# San José State University Department of Nutrition, Food Science & Packaging NuFS/Hspm 23, Section 1 & 2

# Culinary Concepts

# Spring 2010

|  |  |
| --- | --- |
| Instructor: | Alan Finkelstein, Lecturer |
| Office Location: | CCB 109 |
| Telephone: | (408) 924-3216 |
| Email: | [afinkels@casa.sjsu.edu](mailto:afinkels@casa.sjsu.edu) |
| Office Hours: | MW – 8:30am – 9:30am; T – 10:30pm – 12:30pm |
| Class Days/Time: | Lec: M – 3:00pm; Lab: M 4:00pm |
| Classroom: |  |

## Course Description

Introduction to cooking and dining techniques and beverage production techniques. Principles of preparation of food and beverage with emphasis on quality standards. Prerequisites: None. (Lecture and Activity: 3 units).

## Course Goals and Student Learning Objectives

**STUDENT OBJECTIVES:**

1. To learn the techniques of table service and related dining room performances.
2. To develop skills in the planning, preparation and evaluation of food products.
3. To gain knowledge of food quality standards.
4. To learn the steps involved in the planning, preparation and service of meals.
5. To recognize the basic food principles which are routinely used in food preparation.
6. To recognize the need for sanitation and safety procedures in food preparation and in serving areas.
7. To write a purchase order using appropriate specifications.
8. To be aware of the nutritional considerations which need to be addressed in planning and preparing food.
9. To be able to show the effects of poor planning, waste, and spoilage on the cost of a meal.
10. To be able to identify large and small pieces of foodservice production equipment and to select the appropriate one for a given task.
11. To become familiar with terms used in food ordering, production and service.
12. To learn proper knife and small tool techniques.
13. To learn traditional cooking methods in *a la carte* cooking kitchens.

## Required Texts/Readings

**Textbook:**

NONE: Handouts and Reprints from instructor by Labensky and Hause Prentice Hall, NJ.

## Dropping and Adding

Students are responsible for understanding the policies and procedures about add/drop, grade forgiveness, etc. Refer to the current semester’s [Catalog Policies](http://www.sjsu.edu/cfd/docs/Catalog%20Policies) section at http://info.sjsu.edu/static/catalog/policies.html. Add/drop deadlines can be found on the [current academic calendar](http://www.sjsu.edu/academic_programs/calendars/academic_calendar/) web page located at http://www.sjsu.edu/academic\_programs/calendars/academic\_calendar/. The [Late Drop Policy](http://www.sjsu.edu/cfd/docs/Late%20Drop%20Policy) is available at http://www.sjsu.edu/aars/policies/latedrops/policy/**.** Students should be aware of the current deadlines and penalties for dropping classes.

Information about the latest changes and news is available at the [Advising Hub](http://www.sjsu.edu/advising/) at http://www.sjsu.edu/advising/.

## Assignments and Grading Policy

**EXAMINATION POLICY:**

1. Make-up exams (for students who miss the regular exam) are much harder, more detailed and specific.
2. All students must take the comprehensive Final Exam.
3. Practical exams in the laboratory must be taken by all students at the scheduled time! **There will be no lab make-up exams administered.**
4. All students serving as *sous chef* will submit complete Menu + purchasing orders and staffing assignments one week in advance.

**EQUIPMENT:**

Lockers are available for students. Locks, however, are not provided.

**UNIFORMS:**

All students shall be dressed in black pants and white dress shirt with collar. Cooks will be issued aprons and hats. All dining room students will be issued a hat and smock.

**DROP POLICY:**

Dropping the course after the 2nd week and through the 8th week of instruction is permissible only for *serious and compelling reasons*. ***Unsatisfactory performance in coursework is NOT a serious and compelling reason*** in itself for requesting permission to drop.

**EVALUATION:**

Two Lab practical exams (50 pts. each) 100 pts. Performance Lab

Special Event Performance - Participation 50 pts.

Activity Participation - Laboratory 250 pts.

Midterm Exam 100 pts.

Final Exam 100 pts.

600 pts.

**Course grade will be determined by % of total points:**

**95% and above= A**

**90%-94%= A-**

**87%-89% B+**

**85%-86% B**

**80%-84% B-**

**77%-79% C+**

**75%-76% C**

**70%-74% C-**

**67%-69% D+**

**65%-66% D**

**60%-64% D-**

**Below 60% F**

**LABORATORY:to be held at the S.J. FAIRMONT HOTEL kitchen**

**LECTURES:**

*Performance and participation in lecture class represents* ***1/3*** *of the grade*.

**JOB DESCRIPTION AND RESPONSIBILITIES FOR 1ST CLASS**

# STATION 1

# Cold Foods and Line Service and Beverages

Students will set up the salad bar, sandwiches station and service area. During operations, students will make sandwiches, take order on the service line, and serve daily specials. Students will refill and maintain the complete salad bar inventory, and maintain all beverages and desserts.

**STATION 2**

**Table Service, Dining Service, Customer Relations Specialist**

Students will assist patrons by maintaining clean tables, bring orders from the kitchen to patrons; remove dirty dishes; maintain a clean dining room; restock trays and silverware and beverages, and work in the dish room to clean and recycle as needed.

Students will act as service personnel in the dining room to establish and maintain a professional service staff.

**STATION 3**

**Dining Room Student Manager**

Upon entering the dining room, your job is to greet the patrons; assisting them in finding seating, which is appropriate; facilitate their ordering process, and handle all complaints. Your assignment includes supervising all Station 1 and 2 dining room student workers, side’s jobs, task assignment. To maintain communication with the Sous Chef.

**STATION 4**

**Line Cook**

Line Cooks are responsible for all parts of the kitchen production for the daily menu including frying, grilling, plating of food. Responsibilities include all menu *mise en place,* assisting the Sous Chef, sanitation and cleaning of all kitchen are and equipment.

**STATION 5**

**Sous Chef**

The Sous Chef leads the kitchen. Supervision includes all student cooks, maintaining the flow of food from the ordering process to the delivery by dining room staff. Sous Chef will schedule and assign tasks to satisfy the menu, requisition food products and supplies, plan daily special and daily soup and interfere with the student’s manager, as needed.

In addition, all students will be flexible and able to do any appropriate assignment as needed…..such as covering for an absent fellow student.

**STATION ROTATIONS**

Station assignment will be given during orientation. Rotation dates to be announced.

## University Policies

### Academic integrity

Your commitment as a student to learning is evidenced by your enrollment at San Jose State University. The [University’s Academic Integrity policy](http://www.sjsu.edu/senate/S07-2.htm), located at http://www.sjsu.edu/senate/S07-2.htm, requires you to be honest in all your academic course work. Faculty members are required to report all infractions to the office of Student Conduct and Ethical Development. The [Student Conduct and Ethical Development website](http://www.sa.sjsu.edu/judicial_affairs/index.html) is available at http://www.sa.sjsu.edu/judicial\_affairs/index.html.

Instances of academic dishonesty will not be tolerated. Cheating on exams or plagiarism (presenting the work of another as your own, or the use of another person’s ideas without giving proper credit) will result in a failing grade and sanctions by the University. For this class, all assignments are to be completed by the individual student unless otherwise specified. If you would like to include your assignment or any material you have submitted, or plan to submit for another class, please note that SJSU’s Academic Policy S07-2 requires approval of instructors.

### Campus Policy in Compliance with the American Disabilities Act

If you need course adaptations or accommodations because of a disability, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Presidential Directive 97-03 requires that students with disabilities requesting accommodations must register with the [Disability Resource Center](http://www.drc.sjsu.edu/) (DRC) at http://www.drc.sjsu.edu/ to establish a record of their disability.

# NuFS/HSPM 23, Section 1 & 2

# Culinary Conceps

# Spring 2010

**TENTATIVE LECTURE SCHEDULE**

|  |  |  |
| --- | --- | --- |
| DATE **Lectures** | SUBJECT | ASSIGNMENT |
| **2/1** | Orientation Tour; Green Sheets |  |
| **2/8** | Site visit to Fairmont hotel | Uniform ready |
| **2/15** | Furlough | Dinner cooking |
| **2/22** | Tools + Equipment, | Ethnic foods |
| **3/1** | Playing with doughs | Breads and yeast desserts |
| **3/8** | Eggs,starchs,drinks | Breakfast mnu |
| **3/15** | Student menus | Appetizers and noshing |
| **3/22** | Soups, Stocks, Sauces | Ch. 10, 11 Prof. Chef Reprint |
| **3/29** | SPRING BREAK | Ch. 26Baking Reprint |
| **4/5** |  |  |
| **4/12** | Pies, Pastry, and Cookies | Baking |
| **4/19** | Cakes and Frosting | Baking Reprint |
| **4/26** | Catering Procedures | Guest Lecturer |
| **5/3** | Banqueting |  |
| **5/10** | Review for final | Handouts |
| **5/17** | Final: Practice Exam |  |
| **5/23** | FINAL EXAM 2:45 – 5:00pm |  |