

Montgomery County Community College
 CUL 120
 Introduction to Culinary Techniques
 3-1-4

COURSE DESCRIPTION:

This course presents the basic principles of food preparation for the food service and hospitality industry. This class is a foundation course and topics covered include mis en place, knife skills, stocks, sauces, soups, vegetables, legumes, proteins, and cooking techniques. In addition, students will practice reading and writing recipe cards, food and kitchen safety and sanitation. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-finaid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

None

Concurrent Course Requirements

None

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
Upon successful completion of this course, the student will be able to: Demonstrate knife skills, hand to		

5. Lecture/Lab: Soups (Broth, Cream, Vegetable thickened, Starch thickened, and Specialty soups)
6. Lecture/Lab: Vegetables
7. Lecture/Lab: Starches (Potatoes, Legumes, and Grains)
8. Lecture/Lab: Pasta (Fresh and Dried)
9. Lecture/Lab: Eggs (French Omelet, Over Easy, Fried, Poached, and Hard boiled, Eggs Benedict) and Breakfast cookery (French Toast, Pancakes, and Hashbrowns)
10. Lecture/Lab: Proteins (Poultry and Beef)
11. Lecture/Lab: Practical Exam
12. Lecture/Lab: Final Exam and Kitchen Appreciation

LEARNING MATERIALS:

Professional Cooking by Wayne Gisslen Publisher Wiley, New Jersey ISBN-13 978-1-118-63672-5 9th Edition

Other learning materials may be required and made available directly to the student

COURSE APPROVAL:

	Date: 1/2009
VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.	Date: 5/19/2009
Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute	Date: 4/16/2012
Revised by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Director of The Culinary Arts Institute	Date: 10/10/2012

