Fall 2019

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:**  **Intro to Cooking Methods**

**Course Number:** CUL 102

**Credits: 2**

**Class Times:**  Fall 2019, Wednesdays 10:00 AM -12:00 PM

**Instructor:** Emily Burger

634-4790 ext. 142

Office # 500E

E-mail: eburger@lco.edu

**Office Hours:** Mondays 9:00 AM – 10:30 AM, Tuesdays 2:00 PM – 3:00 PM,

Wednesdays 2:00 PM – 3:00 PM or by appointment

**Required Text(s):** Introduction to Culinary Arts

by Gleason, Jerry; The Culinary Institute of America

Edition: 2nd

ISBN: 9780132737449

**Required Supplies/Materials***:*

Culinary Student Standard Cutlery Set

 CA Baking and Pastry Kit

 Mercer Economy 4 Sided Apron (M60102WH)

**Recommended Texts & Other Readings:**

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

**Course Description:**

Students will participate in an online discussion forum to discuss text material and video demonstrations that introduce the hands-on practice for CUL 103, 104 & 105. Homework will also be online.

**Pre-requisites:**  none

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

**Course Specific Outcomes:**

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

1. Explain fundamental material retention and related fundamental knowledge.
2. Complete a 2-3 page analysis of current trends in culinary practice.
3. Work collaboratively online to discuss course materials and transfer knowledge into practice.

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 LCOOCC states:**

*The Lac Courte Oreilles Ojibwe Community 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.

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| **Course Schedule/Outline/Calendar of Events** |
| **Course Outcomes** | **Week** | **Topic Section** | **Course Assessment** |
|  | **1** | **Culinary education and training** | Discussion post  |
|  | **2** | **Chapter 1 –Food Safety**  | Quiz, Assignment  |
|  | **3** | **Chapter 3– Foodservice Equipment** | Quiz, Assignment  |
|  | **4** | **Denver E.A.T.S.S. Summary Assignment**  | Assignment  |
|  | **5** | **Chapter 4 – Knives and Smallware** | Quiz, Assignment |
|  | **6** | **Chapter 5 – Using Standardized Recipes**  | Quiz, Assignment |
|  | **7** | **Chapter 6 – Seasonings and Flavorings**  | Quiz, Assignment |
|  | **8** | **Exam - Midterm due**  | **Mid-Term Grades due** |
|  | **9** | **Chapter 7 – Getting Ready to Cook**  | Quiz, Assignment |
|  | **10** | **Chapter 8 – Cooking Methods**  | Quiz, Assignment |
|  | **11** | **Lab in Culinary Kitchen**  | Lab participation, Discussion  |
|  | **12** | **Chapter 20 – Working in a Restaurant**  | Quiz, Assignment |
|  | **13** | **Chapter 21 – Menus, idea for final due**  | Quiz, Assignment |
|  | **14** | **Chapter 22 – Nutrition NO CLASS – online**  | Quiz, Assignment |
|  | **15** | **Chapter 23 – The Business of a Restaurant**  | Quiz, Assignment |
|  | **16** | **Gikinoo’amaagan Odanokiiwin – Student Work** **DUE**  |  |
|  |  |  | **Final Grades due** |

**Evaluation Procedures and Grading Criteria:**

Grading at LCOOCC 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** |
| Assignments | 10 pts. (120 pts. total) |  |
| Quizzes | 10 pts. (110 pts. total) |  |
| Discussions | 10 pts. (20 pts. total)  |  |
| Gikinoo’amaagan Odanokiiwin – Student Work  | 50 pts.  |  |
| Mid-term Exam  | 50 pts.  |  |
| Lab Attendance and Participation  | 20 pts.  |  |
| Total | 370 | 100% |

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

##### **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 Community 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, Dean of Academic Affairs at 715-634-4790 ext. 132 or lminuve@lco.edu 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:**

All assignments, quizzes, discussions, etc. are due Tuesday at 11:59pm. For each day late, there will be a 10% grade deduction from your grade for that assignment.

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, Canvas, 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 Canvas 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.

**Final**

The Gikinoo’amaagan Odanokiiwin.

**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 you will choose a traditional Native American recipe or food to prepare. Make a PowerPoint presentation describing the recipe/food you chose, the cooking method(s) used to prepare the food, and pictures/video of you making the food. Describe how you prepared the food by maintaining food safety practices. If you need some recipes/foods for inspiration I have the books “Original Local” by Heid E. Erdrich and “The Sioux Chef’s Indigenous Kitchen” by Sean Sherman with Beth Dooley. All recipes/foods have to be approved by me before you start your project (by Week 13 at the latest).

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)