



COURSE OUTLINE: KAP111 - KITCHEN OPERATION II

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	KAP111: KITCHEN OPERATION II					
Program Number: Name	1075: GAS-KITCHEN ASSNT					
Department:	CULINARY/HOSPITALITY					
Semesters/Terms:	20W					
Course Description:	The subject content of this course will give the student a basic knowledge of small quantity cooking. This course is in a lab setting and will provide hands-on, practical training.					
Total Credits:	7					
Hours/Week:	8					
Total Hours:	120					
Prerequisites:	There are no pre-requisites for this course.					
Corequisites:	There are no co-requisites for this course.					
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>					
Course Evaluation:	Passing Grade: 50%, D					
Books and Required Resources:	Professional Cooking by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727					
Course Outcomes and Learning Objectives:	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Identify & use various kitchen equipment & tools.</td> <td>1.1 Select & use hand tools. 1.2 Select & use cooking utensils.</td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Identify & use various kitchen equipment & tools.	1.1 Select & use hand tools. 1.2 Select & use cooking utensils.	
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		1.3 Select & use kitchen equipment in a practical setting.				
	Course Outcome 2	Learning Objectives for Course Outcome 2				
	2. Perform work individually in a professional, safe, efficient & ecofriendly manner.	2.1 Employ proper professional uniform, person hygiene & grooming that meet industry standard. 2.2 Demonstrate the ability to work with professionalism under minimal supervision. 2.3 Perform tasks efficiently while maintaining a clean & orderly work environment. 2.4 Use safe & proper food handling protocol. 2.5 Use appropriate cleaning supplies to follow established cleaning procedures. 2.6 Properly compost organic food waste. 2.7 Practice proper & ecofriendly disposal of food packaging.				
	Course Outcome 3	Learning Objectives for Course Outcome 3				
	3. Demonstrate basic culinary techniques.	3.1 Reproduce recipes as instructed in demonstrations. 3.2 Use appropriate cooking methods to produce a desired end product. 3.3 Apply techniques of basic food preparation for small quantity cooking. 3.4 Present food that meet quantity & quality standards.				
Evaluation Process and Grading System:	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Labs - Skill Assessment</td> <td>100%</td> </tr> </tbody> </table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%	
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Labs - Skill Assessment	100%					
Date:	June 19, 2019					
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.					