

San José State University
Department of Nutrition, Food Science & Packaging
NuFS/HSPM 23, Section 1 & 2
(HSPM 47260/47261 or NuFS 49102/49103)
Culinary Concepts
Fall 2013

Instructor:	Alan Finkelstein, Lecturer
Office Location:	CCB 109
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Office Hours:	MW – 10:00am – 12:00pm
Class Days/Time:	Lec: M – 3:00pm-3:50pm; Lab: M 4:00pm-9:45pm
Classroom:	SPXC 47; Off Campus

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:

Cooking Basics, Wiley Press ISBN 978-0-470-91388-8

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://info.sjsu.edu/static/catalog/policies.html) 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/aars/policies/latedrops/policy/) 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.

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	<u>100</u> 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.

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.

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TENTATIVE LECTURE SCHEDULE

DATE Lectures	SUBJECT	ASSIGNMENT
8/26	Orientation Tour; Green Sheets	
9/2	Site visit to Fairmont hotel	Uniform ready
9/9	Menus	Dinner cooking
	Tools + Equipment,	Ethnic foods
9/16	Food Production - Dinner	Breads and yeast desserts
9/23	Eggs, starchs, drinks	Breakfast mnu
9/30	Student Menus for Appetizers Reception	Appetizers and noshing
10/7	Soups, Stocks, Sauces Group 5 Menue	Ch. 10, 11 Prof. Chef Reprint
10/14	Group 4 Menu	Ch. 26 Baking Reprint
10/21	A La Carte Cooking	
10/28	Saute Station	
11/4	Cold Foods	Handouts
11/11	Veteran's Day - Holiday	No class
11/18	Group Menu (1)	
11/25	Group Menu (2)	
12/2	Group Menu (3)	
12/9	Practical Exam	
12/16	FINAL EXAM 2:45 – 5:00pm – SPX 47	