

Master Syllabus

HMT 1101 - Basic Culinary Skills

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Lab Hrs: 4.0

Prerequisite(s): DEV 0035

Date Revised: January 2017

Course Description:

This course is an introduction to food preparation techniques and culinary theory. Basic concepts of kitchen organization and operation, basic terminology, use of standardized recipes, weights and measures, product evaluation, recipe conversion, food composition and introduction to commercial equipment and work methods. American Culinary Federation competency skills included. HMT 1107 must be completed prior to registering for this course or may be taken at the same time. Four lab hours per week.

General Education Outcomes:

- Critical Thinking/Problem Solving Competency
- Information Literacy Competency

Course Outcomes:

Conversions and Measurements

Compute basic conversion of measurements within 45 minutes.

Assessment Method: Locally developed exams

Performance Criteria:

Compute basic conversion of measurements within 45 minutes with a 70% or above accuracy.

Lead Sauces

Demonstrate one of the five lead sauces within 45 minutes.

Assessment Method: Performance appraisals

Performance Criteria:

Prepare one Lead Sauce within 45 minutes with a 70% or above accuracy.

Knife Cuts

Perform the main knife cuts within 40 minutes.

Assessment Method: Behavioral observations

Performance Criteria:

Perform the main knife cuts within 40 minutes achieving a 70% or above accuracy. The instructor will evaluate the accuracy and quantity of each category of cut. In addition, cutting techniques, product waste, safe knife handling and sanitary practices are evaluated.

Soup and Salad

Prepare soup and salad combination within 45 minutes.

Assessment Method: Performance appraisals

Performance Criteria:

Prepare a soup/salad and will be judged on taste, technique, appearance, and texture according to a grading rubric.

Safety and Sanitation

Demonstrate basic sanitation and safety practices within 30 minutes.

Assessment Method: Behavioral observations

Performance Criteria:

Demonstrate basic sanitation and safety practices within 30 minutes with a 70% or above accuracy.

Outline:

Knife Skills

Standardized Recipes and Conversions

Lead Sauces

Safety and Sanitation