



**Intermediate Food Preparation**  
**CHEF – 2301**  
**Northeast Texas Community College**  
**Course Syllabus**

**Professor: Chef Charles Reeves**  
NTCC Culinary Center  
Our Place Restaurant, Downtown Pittsburg  
114 Jefferson St.  
Office: (903) 434-8333  
Class Hours: Tuesday & Thursday 8:00 – 12:50  
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The **Culinary Art Program** underscore the fundamental of modern classical cooking with a focus on taste, aroma, and artful presentation.

**Course Description**

This is a continuation of Basic Food Preparation course. Topics include the concept of pre-cooked food items, as well as scratch preparation. Covers full range of food preparation techniques.

**Learning Outcomes**

Master the identification of spices, oils, and vinegar's; discuss and prepare various protein food; and prepare various fruits, vegetables, starches, and farinaceous dishes and discuss and prepare sandwiches and salads.

**Textbook**

Professional Cooking – Wayne Gisslen –Eighth Edition

**Teaching Methods**

- Please come to class with a ***positive attitude*** to ensure success in the classroom.
- Dress Code:
  1. Student shall abide by the dress code established by the Culinary Department.
    - A.) Proper Dress Code
      - a. Chef Coat
      - b. Chef Pant
      - c. Chef Hat or Head Cover
      - d. Kitchen Shoes
      - e. Knife Set

B.) Student should arrive in lab fully dressed.

- a. Become knowledgeable of food terminology and equipment throughout the kitchen.
- b. I love it when students DO read the textbook and come prepared, because it is a college course!
- c. Remember, this is a college course and it is crucial to be prepared for every class
- d. Class Disruptions (cell phones, pagers, leaving during class, side conversations, etc.) please turn all devices off during class.

**\*\*IMPORTANT NOTE:** Students who have poor attendance and little participation in classroom discussion will receive a grade of “**F**”.

**Rules:**

- *Students will be on time and complete uniform.*
- **Do not leave without notifying the instructor.**
- **Come with book and approved tool kit.**
- **No cell phone allowed during class or lab time.**
- **Hair must be restrained by a hat or hairnet.**

**College and Department regulations with regards to absenteeism:**

The Culinary Arts will allow (3) unexcused absences per quarter of instruction before being dropped from the class. Excused absences will be; jury duty, death in the immediate family, military duty and unforeseen circumstances. It is the responsibility of the student to make up material outside of class time.

**Evaluation and Grading Criteria**

Participation/Attendance	30%
Assignments/Quizzes	20%
Projects	10%
Presentation/Professionalism	10%
Final Examination	<u>30%</u>

**TOTAL:** 100%

**Grading:**

One (1) major 300 point examinations, evenly spaced through the semester, will be given. A daily grade totaling 200 points will be collected from a series of assignments, lab work and activities, quizzes and daily participation. Team/individual project assigned by instructor will count toward the daily grade. A comprehensive final exam will contribute 300 points to the final grade

Major Exams (1)	300 Points
Participation/Attendance	200 Points
Presentation/Professionalism	100 Points
Daily Grade/Projects	200 Points
Weekly Comprehensive Quizzes	<u>100 Points</u>

***TOTAL POINTS:*** 900 Points

## Grade Totals:

A= 900 – 800 points  
B= 799 – 600 points  
C= 599 – 400 points  
D= 399 – 200 points  
F= 199 points or below

## Course Outline Tentative

DATE	2020	CHAPTER	ASSIGNMENT
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### *Introduction*

**Final Exam TBD**

**Clean-up Day TBD**

**Spring Graduation @ 9:00 am & 11:00 am**

*Last class day to withdraw is TBD*  
*Final Examinations, TBD*

**Topics:** (*This is merely a course outline and is subject to change with prior notice.*)

### **Lectures & Discussions:**

#### **Chapter #14**

- Cooking Methods for Meat, Poultry and Fish
- Lab

#### **Chapter #15 & #16**

- Understanding Meats and Game
- Lab

#### **Chapter #17 & #18**

- Understanding Poultry and Game Birds
- Lab

#### **Chapter #19 & #20**

- Understanding Fish and Shellfish:
- Lab

#### **Chapter #10 & #11**

- Understanding Vegetables
- Lab

#### **Chapter #12 & #13**

- Potatoes
- Legumes, Grains, Pasta, and other Starches

**Accommodations for Students with Disabilities:**

You will find an NTCC Student Resources tab at the top of the Blackboard Homepage. Please take time to look through what support and help is offered for Academic and Student services.

NTCC Academic Honesty/Ethics Statement:

Students are expected to complete course work in an honest manner, using their intellects and resources designated as allowable by the course instructor. The college expects all students to engage in academic pursuits in a manner that is beyond reproach. Students are expected to maintain complete honesty and integrity in their academic pursuit. Students are responsible for addressing questions about allowable resources with the course instructor. Academic dishonesty such as cheating, plagiarism, and collusion is unacceptable and may result in disciplinary action. Refer to the student handbook for more information on this subject. NTCC upholds the highest standards of academic integrity. This course will follow the NTCC Academic Honesty and Academic Ethics policies stated in the Student Handbook. Refer to the student handbook for more information on these subjects.

**ADA Statement:**

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to request accommodations. An appointment can be made with the Academic Advisor/Coordinator of Special Populations located in Student Services and can be reached at 903-434-8264. For more information and to obtain a copy of the Request for Accommodations, please refer to the NTCC website - Special Populations.

**Family Educational Rights and Privacy Act (FERPA):**

The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education. FERPA gives parents certain rights with respect to their children's educational records. These rights transfer to the student when he or she attends a school beyond the high school level. Students to whom the rights have transferred are considered "eligible students." In essence, a parent has no legal right to obtain information concerning the child's college records without the written consent of the student. In compliance with FERPA, information classified as "directory information" may be released to the general public without the written consent of the student unless the student makes an request in writing. Directory information is defined as: the student's name, permanent address and/or local address, telephone listing, dates of attendance, most recent previous education institution attended, other information including major, field of study, degrees, awards received, and participation in officially recognized activities/sports.