Stations, Tools, & Culinary Techniques: Course Syllabus

Course Title: Stations, Tools, & Culinary Techniques
Course Number: CA112
Class Meets: Online
Instructor: Chef Josh Green
E-mail: greenj@linnbenton.edu

Credits: 3
Number of Sessions: 8
Time: Asynchronous
Length of Sessions:
Phone: 541-917-4403

DESCRIPTION: A program orientation course providing students a thorough first exposure to the history of food service; the identification and use of common ingredients; professional work habits and attitudes; and to a basic understanding of equipment, knife handling techniques and culinary terms and methods.

OUTCOMES: Upon successful completion of this course, students will be able to: Communicate an understanding of the history of food service; identification and use of common ingredients; Develop professional work habits and attitudes; Communicate an understanding of the basic commercial kitchen equipment, knife handling techniques, and culinary terminology and methods.

Grading: A to F
Grading Procedures:
Daily Reading/Assignments
Final Exam

LBCC Comprehensive Statement of Nondiscrimination
LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, gender, gender identity, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. For further information see Board Policy 1015. Title II, IX, & Section 504: Scott Rolen, CC-108, (541) 917-4425; Lynne Cox, T-107B, (541) 917-4806, LBCC, Albany, Oregon. To report: linnbenton-advocate.symplicity.com/public_report

Center for Accessibility Resources
LBCC is committed to inclusiveness and equal access to higher education. If you have approved accommodations through the Center for Accessibility Resources (CFAR) and would like to use your accommodations in this class, please contact your instructor as soon as possible to discuss your needs. If you think you may be eligible for accommodations but are not yet registered with CFAR, please visit the CFAR Website for steps on how to apply for services. Online course accommodations may be different than those for on-campus courses, so it is important that you make contact with CFAR as soon as possible.

Week 1

Day 1:

- **Lecture** - PowerPoint
- **Reading Assignment** - Cooking Equipment
    - -Read, Watch Videos, & Visual Learning

Day 2:

- **Reading Assignment** - Processing, Holding, & Storage Equipment
    - -Read, Watch Videos, & Visual Learning
- **Reading Assignment** - Pots, Pans, & Equipment
    - -Read, Watch Videos, & Visual Learning

Day 3:

- **Reading Assignment** - Measuring Devices, HandTools, & Small Equipment
    - -Read, Watch Videos, & Visual Learning
- **Practice Test**

Day 4:

- **Final Assessment**

<u>Week 2</u>

Day 1:

- **Lecture** - PowerPoint

Day 2:

- **Reading Assignment** - A History of Modern Food Service
  -Read, Watch Videos, & Visual Learning

Day 3:

- **Reading Assignment** - The Organization of Modern Kitchens
  -Read, Watch Videos, & Visual Learning
- **Terms for Review**
- **Questions for Discussion**
- **Practice Test**

Day 4:

- **Final Assessment**

Technology Recommendations

It is possible that LBCC campuses will need to be closed to the public at times during fall term, depending on public health directives. If this does occur, our class will be delivered fully remotely and we won't be able to meet face-to-face. LBCC is encouraging students to be as prepared as possible for this possibility by encouraging you to obtain the equipment you will need in order to be successful in any modality. Please see the recommended list of equipment below. Students who cannot afford these resources can contact the Roadrunner Resource Center about funding.

*Note to faculty: Include either list of equipment recommendations below, based on anticipated instructional needs. For information to help you make that choice, consult this document on student technology recommendations.

Standard equipment recommendation
- Broadband internet
- A computer with 256g SSD, 8G RAM, i5 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult Standard Recommendation 1 or Standard Recommendation 2 if they are looking for a product recommendation

Minimum equipment recommendation
- A wifi hotspot
- A computer with 128g SSD, 4G RAM, i3 6th gen processor (or equivalent functionality)
- Device with a microphone and speaker
- Device with a camera
- Students can consult Minimum Requirement 1 if they are looking for a product recommendation