

Advanced Cooking Management III Syllabus

Course Number: CA8.323

Length of Sessions: 7 hours

Class Meets: Culinary Arts Kitchen

Credits: 7

Time: 7am-2pm

Number of Weeks: 10

DESCRIPTION: Explore advanced culinary skills through a hands on course with an emphasis on time management, leadership, creativity, and accountability. Includes experimentation, cooking, and tasting unfamiliar dishes and ingredients in a hands-on environment.

OUTCOMES: Upon successful completion of this course, students will be able to analyze the advanced characteristics of the al a carte kitchen, management, ordering and inventory in a series of execution based methodology and sensory evaluations, outcomes include:

Butchering

Santiam Pantry, Grill & Saucier

Sous Chef – Quantity, Bakery & Pantry

Farm to Table Display Cooking

Kitchen Purchasing

Advanced Bakery Display

Hors d'oeuvre

Dining Room Manger

Santiam Desserts

Wood Fired Oven

Charcuterie

Restaurant Expediting

Fresh Pasta and Bulk Pasta

Grading: A to F, Students will be graded daily on the following criteria:

Professionalism - 25pts

Execution - 20pts

Time Management - 15pts

Final Product - 10pt

Please be aware that if you just show up and do what is expected of you, that is a “C” grade!

Attendance:

Students will be required to attend all classes. Daily grading is based on attendance. Students who miss class must email Chef Lily Bender by 6:30 AM, on or prior to the day of absence, at benderl@linnbenton.edu to gain the opportunity to make up points for that day. If students choose not to email the correct person, by the correct time, they will lose the option to make up ANY points for the day.

Students that are sent home by any instructor, for any reason including attitude, safety, or failure to follow directions are not able to make up points for that day. Chefs can choose to give partial credit, or no credit for that student, with no option to make up the points.

Students may not send a message through anyone to communicate that they will be absent. This will be treated as a no call/no show, and no make-up point will be allowed. The only approved channel for communication is email.

Tardiness

Each student must be present, dressed in a clean complete uniform, and prepared for class at their rotations designated start time. If any of this criteria is not met, an instructor can mark a student tardy. Points will be deducted in professionalism for every minute you are late. If you are tardy 3 days, the fourth will be an unexcused absence; you will receive a zero for the day and will not be allowed to make the day up.

Please call your instructor or the kitchen phone at 541-917-4396 if you will be tardy and have extenuating circumstances.

Daily Performance and Class Participation:

Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Students must execute the daily production in an efficient manner making sure to have product ready for lunch service, 11:00 a.m. Santiam Restaurant; and 11:15 for Commons Cafeteria. Students are responsible for cleaning their kitchen area on a daily basis. They are also responsible for minimizing waste by finding uses for leftovers and products found in the walk-in and reach-in.

Each student will be required to participate in all clean up. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Kitchen Attire: Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Chef jacket, clean, stain free
- Chef pants, clean, checked hounds tooth
- Chef cap, white
- Apron, clean, white, provided by school linens
- Closed-toed/non-slip shoes, black.
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Physical Hygiene will be highly prioritized, hair must be washed and kept neat, long hair restrained & pulled back, deodorant must be worn -- *please avoid strong smelling colognes, lotions & perfumes.*

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for College Food Service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately to avoid mishandling and equipment malfunction.

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 BP-1015.