



Basic Food Preparation
CHEF – 1301
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

A study of fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism.

Learning Outcomes

Demonstrate skills in knife, tool and equipment handling, and operate equipment safely and correctly; demonstrate proficiency in dry and moist heat cooking methods; produce a variety of food products applying principles of food handling and preparation; and implement professional standards in food production.

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 on time and fully dressed for all classes.

- a. Become knowledgeable of food terminology and equipment throughout the kitchen.
- b. All students must DO reading assignment of the textbook and come prepared!!!!
- 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:

- o *Students will be on time and complete uniform.*
- o Do not leave without notifying the instructor.
- o Come with book and approved tool kit.
- o No cell phone allowed during class or lab time.
- o 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 semester 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:

Two (2) major 150 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 (2)	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

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

Lectures & Discussions:

Chapter #1

- Standards of Professionalism
- Math in Kitchen (Quiz)
- Lab

Chapter #4 & #6

- Basic Cooking Principles
- Demonstrate skills in knife
- Seasonings, Spices & Building Flavor

Chapter #2

- Standards of Professionalism (Safety)
- Demonstrate skills in knife
- Math in Kitchen
- Lab

Chapter #3 & #5

- Cooking Terms
- Demonstrate skills in knife
- Tool and equipment handling
- Math in Kitchen
- Total Yield
- Converting Recipes
- Serving Size
- Lab

Chapter #7

- Preliminary Cooking and Flavoring
- Preparation for Frying & Saute
- Lab

Chapter #8

- Mirepoix & Stocks
- Roux
- Glazes & Sauces
- Lab

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 a 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.