

**UNIVERSITY OF HAWAII**  
**KAPIOLANI COMMUNITY COLLEGE**

4303 Diamond Head Road  
Honolulu, Hi 96816  
**Culinary Arts**

**CLASS SYLLABUS**

<b>Course Number/Code</b> CULN 321 CRN #31387	<b>Course Title</b> Contemporary Cuisines	<b>Credits</b> 5	<b>Lecture/Lab per Week</b> 4 hrs. lecture, 24 hrs. Lab per week
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**Semester/Year**  
Fall 2014  
1<sup>st</sup> Module

**Class Location**

Ohelo # 211

**Class Times**

Mon.– 10:00 a.m. to 11:50 a.m.

Tues. & Thurs. 8:00 a.m. to 1:50 p.m.

**Prerequisites**

A.S. in Culinary Arts

**Instructor's Name**

Chef Jason Peel

**Office Location**

Ohelo 211

**Office Hours**

Monday

11:50 a.m -1:50 p.m

or by appointment

**Phone Number**

Work: 808-734-9810

(Do Not Leave Message

@ work #)

Cell #(808)282-1656

**E-Mail**

Work: [peel@hawaii.edu](mailto:peel@hawaii.edu)

**Fax Number**

734-9212

**Mail Box Location**

Ohelo Rm.102

**Course Description**

CULN 321 evaluates the contemporary menus and techniques used by chef's throughout Hawaii and abroad. Students prepare and cook menu items that utilize techniques and food products found in contemporary cutting-edge restaurants, hotels and/or clubs. Students will assess cooking technologies that incorporates molecular gastronomy, energy efficiency, environmental awareness and cost effectiveness.

Comment: Letter grade only. CULN 321 may not be audited. CULN 321 may not be taken credit/no credit.

## **Course Objectives/Competencies**

Upon successful completion of CULN 321, the student should be able to:

1. Appraise the concepts of team dynamics, effective communication, and leadership in producing a contemporary menu.
2. Select cooking technologies, equipment, supplies, and production set-up required to produce a contemporary menu.
3. Predict the impact of the target market's demographics and psychographics upon the appropriate product quality and taste, plate presentations, and service that will contribute to the menu's success.
4. Integrate theoretical and practical knowledge of new and learned techniques while evaluating unique and creative dishes that have been developed by the world's leading chefs.
5. Compare and contrast traditional and classical cooking techniques to contemporary culinary techniques, utilizing research, analysis, and application.
6. Design, produce and evaluate a contemporary menu.
7. Prepare a meal service which is evaluated on taste profiles, dish presentation and service.
8. Demonstrate good personal hygiene and health habits in a laboratory setting.
9. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
10. Practice organizational and preparation (mise en place) techniques in food preparation.
11. Demonstrate an understanding and acceptance of the generally accepted standards of professionalism and adhere to the established dress code.

## **Required Text, References and Supplies**

### **Required Text:**

### **References:**

El Celler De Can Roca by Joan, Josep, and Jordi Roca.

Eleven Madison Park by Daniel Humm & Will Guidara.

The Fat Duck Cookbook by Heston Blumenthal.

**Cutlery Kit** - *The KCC Bookstore has available to students registered in CULN labs a special knife kit package. The current package which was created for the CULN 120 class includes these items. Other classes may require additional items; please email your instructor. Proof of current enrollment in CULN 120 or 150 required in order to purchase cutlery from the college.*

**Steel**  
**Paring Knife (3")**  
**8" or 10" chef's knife**  
**Vegetable Peeler**

**Thermometer**  
**Tong, Spring 12"**  
**Boning Knife**  
**Long tweezers**

**Knife Bag**  
**Measuring spoons**  
**3" off set spatula**

### **Supplies:**

Pocket size note book or memo pad

Black ink pen and black permanent marker

**Access to a computer and E-mail address**

***"If you are a student with a documented disability and have not voluntarily disclosed the nature of your disability so that we may coordinate the accommodations you need, you are invited to contact the Disability Support Services Office, Iliahi 113, ph.734-9552 , or***

email [kapdss@hawaii.edu](mailto:kapdss@hawaii.edu) for assistance. For students whose primary disability is Deaf or hard of hearing, contact the KCC Deaf Center, Manono 102, ph. 734-9210 (V) or 447-1379 (videophone)"

## **PROGRAM STANDARD: BEHAVIOR, GROOMING AND DRESS CODES**

The purpose for these standards is to present students with the expected and required dress code, personal grooming standards, and acceptable behavior for all Culinary/Patisserie Arts majors. We all understand the importance of making a favorable first impression, image and presentation, therefore these standards were developed by culinary or hospitality instructors with support from our industry advisory committee members in accordance with sanitation, safety and professionalism in mind.

Failure to adhere to and abide by these standards will directly affect the student's ability to participate, therefore adversely affecting the student's grade. Students not complying with these standards will **NOT** be permitted to participate in class activities. However, these students will be allowed to sit in on lectures, but will have points deducted from their grade for failing to meet the set standards. Individual instructors will determine the amount of the point deduction. Additionally, disciplinary procedures have been established.

*Should you have any questions regarding these standards and disciplinary procedures, please consult your instructor, counselor, or the Culinary Arts department chair.*

**Culinary and Patisserie Laboratory Courses** (applicable on lecture days also): CULN labs (CULN courses, except for Dining Room Service, and Cost Control). **The first date that your complete uniform is to be worn, is the first day of each lab class. You must be completely dressed in full uniform by the starting time of class, the first day of class.** Email

[Lmaehara@hawaii.edu](mailto:Lmaehara@hawaii.edu) for ordering info.

- **APRON**, bistro apron only (mid length, not below mid-calf, not above the knee), white
- **CHEF'S HAT** – toque de paris chefs hats only. (Apprentice/Student Model Bgpr 20 (7.5" - 24 pleat)  
**NO** baseball caps to be worn with any culinary, patisserie or dining room uniform at any time while on campus, in CULN lectures, or at outside events requiring a chef's uniform.
- **CHEF'S JACKET** –White, long sleeve, double breasted chefs jacket (no color piping or logos), Embroidered in 1/4" – 1/2" Roman, block or readable script lettering in black, navy, or royal blue with your 1<sup>st</sup> & last name in the right or left pocket area (on or above pocketed). Only solid white undergarments are appropriate to wear under the chef's jacket.
- **CHEF'S PANTS** - traditional with standard size checks - clean and wrinkle-free.
- **NECKERCHIEFS** - white - clean and worn at all times.
- **SHOES** – leather black skid resistant soles or chef's clogs - clean, no tennis shoes or athletic shoes.
- **SOCKS** - white or dark colored, clean.

**Personal Grooming Standards** - Applicable in ALL CULN classes.

- **DEODORANT** to counteract body odor.
- **JEWELRY** - limited to one wedding band and one watch in all CULN courses. Earrings - single stud per ear is appropriate in dining room service and FSHE lecture courses, but NO earrings of any kind are allowed in culinary/patisserie laboratories. No dangling earrings or nose rings allowed.
- **FACIAL HAIR** - Clean shaven, goatees okay. Beards are not acceptable. Mustaches are to be neatly trimmed, and may not fall below the upper lip or beyond the framework of the upper lip. No "Fu Manchu" or muttonchop mustaches will be permitted. Sideburns may be no longer than the bottom of the ear lobe.
- **HAIR** - Short, off-the-collar, neat, trimmed and clean. Pony tails must be restrained

by a hairnet or pins. Tucking tails in Chef's hat or coat is not allowed.

**APPROPRIATE HAIR COLOR** is a requirement. (Natural, neutral colors, shades of black, brown, blonde are considered appropriate.) Bright, iridescent colors and shades outside of the natural and neutral shades are UNACCEPTABLE. Students will not be permitted to attend class if this standard is not met. No extreme hair styles. Excessive bangs and sideburns are not permitted. Bangs must be trimmed to the top of the eyebrow.

- **FINGERNAILS** - Must be cut short and kept clean. No nail polish is allowed in culinary/patisserie laboratories.
- **DARK GLASSES** - NOT permitted with any culinary, patisserie or dining room uniform at any time while on campus, nor may they be worn in CULN lecture courses. If dark glasses are necessary due to medical reasons, a slip from your doctor explaining the need is required.
- **MAKE-UP** - Should be conservative.

### Acceptable Behavior - ALL CULN Courses

- Absolutely **NO** eating or drinking in the CULN classrooms or in culinary/patisserie laboratories, unless allowed by your CULN instructor in conjunction with the tasting of instructor-demonstrated dishes or at wine tasting seminars. Eating or drinking in the `Ohelo Building is only permitted in the student lounge.
- Smoking is **NOT** permitted in or by guest entrances of `Ohia or `Ohelo buildings. The only designated smoking areas are as follows:
  - `Ohelo Building - Second floor entrance directly across from the 'Olona building.
  - `Ohia Building - First floor entrances of front and back of building.
- Gum Chewing is **NOT** allowed in CULN laboratories and classrooms.
- Radios or headsets are **NOT** allowed in CULN laboratories or classrooms.
- Personal belongings such as back packs, knife cases, etc. should be stored in lockers in student locker areas including laboratory lockers, and not on the lab counters or student desks.

### LOCKERS

Kapi`olani Community College Culinary Department provides students with a place to store their belongings while attending classes. The College endeavors to provide lockers for all full-time students in locations as close as possible to their areas of study. Lockers are for use by culinary students only, one locker per person. Lockers are assigned on a first-come, first-served basis at the start of each semester. You are expected to vacate your locker at the end of each semester. For info - contact [Ranos@hawaii.edu](mailto:Ranos@hawaii.edu)

- Changing rooms are provided in the student lounge on the first floor of the `Ohelo Building. **NO** changing in building hallways or classrooms.
- Student use of restrooms is restricted to the first floor in the `Ohelo Building and to the restrooms designated for students in the `Ohia Building.
- Students must be fully clothed and presentably dressed while in any CULN facility.
- Profanity/swearing is not permitted in the `Ohelo, `Ohia, and `Olapa Buildings.
- Cellular phones or pagers should be deactivated during class period.

### **Student Responsibilities – subject: DISRUPTIVE BEHAVIOR**

I (refers to you, the student) realize that I am responsible for personal conduct that neither harms nor threatens the safety and well-being of others on campus and in college-related activities at off-campus locations such as internships, and volunteer events. I understand the importance of avoiding action or speech that causes physical or psychological harm or may be interpreted by others (such as students, instructors, staff members, or visitors) as disrespectful, offensive, abusive, threatening, interfering with learning activities, or impeding the delivery of college services. More specifically, I will refrain from the

following types of behavior:

- *physical assault*
- *stalking*
- *disrespectful, harassing, and/or intimidating physical gestures or verbal (written or spoken) statements, including but not limited to, attacks on gender, race, ethnicity, religion, national origin, and sexual orientation,*
- *damaging or threatening to damage property belonging to the college or to individuals,*
- *interrupting class during lecturer or labs, by talking loudly, inappropriately, or out of turn.*
- *monopolizing discussions,*
- *unwillingness to cooperate or hindering the cooperative efforts of others*
- *failure to comply with requests from the instructor or classmates to stop behavior that may be considered academically unethical, including cheating and plagiarism,*
- *In online learning environments (hybrid or distance education courses which may or may not include online instruction, including use of Laulima), failure to comply with requests from the instructor or classmates to stop sending electronic messages that may be construed as harassment or fiery language and/or content..*

I also understand that I am subject to the Student Conduct Code (see p. 13 of this Handbook), which specifies a range of disciplinary actions for disruptive behavior. Possible sanctions include a warning, probation, suspension, or expulsion. Final decisions are based on the results of a hearing before an appointed student conduct committee. If my behavior is considered dangerous, I understand that I may be temporarily suspended by the chancellor prior to a hearing.

Furthermore, as a student in a classroom and/or lab and/or center, I realize that I have an important role to play in assisting instructors or staff in maintaining a learning environment that discourages disruptive conduct. To fulfill this supportive role, I understand that I need to become familiar with each instructor's classroom and/or lab rules, which may be found in the hard copy or online version of the syllabus. I am aware that, in general, inappropriate behavior during class includes:

- *tardiness, absences, leaving class early*
- *talking to fellow students other than the presenter or instructor, during a class discussion or presentation,*
- *profanity (swearing)*
- *horseplay*
- *eating in class or lab, unless approved by the instructor*
- *in a lab environment, failure to abide by safety and sanitation rules*
- *failure to abide by dress and grooming/appearance codes established for my program and courses, which are included in this handbook, and on the CULN 120 website.*

Finally, in the event that a student's behavior causes disruption at an off-campus class, campus, or university event, or on-campus in a classroom and/or lab and/or center, I understand that I am expected to follow the instructor's orders or emergency plan, and if necessary, provide immediate assistance, which might include:

- *obtaining the help of nearby faculty or staff,*
- *contacting campus security at 734-9900,*

and/or contacting on-duty evening administrators

### **Disciplinary Procedures for Handling Violations of the Dress code, Personal Grooming Standards, Acceptable Behavior, Class Tardiness and Absenteeism Policies:**

The following procedures will be implemented in ALL CULN courses. These procedures apply to the departmental dress code, personal grooming standards, student conduct code, acceptable behavior, tardiness and absenteeism policies.

First Violation: Student to receive a verbal warning from instructor. Action documented in student file.

Second Violation: Student to receive a written warning and consultation from instructor. Student file copied.

Third Violation: Student, Instructor, and the Department Chair will meet and discuss violations and recommended solutions. Documented report to student file.

Fourth Violation: Student will be excused from class for that day, forfeiting all points for that day including attendance, participation, and quiz and/or exam points. No make up of tests or

quizzes will be permitted. The student must report to the department chair to discuss the circumstances surrounding this fourth violation. Should the issue not be resolved after the student has met with the faculty member, then the department chair, a meeting with the dean may be required.

## **WARNING and NOTIFICATION of HAZARDS and RISKS**

All occupations within the Culinary and Pastry Arts Profession have inherent risks that prospective students should be aware of. The purpose of this **Warning of Hazards and Risks** is to bring students' (parents') attention to the existence of potential dangers, to aid them in making an informed decision concerning participation in the program, and in signing the Assumption of Risk and Release of Liability Waiver form.

Occupational hazards for the field of culinary/pastry arts include, but are not limited to:

- cuts and abrasions due to handling sharp objects
- slips and falls due to wet, slippery or uneven floors
- strained muscles and backs due to lifting of heavy objects
- exposure to foods that one may be allergic to
- exposure to hazardous cleaning chemicals
- accidental injury in an internship or practicum experience or en route to or from an internship or practicum experience
- injury or illness that can affect one's personal health or the health of an unborn child
- scalding and burns that may result in permanent disfigurement, disability or death

An injury or illness can impair one's general physical and/or mental health and may hinder one's future ability to earn a living, engage in business, social, or recreational activities, or generally impair one's ability to enjoy life. There may also be risk of injury, illness, or death resulting from causes not specified in the **Warning and Notification of Hazards and Risks**.

In addition to acknowledging hazards and risks, the applicant must take responsibility regarding matters of safety involving self and others. After receiving instruction, students will be expected to demonstrate safety practices. Students must inform appropriate faculty of any relevant personal medical condition that might be hazardous or risky to self or others. A student may be required to submit permission from his/her personal physician to participate in culinary/pastry arts education activities. **The student is responsible for obtaining his/her own health insurance.** The student must also purchase his/her own liability insurance if one is required by a practicum or internship site.

Upon entering Kapi`olani Community College's Culinary/Pastry Arts program, the student will be required to sign an Assumption of Risk and Release of Liability Waiver.

### ***Class Attendance and Policies***

Since this is a hands on skill course, you need to attend classes regularly for group assignments, class discussions, and lectures. For any reason you cannot attend classes, be sure to contact me or a classmate for daily assignments. Attendance is important for your success while in class and to ensure retention and application in preparation of your culinary career. **Class starts promptly at 8:00 a.m. PLEASE BE ON TIME!!!! ABSENTEES and TARDINESS** will affect your final grade.

**Disappear Policy:** Students who have ceased to attend class and do not officially withdraw from the class are considered **"DISAPPEARS."** Students who have stopped attending class and

do not officially withdraw from the class will receive an "F" grade. A student who has justifiable reason for temporarily not attending classes must notify the instructor or the department chairperson. Students who have stopped attending classes must first obtain the Add/Drop form from to withdraw.

**Grading**

The student's grade will be based on:

**Attendance: 24 days (one holiday), 5 pts. each day                      120 pts. total**

*Up to 5 pt deduction per day, you will not be allowed in class if you are not in full dress code.*

- 1. *No call/ no show    -5pts*
- 2. *No call/ late    -5pts*
- 3. *Call (day of)/ no show    -4pts*
- 4. *Call (day ahead)/ no show     -3pts*
- 5. *Call/ late     -1pt*
- 6. *Leave class without telling chef    -5pts*
- 7. *Not in dress code    -5pts*
- 8. *Cooking Kit item missing     -1 pt each*

*Attitude/Professionalism    -30 pts a day*  
*-bad attitude and work habits will not be accepted in class, always try your hardest and support your fellow classmates to help everyone become the chef they were meant to be. Mistakes are acceptable, giving up is not.*

**Sanitation/Cleanliness, 5 pts. each day    120 pts. total**

**Assignments/ Lab, 12 tasks    120 pts. total**

**Lab Techniques, 8 techniques 15 pts each    120 pts. total**

**Final Practical    120 pts. total**

**Total    =                      600 pts.**

*Extra Credit, there will be some kind of extra credit given to worthy students*

<u>Grade</u>	<u>Percentage</u>
A	90% - 100%
B	80% - 89%
C	70% - 79%
D	60% - 69%
F	59% and below

NOTE: Total class points may vary based upon actual lab days, additional quizzes and unforeseen events.

**\* Lab clean-up is considered a part of the safety/sanitation competencies of the class. Therefore it is required that all students participate in lab clean up at the end of the module. Failure to participate will result in a 10% deduction of your final grade points.**

**\* The instructor reserves the right to make any necessary and reasonable changes.**

### **Helpful Hints for Learning**

Always carry a small notebook during lab and lab demos. Learn how to take notes and record important terms, techniques, and procedures regarding culinary preparation, which will assist you to recall when the time comes to perform the assignment. Many cooking procedures will be explained during lectures. It is important to note down cooking terminology that you are not familiar with and ask the instructor for the definition or you can research the definition yourself.

Never hesitate to ask a question when you are in doubt or do not understand a term, technique, or procedure. Costly loss of ingredients and time may be avoided by simply asking the chef instructor.

Never fear to make a mistake. It is through mistakes that we learn and it is through mistakes that one is able to succeed. In culinary arts one learns best by doing. It is therefore inevitable through this process that we may make a mistake, but as long as you learn from it, that is when the learning truly takes place.

Attendance is important. If you are not in attendance, no learning takes place.

Learn something new every day. If you learn a cooking technique, term, product or recipe every day, think of the knowledge you will have as the days, weeks, months and years go by.

Planning and mise en place is one of the most important steps to becoming a great culinarian. Come to class ready for the assignments, tasks and to learn.

The success of this class is your responsibility and learning is not a passive process. Get involved and make a difference.

The more effort you put into class, the more you learn, the better prepared you are for the culinary world.

Be respectful of your fellow classmates, respect their opinions and appreciate that everyone learns differently and at a different pace.

Practice, practice, practice!!! Repetition is the mother of skill