



# Grande Prairie Regional College

## Department of Business

### COURSE OUTLINE – FALL 2011 HP 2110 Introduction to Culinary Arts

<b>Instructor</b>	Gavin Young	<b>Phone</b>	N/A
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<b>Office Hours</b>	Email or after class		

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**Prerequisite:** HP 1220 or consent of the instructor

**Course Materials:**

The course materials package will include readings, recipes, instructor notes and worksheets.

**Description:**

This course will examine culinary and kitchen practices to provide a more thorough understanding of restaurant & hotel food operations. Culinary topics of study will include food safety, broths & soups, sauces, mains and sides, and desserts. The course will also include menu planning and costing, culinary research, high-profile food event planning and execution. Focus will be on 5-star culinary standards and operations.

**Credit/Contact Hours:**

This is a 3 credit course with three hours of integrated instruction and lab/kitchen time each week. (1-0-2)

**Delivery Mode(s):**

Class time will involve lectures, hands on kitchen work, field study, guest speakers, presentations, group work, individual reflection and examinations. As there is practical experience in this class, it will necessitate flexibility and class times may be adjusted to accommodate this.

### **Objectives:**

1. Provide a general introduction to professional kitchen operations and culinary practices in quality hospitality environments
2. Learn culinary fundamentals to better understand food operations
3. Identify crucial elements in successful kitchen operation
4. Examine operational costing
5. Provide introductory practical culinary experience

### **Transferability:**

Currently there is a 2+2 agreement with Royal Roads University and other agreements are pending with various institutions. Please consult with the receiving institution to determine transferability.

### **Grading Criteria:**

Practical Skills (weekly assessment)	25%
Midterm	15%
Research Project	20%
Event participation & journal response	20%
Final Food Event Project & journal response	<u>20%</u>
TOTAL:	100%

Grades will be assigned on the Letter Grading System.

#### **Business Administration and Commerce Department Grading Conversion Chart**

Alpha Grade	4-point Equivalent	Percentage Guidelines	Designation
A <sup>+</sup>	4	90 – 100	EXCELLENT
A	4	85 – 89	
A <sup>-</sup>	3.7	80 – 84	FIRST CLASS STANDING
B <sup>+</sup>	3.3	76 – 79	
B	3	73 – 75	GOOD
B <sup>-</sup>	2.7	70 – 72	
C <sup>+</sup>	2.3	67 – 69	SATISFACTORY
C	2	64 – 66	
C <sup>-</sup>	1.7	60 – 63	
D <sup>+</sup>	1.3	55 – 59	MINIMAL PASS
D	1	50 – 54	
F	0	0 – 49	FAIL

## **Course Policies:**

### *Attendance:*

As this is a very active, hands-on course, students are expected to attend all classes and participate in course activities. Student learning & course success is strongly linked to attendance.

### *Kitchen & Food Safety*

Careful handling of all kitchen equipment is mandatory. Horseplay or dangerous behavior will not be tolerated. Students are expected to handle and store food in compliance with food safety standards and practices. The GPRC kitchen is a shared facility; we will respect other users and ensure the kitchen is left clean and tidy.

### *Assignments:*

All written assignments must be word processed or typewritten. Assignments are to be submitted electronically. Students are required to save a copy of any written work submitted for marking.

Assignments are due on the dates set by the instructor. If there is a valid reason for an extension, it must be requested prior to the due date. Late assignments will be penalized 10% and must be submitted no later than the beginning of the next scheduled class.

If a student is unable to attend a test, the instructor must be advised before the test is administered. The test will then be written at a time that is convenient for both the instructor and the student. Failure to notify the instructor of an absence will result in a grade of 0 for that test.

### *Fieldtrips, Events & Guest Speakers*

Events and fieldtrips are key components of the course learning. Appropriate professional behavior is expected on both in-class and out-of-class activities. When involved in course activities in the community, the students should be mindful that they are representing the College. It is expected that students will be welcoming and attentive to all guest speakers.

### **Course Schedule/Timeline:**

<i>Week</i>	<i>Topics</i>	<i>Assignment or Activity</i>
1	<ul style="list-style-type: none"> <li>• Course Overview and introductions</li> <li>• Kitchen Orientation; tour, tools &amp; equipment</li> <li>• Food Safety Basics</li> <li>• Kitchen fundamentals</li> </ul>	
2	<ul style="list-style-type: none"> <li>• Stocks &amp; soups</li> <li>• Food operations cycle</li> <li>• Appetizers 1 per week</li> </ul>	Appetizer #1 Boning a chicken
3	<ul style="list-style-type: none"> <li>• Culinary Math &amp; Management controls food costing; wage costing; weights &amp; measures; recipe costing/portions</li> <li>• Menu Planning</li> </ul>	Appetizer #2
4	<ul style="list-style-type: none"> <li>• Sauces</li> <li>• Culinary Event Planning</li> </ul>	Appetizer #3
5	<ul style="list-style-type: none"> <li>• Mains #1: Poissontier (fish cookery)</li> <li>• Culinary Research Assignment: top restaurants, chefs, gourmet publications, culinary books, etc</li> </ul>	Appetizer #4
6	<ul style="list-style-type: none"> <li>• Gard Manger (cold dishes)</li> <li>• Food service: types, levels, expectations</li> <li>• Presidents Ball</li> </ul>	Presidents ball participation & journal response Appetizer #5
7	<ul style="list-style-type: none"> <li>• Entremetier Starches: potato, pasta, rice, etc Vegetable sides</li> </ul>	Appetizer #6 Food store walk thru
8	<ul style="list-style-type: none"> <li>• Food Selection &amp; Purchasing</li> <li>• Final Project: end of course event assignment &amp; start planning; identify organization/group</li> </ul>	Mid-term written exam Appetizer 8
9	<ul style="list-style-type: none"> <li>• Mains #2</li> <li>• Research reports/presentations: culinary trends, high end restaurants, top chefs, etc</li> </ul>	Research Presentations Appetizer #8
10	<ul style="list-style-type: none"> <li>• Mains #3</li> <li>• Research reports/presentations continued</li> </ul>	Appetizer #9
11	<ul style="list-style-type: none"> <li>• End of course event planning</li> <li>• Desserts Guest speaker/presentation</li> </ul>	Appetizer #10
12	<ul style="list-style-type: none"> <li>• End of course event: cocktail event/appetizers Students prep food; 1<sup>st</sup> years serve; non-profit networking/Christmas event or other group</li> </ul>	Prepare appetizers for event Event feedback from guests
13	<ul style="list-style-type: none"> <li>• Course Wrap Up Day: hand in final assignment; course debrief and informal group oral exam</li> </ul>	Event report & journal response Informal group oral exam

## **October 22 – President's Ball (evening event)**

This schedule is subject to change depending on the needs of the class and the availability of guest speakers.

### **Examinations:**

The midterm exam will be held on the last class in October. There is no scheduled final exam in this course. The Final Food Event project student report/journal response will be due at the last class.

### **Statement on Plagiarism:**

Plagiarism will not be tolerated. Please ensure you read and understand the College policy on plagiarism as published in the Calendar. If you have any questions as to whether or not you might be violating this policy, please discuss this with your instructor before you submit your assignment. The instructor reserves the right to use electronic plagiarism detection services.