



## COURSE OUTLINE: KAP101 - KITCHEN OPERATION I

Prepared: Sarah Birkenhauer

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

<b>Course Code: Title</b>	KAP101: KITCHEN OPERATION I	
<b>Program Number: Name</b>	1075: GAS-KITCHEN ASSNT	
<b>Department:</b>	CULINARY/HOSPITALITY	
<b>Semesters/Terms:</b>	19F	
<b>Course Description:</b>	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.	
<b>Total Credits:</b>	8	
<b>Hours/Week:</b>	8	
<b>Total Hours:</b>	120	
<b>Prerequisites:</b>	There are no pre-requisites for this course.	
<b>Corequisites:</b>	There are no co-requisites for this course.	
<b>Substitutes:</b>	FDS140	
<b>Essential Employability Skills (EES) addressed in this course:</b>	<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>	
<b>Course Evaluation:</b>	Passing Grade: 50%, D	
<b>Books and Required Resources:</b>	Professional Cooking by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727	
<b>Course Outcomes and Learning Objectives:</b>	<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>

	1. Identify various kitchen equipment and tools.	1.1 Identify and list uses of the following hand tools. 1.2 Identify and list the uses of cooking utensils. 1.3 Identify and list the uses of kitchen equipment.			
	<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>			
	2. Perform work individually in a professional, safe, efficient & ecofriendly manner.	2.1 Employ proper professional uniform, personal hygiene & grooming that meet industry standard. 2.2 Demonstrate the ability to work with professionalism under supervision. 2.3 Perform tasks efficiently while maintaining a clean & orderly work station. 2.4 Use safe & proper food handling & storage protocol. 2.5 Properly compost organic food waste. 2.6 Practice proper & ecofriendly disposal of food packaging.			
	<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>			
	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.			
<b>Evaluation Process and Grading System:</b>	<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%
Evaluation Type	Evaluation Weight				
Labs - Skill Assessment	100%				
<b>Date:</b>	June 19, 2019				
<b>Addendum:</b>	Please refer to the course outline addendum on the Learning Management System for further information.				