CATALOG DESCRIPTION: An introduction to the principles, skills and techniques necessary for basic food preparation. Areas of culinary study will include the understanding and performing of a wide variety of cooking techniques to prepare basic and advanced menu items, the use of commercial kitchen equipment and recipes, the practice of basic sanitation and safety techniques. Scientific principles and sensory evaluation will also be emphasized.

PREREQUISITE(S): None
COREQUISITE(S): None
CREDITS: 3
HOURS: Lecture 2; Lab 2
SUPPLEMENTAL MATERIALS:

INSTRUCTOR INFORMATION:

OFFICE HOURS:
CORE COMPETENCIES: The following core competencies are embedded in this curriculum: Communicate effectively in both speech and writing; Apply appropriate mathematical and statistical concepts and operations to interpret data to solve problems; Use computer systems or other appropriate forms of technology to achieve educational and personal goals.

LEARNING ASSESSMENT

<table>
<thead>
<tr>
<th>Student Learning Outcomes:</th>
<th>Suggested Means of Assessment:</th>
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<tbody>
<tr>
<td>Identify components of food products</td>
<td>Research, readings, and short answer response</td>
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<tr>
<td>Apply basic scientific principles which are essential in the preparation and storage of high quality products</td>
<td>Laboratory experiences</td>
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<tr>
<td>Understand and apply the principles of science in the preparation of food.</td>
<td>Laboratory experiences</td>
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<tr>
<td>Describe and follow accepted sanitary food production procedures in the preparation of food</td>
<td>Laboratory experiences</td>
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<tr>
<td>Identify preparation methods to optimize nutrition content</td>
<td>Research, readings, and short answer response</td>
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<tr>
<td>Demonstrate basic knowledge of food preparation terminology and techniques</td>
<td>Midterm/Final practical exam</td>
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<tr>
<td>Demonstrate basic knowledge of weights, measures and conversions</td>
<td>Research, readings, and short answer response</td>
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<tr>
<td>Demonstrate the ability to follow a standardized recipe</td>
<td>Laboratory experiences</td>
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GRADING SYSTEM:

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<tbody>
<tr>
<td></td>
<td>C+</td>
<td>77 &lt; 80</td>
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<tr>
<td></td>
<td>A</td>
<td>90 &lt; 100</td>
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<td>70 &lt; 77</td>
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<td>D</td>
<td>60 &lt; 70</td>
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<td>Below 60</td>
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</tbody>
</table>

DISABILITY SERVICES STATEMENT: Warren County Community College is committed to providing all students equal access to learning opportunities. Student Services is the campus office that works with students who have disabilities to provide and/or arrange reasonable accommodations. Students who have, or think they may have, a disability (e.g. mental health, learning, vision, hearing, physical or systemic), are invited to contact Student Services to arrange a confidential discussion at (908) 835-2300 or by email at StudentServices@Warren.edu as soon as possible. Students registered for Disability Services with Student Services, who have requested accommodations for the current semester will be provided with an electronic letter detailing individual accommodations and are encouraged to contact the instructor early in the semester to discuss accommodations outlined in their letter.
INSTRUCTIONAL SUPPORT CENTER: The Instructional Support Center (ISC), located in Room 105 across from the library, provides academic support at no cost to WCCC students and is available for courses in which they are currently enrolled. The ISC is staffed with trained professional and peer tutors who are ready to help you understand and succeed. For scheduling or further information, visit the ISC in person, online at http://www.warren.edu/tutoring/ or by telephone at (908)835-2354.

STATEMENT AND POLICY ON CHEATING, PLAGIARISM AND ACADEMIC DISHONESTY: Students are required to perform all the work specified by the instructor, and are responsible for the content and integrity of all academic work submitted. A violation of academic integrity will occur if a student: (1) knowingly represents work of others as one’s own, (2) uses or obtains unauthorized assistance in any academic work, (3) gives fraudulent assistance to another student, or (4) furnishes false information or other misuse of college documents.

In cases of suspected violation of academic integrity, the incident is to be reported to the Office of Academics. A student found guilty of violating the rule of academic integrity by the Vice President of Academics will be considered to have failed in personal obligation to the College; such failure will be subject to disciplinary action by the College. Unless otherwise notified, the instructor will allow students who are pending disciplinary action to attend class.

REQUIRED FORMAT FOR RESEARCH PAPERS: Research papers written for any Warren County Community College class must conform to the required documentation style. Papers written for humanities (and some social science) classes will follow the most recent edition of the Modern Language Association (MLA) in-text citation and bibliographic methods. Social science and science papers will require the use of the most recent edition of the American Psychological Association (APA) in-text citation and bibliographic methods.

Please consult with your instructor regarding the correct documentation style to use in his/her class.

ATTENDANCE POLICY: Students are expected to attend all class sessions of courses in which they are enrolled and are responsible for all material presented in class and all homework assignments.

Grades are based on the quality of work completed in meeting the requirements for a particular course, as stated in the course syllabus and catalog description.

Excessive absence may be considered sufficient cause for dismissal from class by an instructor or other appropriate college staff member. Any decision to exclude a student from class or the College due to excessive absence shall be subject to review by the President in accordance with established procedures. Students who have not attended class are not entitled to a refund of tuition.
Library Hours

Monday-Thursday 8am-8pm
Friday 8am-3pm

Check the Academic Calendar for specific holiday dates. Exceptions may apply during breaks and summer sessions. Any changes to the Library’s hours are posted on the Library’s web page and near the Library doors.

- **Passwords and Log-Ins** - The Library is responsible for resetting passwords for your Network account (email, computers, Wi-Fi, library resources, and printing). This cannot be reset over the phone. Please stop by the Library for help.

- **College IDs** - College IDs are required for all students. The Library is responsible for producing all ID cards. To get an ID card you must bring to the Library a current copy of your class schedule and another form of ID. Your student ID is also your library card and is needed to check materials out of the Library. Your first ID card is free and replacement cards are issued at a cost to the student.

- **Inter-Library Loan (ILL)** - The Library participates in a nation-wide inter-library loan program which is available free to all students and faculty. You can either submit ILL requests via the Internet (form available on the Library’s web page) or in person at the circulation desk.

**TOPICAL OUTLINE:**

- Professionalism
- Food Safety & Sanitation
- Menus and Recipes
- Tools & Equipment
- Knife Skills
- Flavor and Flavorings
- Mise en Place
- Principles of Cooking
- Healthy Cooking
- Dairy Products
- Stocks and Sauces
- Soups
- Potatoes, Grains, and Pasta
- Salads and Salad Dressings and Sandwiches
GRADING METHODS:

ITINERARY: