



primary goal is to show students how principles of productivity, safety, and sanitation must be adhered to while maintaining quality and economic feasibility. This course is needed to ensure the credibility and transfer articulations of the management program in the hotel and restaurant field.

- B. The lab is necessary in this course to give students practical experience in food preparation.
- C. This course generally transfers as a Food and Beverage Program elective.

#### **IV. Place of Course in College Curriculum**

- A. Free Elective
- B. The course meets a program requirement for the Food and Beverage Management, A.A.S. Degree Program.
- C. Course transferability; for New Jersey schools go to the NJ Transfer website, [www.njtransfer.org](http://www.njtransfer.org). For all other colleges and universities go to their individual websites.

#### **V. Outline of Course Content**

- A. Food Industry
- B. Sanitation / Safety / Hygiene
- C. Tools / Utensils / Equipment
- D. Basic Cooking Principles
- E. Recipes
- F. Menu / Nutrition
- G. Preparation
- H. Knife Handling
- I. Soups/Stocks/Sauces
- J. Meat/Poultry Knowledge/Cookery
- K. Seafood
- L. Vegetables/Fruits/Starches
- M. Salads and Dressings
- N. Sandwiches
- O. Breakfast Cookery

#### **VI. General Educational and Course Learning Outcomes**

##### **A. General Educational Learning Outcomes**

At the completion of this course, students will be able to:

1. Apply knowledge to solve problems related to commercial food preparation. (GE-NJ 1)
2. Create basic menu items following correct industry standards. (GE-NJ 1)

## **B. Course Learning Outcomes**

At the completion of this course, students will be able to:

1. Demonstrate how to correctly handle and operate hand tools and equipment used in commercial kitchens.
2. Distinguish industry standards of sanitation, safety, and hygiene.
3. Analyze cooked foods according to menu standards.

## **C. Assessment Instruments**

1. Demonstration of hand tools and equipment
2. Implementation of sanitation, safety and hygiene
3. Analysis of menu and industry standards
4. Attendance, attitude, ability and initiative

(\*) indicates Critical Thinking

## **VII. Grade Determinants**

- A. Lab participation and completion
- B. Class participation and preparation
- C. Final Event
- D. Exams and quizzes
- E. Papers

Given the goals and outcomes described above the primary modes of teaching and learning that may be used in the course are:

- A. hands-on training
- B. teacher and student demonstration
- C. lecture / discussion
- D. small group projects
- E. student oral presentations
- F. student collaboration

## **VIII. Texts and Materials**

Suggested Text

*On Cooking: A Textbook of Culinary Fundamentals* 5/E  
ISBN-10: 0131392255 includes Study guide and MyCulinaryLab  
Labensky Prentice-Hall

The course outline is intended only as a guide to course content and resources. Do not purchase textbooks based on this outline. The RVCC Bookstore is the sole resource for the most up-to-date information about textbooks.

Students Required Materials -Chef's jacket, hat and apron by second class

## Student Recommended Materials - Knives

### **IX. Resources**

A fully stocked commercial kitchen