

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 and Certificate.
- C. Course transferability; for New Jersey schools go to the NJ Transfer website, www.njtransfer.org. For all other colleges and universities go to their individual websites.

V. Outline of Course Content

- A. Menu planning for groups in excess of 100.
- B. Meal preparation for groups in excess of 100.
- C. Principles of supervision staff.
- D. Principles of organizing tasks for effective utilization of the kitchen.
- E. Determining the profit margin.
- F. Sanitation.
- G. Safe work environment.

VI General Educational and Course Learning Outcomes

A. General Education Learning Outcomes

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

- 1. Compare and discuss critically several menus in writing. (GE-NJ 1, *)
- 2. Demonstrate how to correctly plan and prepare a meal for 100+ patrons. (GE-NJ 1)

B. Course Learning Outcomes

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

- 1. Analyze industry standards of sanitation, safety and hygiene. (*)
- 2. Assess economic criteria for a profitable operation. (*)
- 3. Evaluate supervision techniques used in the commercial kitchen. (*)

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.

(* Embedded Critical Thinking)

VII. Grade Determinants

- A. Lab participation and completion.
- B. Class participation and preparation.
- C. Final project.
- 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 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.

Required Materials

Chef's jacket, hat and apron by second class

Recommended Materials

Knives

IX. Resources

A fully stocked commercial kitchen.