**Upon successful graduation of the Culinary Arts certificate students will be able to:**

1. Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
2. Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
3. Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
4. Apply skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
5. Operate equipment safely and correctly.
6. Apply laws and regulations relating to safety and sanitation in the kitchen.
7. Apply indigenous knowledge of, stewardship, sustainability and cultural approaches to foods and eating.

**Culture & Tradition:**

**The Mission Statement of LCOOC states:**

*The Lac Courte Oreilles Ojibwe College mission is to provide Anishinaabe communities with post-secondary curriculum and continuing education while advancing the language, culture, and history of the Ojibwe.*

In order to adhere to the college's mission statement, this course will incorporate Ojibwe Language, Culture, and History into class activities wherever possible. These activities have been included in the class schedule.

**Evaluation Procedures and Grading Criteria:**

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| --- | --- | --- |
| **Course Schedule/Outline/Calendar of Events** | | |
| **Week** | **Topic Section** | **Course Assessment** |
| 1. **Tues. Jan. 21st** | **No class** |  |
| **1 – Thurs. Jan. 23rd** | **Introduction to Garde Manger,**  **Cold sauces and cold soups**  **Discuss Portfolio** | In Class Assessment |
| **2 – Tues. Jan. 28th** | **Cold sauces and cold soups** | In Class Assessment |
| **2 – Thurs. Jan. 30th** | **Soups** | In Class Assessment, Quiz |
| **3 – Tues. Feb. 4th** | **Salads** | In Class Assessment |
| **3 – Thurs. Feb. 6th** | **Cheese, Intro to Plating** | In Class Assessment, Quiz |
| **4 – Tues. Feb. 11th** | **Eggs techniques and types** | In Class Assessment |
| **4 – Thurs. Feb. 13th** | **Midterm – proposal for final,**  **Sandwiches** | **Mid-Term Grades due**  In Class Assessment |
| **5 – Tues. Feb. 18th** | **Appetizers, hors d’oeuvres** | In Class Assessment |
| **5 – Thurs. Feb. 20th** | **Appetizers, hors d’oeuvres** | In Class Assessment, Quiz |
| **6 – Tues. Feb. 25th** | **Grains, beans, pasta** | In Class Assessment |
| **6 – Thurs. Feb. 27th** | **Pasta** | In Class Assessment, Quiz |
| **7 – Tues. March. 3rd** | **Condiments, crackers, pickles** | In Class Assessment |
| **7 – Thurs. March 5th** | **Fruits** | In Class Assessment, Quiz |
| **8 – Tues. March. 10th** | **Vegetables** | In Class Assessment |
| **8 – Thurs. March 12th** | **Final** | **Finals** |
|  |  |  |

Grading at LCOOC is based on your level of achievement on papers, projects and examinations. The level of proficiency achieved will be indicated by the following letter grades for each academic level. Please refer to the Student Handbook for additional data.

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| --- | --- | --- | --- |
| **GRADING SCALE** | | | |
| **A** |  | **100- 90** | EXCELLENT! |
| **B** |  | **89-80** | ABOVE AVERAGE |
| **C** |  | **79-70** | AVERAGE |
|  |  |  |  |
| **IF YOUR GRADES FALL BELOW THEY WILL NOT TRANSFER TO ANOTHER INSTITUTION** | | | |
| **D** |  | **69-60** | **BELOW AVERAGE** |
| **F** |  | **59 or below** | **FAILING** |
|  |  |  |  |
| I |  | N/A | INCOMPLETE |
| W |  | N/A | WITHDRAW |
| Z |  | N/A | AUDIT |
| P |  | N/A | PASS |

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| --- | --- | --- |
| **Component** | **Points- if applicable** | **Weight** |
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| In Class Assessment | 25 pts. each | 70% |
| Quizzes | 10 pts. each | 10% |
| Midterm | 50 pts. | 10% |
| Final | 50 pts. | 10% |
|  |  |  |
| Total | 500 pts. | 100% |

##### **Attendance Policy:**

##### You are required to attend all classes. Failure to do so will dramatically hinder your ability to function in key areas of instruction, as well as, directly affect your grade. There will be allowed only on excused absence. This absence will be made up with equivalent work outside of class.

##### **Students who fail to make Academic Progress (minimum GPA) or meet the Pace of Progression (completing at least 67% of courses) standards may be placed on Financial Aid Probation.** Please refer to the current Student Handbook, for the Class Attendance Policy.

**Outside of Class Study Expectations:**

The US Department of Education and the Higher Learning Commission have the expectation that students should be working approximately two hours of outside of class for each credit of instruction.

#### **\*\*IMPORTANT\*\***

#### **Students with Disabilities**

It is the policy and practice of the Lac Courte Oreilles Ojibwe College to create inclusive learning environments for all students, including students with disabilities.  If there are aspects of this course that result in barriers to your inclusion or your ability to meet course requirements, please notify the instructor as soon as possible. I will maintain and uphold confidentiality of any information shared.

Institutions of Higher Education under the Americans with Disabilities Act are required to provide appropriate aids and services to students who have identified documented learning disability or other disability, which might affect classroom performance. It is the responsibility of the student to provide the appropriate documentation to the college in a timely manner. Students requesting accommodations are asked to contact Lisa Minuve at least two weeks before the start of classes to allow sufficient time for any adaptive accommodations to be made.

##### **Academic Honesty & Integrity Policy:**

Please refer to the current Student Handbook for Academic Misconduct and Plagiarism.

**Assignments and Tests:**

It is well established that students show improved learning when they regularly attend and participate in class discussions and activities. From time to time, you may experience an unexpected event that prevents you from attending class. If you miss a test or are unable to turn in your assigned work for that particular missed class period, **you will have 1 class period** to turn in your work or make-up your test.

**Reading Assignments:**

You will be expected to complete assigned material **before** coming to class. You will be held accountable for the work assigned even if you miss class (excused or unexcused

**Special Note Regarding Incompletes:**

Please refer to the current Student Handbook for the policy on Incompletes.

## **Mid-term and Final Examinations:**

In order to receive credit for the mid-term or final grade, exams **must** be taken on the designated day during Mid-Term Exam week or Final Exam week unless prior arrangements have been made with your instructor.

##### **Computer Use:**

##### All students receive an lco.edu email account for the duration of the semester. In order to comply with FERPA (Family Education Rights and Privacy Act), all official notifications about your courses, Moodle, financial aid, and student evaluations **must** be sent through your lco.edu email account. You can access your lco.edu email account from any browser.

## Necessary Technologies:

* Internet connection (DSL, LAN, or cable connection desirable)
* Access to Moodle or other Learning Management Systems

**\*\*Note\*\*:** ***Not having computers or Internet at home is NOT an excuse to be late with homework.*** Your education is your responsibility. We strongly encourage you to schedule time to make use of the resources provided for students to complete your studies in a timely manner.

**Maintaining a Copy of the Course Syllabus:** Students should be aware that they may need a copy of course syllabi when applying for licensure and other future academic or professional circumstances. Students are responsible for maintaining an electronic and/or hard copy of the course syllabus for each course they take.

**Addendum Section**

Rubric for in class assessment

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| --- | --- | --- |
| **In Class Skill Assessment** | | |
| **Skill** | **Score** | **Comments** |
| Sanitation | /5 |  |
| Safety | /5 |  |
| Time Management | /5 |  |
| Presentation | /5 |  |
| Daily topic | /5 |  |
| **Total** | /25 |  |

Scores:

0 – Not Attempted

1. Needs much improvement
2. Needs improvement
3. Acceptably done
4. Slightly exceeds expectations
5. Exceeds expectations

Skills are based on trackable core skills that are needed to successfully actuate the techniques and presentations.

**Quizzes:** Quizzes will be due Sunday at 11:59 pm on the week they are assigned. They are worth 10 points each. The questions will come from material from the classes leading up to the due date.

**Mid term**

Proposal of final project. This consists of a recipe, sketch of plating, and choice of two techniques that will be graded upon. This is due at the start of class on the 4th week of classes. Will be graded on the inclusion and intelligibility of the components of the work. The dishes must include an aspect of Ojibwe culture

**Final: Gikinoo'amaagan Odanokiiwin - Student Work:**

Gikinoo’amaagan Odanokiiwin – Student Work is a *Student Learning Project*, which incorporates Ojibwe knowledge and values, with Course Specific Outcomes and with those General Education Outcomes that pertain to this course. In addition, the Student Learning Project will provide a means to better evaluate student understanding and application of knowledge taught in the classroom. For this class, the Gikinoo’amaagan Odanokiiwin project is the final presentation of the two selected dishes, they must have an aspect of Ojibwe culture either in plating or by basic dish components, or any other historically or contemporary references. Each dish will be graded using the In-Class Skill Assessment. The results of this project will assess students’:

1. Ability to communicate effectively. (Gen. Ed. 1)
2. Creation of a project that integrates both course-specific content and Ojibwe cultural knowledge. (Gen Ed. 4 and Course Objective(s) \_\_\_\_ )
3. Ability to locate, gather, and synthesize information. (Gen. Ed. 5)