



DEPARTMENT OF BUSINESS

COURSE OUTLINE – FALL 2014

HP 2110 INTRODUCTION TO CULINARY ARTS – 3 (1-0-2)

INSTRUCTOR: Thomas Cheesman **PHONE:** 780-228-2864
OFFICE: N/A **E-MAIL:** TCheesman@gprc.ab.ca

OFFICE HOURS: Email or After Class

PREREQUISITE(S)/COREQUISITE:
HP 1220 or consent of the instructor

REQUIRED TEXT/RESOURCE MATERIALS:
Course materials include worksheets, recipes, notes, and presentations.

CALENDAR DESCRIPTION:
This course examines culinary and kitchen practices to provide you a more thorough understanding of restaurant and hotel food operations. Culinary topics of study include food safety, stocks and soups, sauces, main dishes, appetizers, sides and desserts. This course also includes menu planning and costing, culinary research, high-profile event planning and execution. Our focus is on excellent culinary standards and operations.

CREDIT/CONTACT HOURS:
This is a 3 credit course with 3 hours of integrated instruction and kitchen time each week (1-0-2)

DELIVERY MODE(S):

Class time involves lectures, hands on work, demonstrations, field study, guest speakers, presentations, group work, exams, assignments and individual reflection.

OBJECTIVES:

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

TRANSFERABILITY:

**** Grade of D or D+ may not be acceptable for transfer to other post-secondary institutions. Students are cautioned that it is their responsibility to contact the receiving institutions to ensure transferability**

GRADING CRITERIA:

GRANDE PRAIRIE REGIONAL COLLEGE			
GRADING CONVERSION CHART			
Alpha Grade	4-point Equivalent	Percentage Guidelines	Designation
A⁺	4.0	90 – 100	EXCELLENT
A	4.0	85 – 89	
A⁻	3.7	80 – 84	FIRST CLASS STANDING
B⁺	3.3	77 – 79	
B	3.0	73 – 76	GOOD
B⁻	2.7	70 – 72	
C⁺	2.3	67 – 69	SATISFACTORY
C	2.0	63 – 66	
C⁻	1.7	60 – 62	
D⁺	1.3	55 – 59	MINIMAL PASS
D	1.0	50 – 54	
F	0.0	0 – 49	FAIL
WF	0.0	0	FAIL, withdrawal after the deadline

EVALUATIONS:

Students are evaluated based on lab/kitchen participation, event participation, assignments, midterm exam, as well as a final practical and theory exam

STUDENT RESPONSIBILITIES:

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.

Unauthorized late assignments will have a 10% per-day late penalty applied to the assigned grade.

Regular attendance is critical to success in HP 2110. Should a student be unable to attend a class, it is the student's responsibility to acquire the material missed and to complete assigned readings, in-class work and assigned homework.

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.

It is expected that students will be welcoming and attentive to all guest speakers and realize they are representing the college when in the community on college related business.

STATEMENT ON PLAGIARISM AND CHEATING:

Refer to the College Policy on Student Misconduct: Plagiarism and Cheating at https://www.gprc.ab.ca/files/forms_documents/Student_Misconduct.pdf

**Note: all Academic and Administrative policies are available at <https://www.gprc.ab.ca/about/administration/policies/>

COURSE SCHEDULE/TENTATIVE TIMELINE:

<u>Week</u>	<u>Topics</u>	<u>Assignment/Activity</u>	
<u>1</u>	>Theory Overview and introductions > Kitchen Orientation: tour, tools, & equipment > Basics of Food Safety > Kitchen Fundamentals		September 4th
<u>2</u>	> Stocks and soups > Flow of Food > Practical Overview	Deboning a Chicken #1 Chicken Stock & Soup	September 11th
<u>3</u> -	> Sauces > Guest Speaker >Chamber Event Planning	#2 Meat Cutting Demo Chamber Prep	September 18th

4	> Culinary Research Assignment: Restaurants, Hotels, Fast Food	#3 Chamber Mixer	September 25th
5	>Culinary Math: Wage costing, kitchen costs \$/%'s >Menu pricing.	Journal #4 Appetizers	October 2nd
6	> Garde Manger (cold food) > Food Service: types, levels, expectations	#5 Salads Turkey Stuffing	October 9th
7	> Entremetier Starches: Potatoes, pasta, rice etc Review for Midterm	#6 vegetable Sides Grilled, Steamed, Sauteed, etc	October 16th
8	> Food Selection and Purchasing, visit stores > Dsiccuss Final project: End of Course event	Mid-Term Exam #7 Starches Risotto, Mashed, Quinoa	October 23rd
9	> Poissontier (Fish Cookery) Discuss midterm exam	#8 Fish Entrée	October 30th
10 -	> Ethnic Foods > Work on Research Assignments: Restaurants, Hotels, Fast Food	#9 Ethnic Food	November 6th
11	> End of Course Event Planning > Desserts	#10 Dessert Prepare for Final Event	November 13th
12	> End Of Course Event: Cocktail Event/Appetizers non-profit, networking/Christmas event or other group.	Prepare Appetizers for Event Feed Back from Guests Journal Entry	November 20th
13	> Research Presentations	Event Report & Journal Prepare for Practical Exam	November 27th
14	> Review Theory	Practical Exam Go over Results from Practical	December 4th
15	> Theory Exam	Student Feedback, Exam Marks	TBA