

Master Syllabus

HMT 2209 - Advanced Culinary Skills

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 3.0

Lab Hrs: 6.0

Prerequisite(s): HMT 1110AND HMT 1112AND HMT 1126AND HMT 2206AND HMT 2215AND HMT 2226

Date Revised: January 2014

Course Description:

Capstone course in Culinary Arts which students will prepare seven course meals. The course involves preparation of classical and contemporary cuisine, including American Regional cuisine. Students will develop a menu, set purchase specs, and perform cost calculations. Once this is completed, students will then prepare various appetizers, soups, salads, entrees and desserts from the menu they have created and serve the cuisine prepared in a chef's table style at the Tartan Terrace Restaurant. Six lab hours per week.

General Education Outcomes:

- ❑ Oral Communication Competency
- ❑ Critical Thinking/Problem Solving Competency
- ❑ Written Communication Competency

Course Outcomes:

Certified Culinarian

Qualify at the ACF Skill level for a Certified Culinarian.

Assessment Method: External examiner

Performance Criteria:

During the last service of the term, food professionals and American Culinary Federation Chefs will evaluate students on plate presentation, palatability, service standards, and course explanation based on the ACF competencies for a certified culinarian within 5 hours with students performing at a 70% accuracy or above.

Kitchen Skills

Use advanced food knowledge and skills of product to demonstrate the utilization, fabrication, and presentation while maintaining quality control.

Assessment Method: Performance appraisals

Performance Criteria:

At the completion of each segment students will be assessed on mise en place, cooking techniques, plate presentation, verbal description of the meal, and service standards within 3.5 hours at 70% accuracy or above according to the kitchen skills rubric.

Multi-course meal production

Combine Menu Development, Purchasing, and Cost controls to create a profitable multi-course meal.

Assessment Method: Locally developed exams

Performance Criteria:

On a test by week 5 of the term students will develop a menu, use correct purchasing specifications, and standardized cost techniques within 3 hours at a 70% or above accuracy using a meal production rubric.

Outline:

Menu Development, Purchasing, and Cost Control
Review of Commercial Kitchen Equipment
Advance Cooking and Service Skills
ACF Evaluation for Certified Culinarian