

COURSE OUTLINE
CMGT-101
Introduction to Culinary Arts
3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This course introduces the student to the field of culinary arts. Students will learn basic fundamentals and techniques associated with becoming a professional chef. Topics covered include knife skills, cooking techniques, product identification, and an overview of the history and careers within the culinary arts profession. (3 hours weekly)

Overall Course Objectives

Upon completion of this course the student will be able to:

1. Describe the progression and history of the culinary arts profession.
2. List the characteristics of becoming a successful chef.
3. Exhibit basic knife skills including the comprehension of basic knife cuts.
4. Identify food products and equipment commonly used in a commercial kitchen.
5. Discuss the professional code of a chef.
6. Utilize and compute basic culinary measurements and recipe conversions.
7. Demonstrate basic food handling skills.
8. Analyze the relationship between the kitchen and dining / service areas.
9. Utilize basic culinary terminology.
10. Demonstrate menu management skills.

Major Topics

- I. History and scope of the culinary arts profession
- II. Basic food handling skills
- III. Product identification
- IV. Menu management
- V. Knife skills

Course Requirements

Full chef uniform will be required for all class sessions.

Grading/exams: Grading procedures will be determined by the individual faculty member, but will include quizzes, exams, reports, and demonstrations of culinary performance.

Other Course Information

Course to be offered in a culinary lab (commercial kitchen) setting.