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: Monday & Wednesday 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

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 in lab fully dressed.

- Become knowledgeable of food terminology and equipment throughout the kitchen.
- I love it when students DO read the textbook and come prepared, because it is a college course!
- Remember, this is a college course and it is crucial to be prepared for every class
- 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	30%
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	100 Points
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

Tentative
Course Outline

DATE 2017	CHAPTER	ASSIGNMENT

Introduction

Final Exam TBD

Clean-up Day TBD

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

1. *Last class day to withdraw is TBD*
2. *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, Grins, Pasta, and other Starches

Accommodations for Students with Disabilities

If a student should need special accommodations due to a physical or learning challenge, the student should meet with the Coordinator of Special Populations. Please note students are responsible for providing appropriate documentation of a disability by way of a physical, psychological or educational evaluation or referral from a rehabilitation agency (such as the Texas Rehabilitation Commission). The required documentation should state clearly the need for accommodations and that the disability meets ADA standards. This process must be completed before any accommodations can be arranged. Applications must be made prior to start of each semester to allow for sufficient time for coordination of services. Accommodation services are reviewed every semester upon the request of the student. Current or prospective students who have concerns regarding support services should contact the Coordinator of Special Populations within the College Connection Center or call 903-434-8202.