KAPI‘OLANI COMMUNITY COLLEGE – UNIVERSITY OF HAWAII
Culinary Arts Program
CULN 221 – Continental Cuisine – Fall 2013

<table>
<thead>
<tr>
<th>Course Number / Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Lab/ Lecture</th>
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</thead>
<tbody>
<tr>
<td>CULN 221 / 31345</td>
<td>Continental Cuisine</td>
<td>5</td>
<td>4 hours lecture</td>
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<tr>
<td>31346</td>
<td></td>
<td></td>
<td>24 hours lab per Week (8 weeks)</td>
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<thead>
<tr>
<th>Semester / Year</th>
<th>Class Location</th>
<th>Class Times</th>
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<tbody>
<tr>
<td>1st &amp; 2nd Module / Fall 2013</td>
<td>'Ohelo 206</td>
<td>Mondays = 8am – 12 noon</td>
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<td>TWThF = 8am – 2 pm</td>
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Prerequisites
Certificate of Completion in Culinary Arts & CULN 240 – or instructor’s consent.

Co requisites
None

<table>
<thead>
<tr>
<th>Instructor’s Name</th>
<th>Office Location</th>
<th>Office Hours</th>
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<tbody>
<tr>
<td>Kusuma Cooray</td>
<td>'Ohelo 207D</td>
<td>M-F = 7 am – 8 am</td>
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<table>
<thead>
<tr>
<th>Office Telephone No.</th>
<th>Office Fax No.</th>
<th>Mail Box Location</th>
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<tbody>
<tr>
<td>734-9491</td>
<td>734-9212</td>
<td>'Ohelo 102</td>
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Email
kusuma@hawaii.edu
1. COURSE DESCRIPTION

The expansion of skills gained in Fundamentals and Intermediate Cookery, emphasizing creativity and the refining and perfecting of skills and techniques acquired; specializing in cooked-to-order dishes, typically served in hotels and fine dining restaurants with emphasis on Continental and Mediterranean cuisine; preparation and presentation techniques of items for American, French, Russian and Buffet service will be covered: Includes culinary experiences, emphasizing station organization in the college’s fine dining restaurant.

2. COURSE COMPETENCIES

In addition to demonstrating mastery of the competencies required for the Certificate of Completion and CULN 240, Garde Manger, upon successful completion of CULN 221 the student should be able to:

- Identify the major stations in a classical kitchen
- Identify the major stations in a modern kitchen
- Organize and work at all kitchen stations proficiently
- Identify, operate safely, and properly maintain equipment that is typically used in a continental cuisine kitchen: broiler, salamander, Bain Marie, and warming units
- Identify, operate safely, and properly maintain food processing equipment such as food chopper, blender, and food processor
- Demonstrate proficiency in handling all equipment and handling tools listed in the Fundamentals of Cookery course, plus pastry bags and appropriate tips, melon ball cutters and zestors
- Demonstrate the use of menus and recipes in planning and implementing production
- Incorporate nutritional considerations into Continental Cuisine menus
- Demonstrate skills in preparing all grand and small sauces, modern day sauce, simple and compound butters, reductions, glazes, and marinades
- Prepare Continental and Mediterranean cuisine soups
- Prepare Continental and Mediterranean cuisine hot and cold appetizers
- Prepare and serve a selection of side dishes and salads from Continental and Mediterranean cuisine
- Identify cuts/market forms of beef, veal, pork, lamb, poultry, and fish and shellfish, differentiate the cooking methods for each
- Describe the major bone structure in beef, veal, pork, lamb, poultry, and fish in relation to carving/deboning
- Apply the basic principles of cookery to prepare classical dishes in Continental and Mediterranean cuisines
- Prepare and serve a selection of entrees Continental and Mediterranean cuisines entrees
3. GENERAL EDUCATION AND RELATIONSHIP TO OTHER COURSE

This course supports the following college competency areas:

- Quality of life as affected by technology and science
- Problem-solving and decision-making abilities
- Career choices and life-long learning
- Study in a selected program

This course also satisfies the following Associate in Science degree competencies:

- Understand attitudes and values of carious cultures and examine their potential for improving the quality for life and meaningfulness in work
- Demonstrate abilities of conceptual, analytic, and critical modes of thinking
- Develop insights into human experiences and apply them to personal, occupational, and social relationships
- Recognize relevance of career choices to life-long learning
- Demonstrate competence in a selected program of study

CULN 221 satisfies the following program competencies:

- Refine, perfect, and expand techniques learned in the various culinary arts courses to combine and create new dishes and other styles of cooking
- Demonstrate station organization with emphasis on mise-en-place and coordination resulting in prompt, efficient production and service

4. COURSE CONTENT

A. Review (1/2 week)

1. The organization of a modern kitchen
2. Standards of professionalism in industry
3. Sanitation and safety principles
4. Principles of menu planning
5. Kitchen layout and equipment
6. Basic cooking principles
B. Application of principles of stock and sauce preparation (1/2 week)
   1. Preparation of leading secondary and small sauces
   2. Preparation of modern day sauces
   3. Preparation of reductions glazes and marinades

C. Application of principles or soup preparation to prepare variations in Continental and Mediterranean Cuisines (1/2 week)

D. Appetizers (1/2 week)
   1. Principles of hot and cold appetizer preparation
   2. Selection of appropriate ingredients to prepare appetizers

E. Application of principles of Meat Cookery to prepare variations of Continental and Mediterranean (1 week)

F. Application of principles of Poultry Cookery to prepare variations of Continental and Mediterranean Cuisine (1 week)

G. Application of principles of Fish Shellfish Cookery to prepare variations of Continental and Mediterranean cuisines (1 week)

H. Application of principles of Fruit and Vegetable preparation to prepare variations of fruits and most frequently used in Continental and Mediterranean cuisines (1/2 week)

I. Application of principles of Potato and Starch Cookery to prepare dishes that are most frequently used in Continental and Mediterranean Cuisines (1/2 week)

J. Application of principles of Salad Preparation to prepare variations of Salads and Salad dressings typically served in Continental and Mediterranean cuisines (1/2 week)

K. Application of principles of Egg Cookery to prepare variations of egg dishes most frequently used in Continental and Mediterranean cuisines (1/2 week)

L. Preparation of selection of classical dishes i.e. Beef Wellington, Lobster Thermidor and Chateaubriand (1/2 week)

M. Principles of food presentation and garnish will be emphasized in all the units listed above (1/2 week)
5. POSSIBLE TEXTS


6. REFERENCE MATERIALS, TOOLS, AND SUPPLIES


Escoffier, A. *The Escoffier Cook Book*.


Chef’s Uniform, tools & Supplies:

Uniforms:

Chef’s uniform: Complete chefs’ uniform, **CLEANED AND PRESSSED**. Paper chef’s hat, scarf, cook’s jacket, name tag, black and white standard checkered pants or standard chefs wear pants, skid proof black or brown leather shoes, socks, and apron.

**Note:** Chef’s uniform must be worn at all times in the classroom.

Tools:

- Knives
  - French Chef’s 8” or 10”
  - Paring 4” or 5”
  - Boning 6” or 7”
- Vegetable Peeler
- Instant Read Thermometer scaled from 0 degrees F. to 220 degrees F
- Measuring spoons and cup set

Supplies:

- 3-ring binder
- Pocket-sized notebook or memo pad
- Pen or Pencil

7. AUXILIARY MATERIALS AND CONTENT

- Transparencies, with Overhead Projector
- Video Tapes with VCR Equipment
- Student Reports
- Trade Journals

8. METHODS OF INSTRUCTION

- Lecturers
- Lecture/demonstrations
- Laboratory Assignments
- Field Trips
Student Reports
Independent and Team Work

9. METHODS OF EVALUATION (STANDARD)

- Laboratory Performance and Attendance  
  (using competency based evaluation form)  
  70 %
- Exam, quizzes, and assignments  
  30 %
Total:  
100 %

The letter grade awarded will be based on the following percentages:

A = 90 – 100 %
B = 80 – 89 %
C = 70 – 79 %
D = 60 – 67 %
F = 0 – 59 %

The instructor reserves the right to make necessary and reasonable adjustments to the evaluation policies outlined.

Letter grade will be based on the following percentages:

<table>
<thead>
<tr>
<th>Points</th>
<th>Percent</th>
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<tbody>
<tr>
<td>A 900 – 1000</td>
<td>= 90 – 100 %</td>
</tr>
<tr>
<td>B 800 – 899</td>
<td>= 80 – 89 %</td>
</tr>
<tr>
<td>C 700 – 799</td>
<td>= 70 – 79 %</td>
</tr>
<tr>
<td>D 600 – 699</td>
<td>= 60 – 69 %</td>
</tr>
<tr>
<td>F 500 – 599</td>
<td>= 0 – 59 %</td>
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DRESS CODE AND STUDENT CONDUCT CODE

See attached Food Service & Hospitality Education Department’s Dress Code and Personal Grooming Standards

CLASS ATTENDANCE AND POLICIES

- Failure to attend class and complete lessons will directly affect your grade.
- Student must attend class regularly for group assignments, class discussions, and lectures. If for any reason, you can not attend class, be sure you contact the instructor or a classmate to obtain the daily assignment. Class starts promptly at 8 am SHARP! PLEASE BE ON TIME! Absenteeism and tardiness will affect your grade.
- Disappear Policy: Students who have ceased to attend class and who do not officially withdraw from the class are considered to have “disappeared.”
Students who have stopped attending class for three (3) days or more and have not officially withdrawn from the class will receive an “F” grade unless, they obtain and file an “ADD/DROP” form. (The form can be obtained from Ilima 102 and must be completed and signed by your instructor.)

- Students who have justifiable reasons for temporarily not attending class must notify the instructor or the department chairperson.

**EVALUATION CRITERIA**

- Lecture/Laboratory Appraisal – Each student will be evaluated on his/her attentiveness, evaluated on their attentiveness, comprehension and retention levels of each lecture and laboratory class. This includes interaction with other students in group activities, listening and following directions and participation in question and answer sessions. Each student will also be evaluated on his or her abilities to perform in the kitchen lab area.

- Attendance – Attendance will be taken at every class meeting. If a student is to be late for class, you are responsible to call the instructor ahead of time. If you are tardy, 10 points will be deducted from daily points. If you are inappropriately dressed, you will be sent home or not participate in lab class. Deduction of points which will be a determining factor in the calculation of the final grade.

- Quizzes and Final Exam – Written or class activity quizzes will be administered during the course to keep both the student and instructor up-to-date on the materials being covered. These quizzes will be used in part or whole on the final exam administered for the course.

- Grading – The Final Grade will be based on your daily accumulation of points during the semester to include the Final Exam. The final grade will be lowered 50 points if a student fails to assist in the cleaning procedures of the laboratory during final days of the course.

**LEARNING STRATEGIES**

- Read all recipes at least two times before preparation.
- Please ASK questions if you do not understand
- Study your station set-ups the day before
- Practice mise en place for all stations
- Take notes and BE conscientious in class

**DISABILITY**

If you have a disability and have any voluntarily disclosed the nature of your disability and the support you need, you are invited to contact the special Student Services Office, 734-9552 (V/TTY), Ilima 105, for assistance.
Statement on Student Responsibilities

In instructional activities, students are responsible for meeting all of the instructor’s attendance and assignment requirements. Failure to do so may affect their final grade. In all college-related activities, including instruction, they must abide by the college’s codes and regulations, refraining from behavior that interferes with the rights and safety of others in the learning environment. Finally, if they decide to file a grievance, they are fully responsible for providing proof that they have been wronged.

Schedule may subject to change
ASSUMPTION OF RISK AND RELEASE WAIVER
For all Culinary/Patisserie Laboratory, Apprenticeship, Practicum or Non-credit Hands-on Classes

Course and/or Activity: ____________________________

CRN: ______________ or date of activity: ____________________________

Year: ___________ Semester: (circle one) Spring Summer Fall

I have read and fully understand the written safety and other rules and precautions that are a part of the requirements for my participation in the above course/activity, as well as those explained to me by my instructor(s) and agree to strictly observe them.

I do for myself, my heirs, executors and administrators, accept full responsibility for the indemnity, release, and discharge the University of Hawaii, its officers, agents and employees from any and all claims of action for property damage, and/or personal injury which may result from my failure to abide by these safety rules and precautions, or from any inherent risks in said course or activity.

 print Name ___________________________________ Signature ____________________________

Emergency Contact Name ____________________________ Emergency Contact Phone Number ____________________________

Co-signature of Parent or Guardian if under 18 years of age

All participants in all CULN classes must read the document “Program Standard: Behavior, Grooming and Dress Code” and complete the acknowledgement below:

ACKNOWLEDGE OF COMPLIANCE TO PROGRAM STANDARDS
For all Culinary/Patisserie Laboratory, Apprenticeship and Practicum classes

I acknowledge that I have read the document titled “Program Standard: Behavior, Grooming and Dress Code” and agreed to abide by all of its conditions. I further understand that failure to comply with these conditions may directly affect my ability to participate in a class, therefore adversely affecting my grade and/or academic standing.

_________________________ ____________________________
Signature Date