

LAST REVIEW: 2008-2009
2008-2009

NEXT REVIEW: 2013-14
2013-2014

STATUS: A
A

COURSE TITLE: FSS2204C

COMMON COURSE NUMBER: Quantity Food Production II

CREDIT HOURS: 3

CONTACT HOUR BREAKDOWN
(per 16 week term)

CLOCK HOURS:
(Voc. Course ONLY)

Lecture: 32 Lab: 32

Clinic: Other:

PREREQUISITE(S): none

COREQUISITE(S): none

PRE/COREQUISITE(S):

COURSE DESCRIPTION *(750 characters, maximum):*

This course will enable students to learn and execute various methods preparing vegetable, starch, meat, fish, and poultry cookery, including the basic cooking techniques: sautéing, roasting, poaching, braising and frying.

UNIT TITLES

- 1. Oils and Dressings**
- 2. Smoking and Curing**
- 3. Poultry**
- 4. Seafood**

EVALUATION:

Students may be evaluated using a combination of the following:

Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Internships, Practicum, Externships, and Research Reports.

Common Course Number: FSS2204C

UNITS

Unit 1

General Outcome:

- 1.0 The student shall become familiar with preparing dressings, sauces, and caramelizing.**

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 1.1 Recognize the contrast of oil and acids in dressings**
- 1.2 Caramelize sugar**
- 1.3 Demonstrate proper procedure for washing greens**
- 1.4 Receive fruits delivered and identify inferior product**
- 1.5 Explain the importance of mise en place for sandwich making**

Common Course Number: FSS2204C

Unit 2

General Outcome:

2.0 The student shall be able to cure, smoke, and store meats.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 2.1 Explain the three types of forcemeats**
- 2.2 Describe hot and cold smoking**
- 2.3 Prepare salmon for curing**
- 2.4 Demonstrate butler and buffet style service**

Common Course Number: FSS2204C

Unit 3

General Outcome:

3.0 The student shall learn to dress and cook poultry.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

3.1 Identify and label all categories of poultry.

3.2 Describe the difference between type of poultry

3.3 Understand the proper storage of poultry

3.4 Identify the sauce families.

Common Course Number: FSS2204C

Unit 4

General Outcome:

4.0 The student shall be able to dress and cook seafood.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

4.1 Identify and label all categories of seafood.

4.2 Understand the proper storage of fish and shellfish.

4.3 Shuck an oyster and open clams.

4.4 Prepare and describe how a stock is made and how to clarify.