CUL 101
PRINCIPLES OF FOOD PRODUCTION 1

COURSE DESCRIPTION
This is an introductory course in food preparation, including kitchen safety and sanitation. Emphasis is placed on the practical presentation of simple foods, terminology, and techniques of preparation of nutritious quality food.
3 Cr  Prerequisites: RDG-032, ENG-032

COURSE FOCUS
Emphasis is placed on the practical presentation of simple foods, terminology, and techniques of preparation.

TEXTBOOKS

COURSE GOALS
The following list of course goals will be addressed in the course. These goals are directly related to the performance objectives.

1. Develop cooking judgment
2. Differentiate static cyclic a la carte and table d hote menus
3. Assess modern food service development
4. Cite methods of transfer of heat
5. Utilize basic culinary French
6. Weigh ingredient portions
7. Identify classical kitchen major stations
8. Display flavor ingredient use
9. Show maintenance and storage of knives
10. Diagram modern kitchen organization
11. Explain effects of heat
12. Critique flavorings
13. Calculate recipe proportions
14. Exercise proper personal hygiene
15. Identify food components
16. Differentiate herbs and spices
17. Convert recipe yields
18. Complete cleaning sanitizing procedures
19. Plan pre-preparation
20. Detect primary tastes
21. Detect recipe limitation problems
22. Measure liquid and dry ingredients
23. Manipulate preparation use cleaning and storage of commercial kitchen hand tools
24. Apply commercial kitchen cooking methods
25. Differentiate static cyclic a la carte and table d'hote menus
26. Exhibit mis en place
27. Manipulate preparation use and cleaning of commercial kitchen equipment
28. Label menu courses
29. Exhibit safe and efficient equipment use
30. List factors affecting cooking length
31. Utilize safe knife handling techniques
32. Demonstrate standardized recipe use
33. Develop safe work habits
34. Analyze food service menus
35. Perform basic knife cutting techniques
36. Outline extended and set meal service
37. Exhibit professional manner
38. Demonstrate basic cooking techniques
39. Perform knife sharpening techniques
40. Reproduce standardized recipes
41. Verify commercial kitchen equipment
42. Explain dry and moist cooking methods
43. Address structure and function of standardized recipes
44. Choose commercial kitchen hand tools
45. Classify menu use

**STUDENT CONTRIBUTIONS**
Students will actively participate in all labs and produce products according to proper techniques. Students will be in class on time and in proper uniform. Safety and sanitation practices will be used at all times.

**COURSE EVALUATION**
Quizzes and exams will be completed throughout the course. Examinations will include practical application of cooking techniques. Attendance and participation in lab is worth 10% of the final grade, possible 10 points per class/lab period and averaged for the semester. The practical exam is worth 40% of the grade, the final written exam is worth 30%, and the ServSafe exam is worth 20%. Grading scale is as follows:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>90-100%</td>
</tr>
<tr>
<td>B</td>
<td>80-89%</td>
</tr>
<tr>
<td>C</td>
<td>70-79%</td>
</tr>
<tr>
<td>D</td>
<td>60-69%</td>
</tr>
<tr>
<td>F</td>
<td>59% and below</td>
</tr>
</tbody>
</table>

**COURSE SCHEDULE**
This course meets weekly for 4 hours.

Approved by: __Kenneth Flick______________________________ Developed/Revised: 1/06/2014
Ken Flick, Division Dean for Business/Industrial Division
ADA STATEMENT
The Technical College of the Lowcountry provides access, equal opportunity and reasonable accommodation in its services, programs, activities, education and employment for individuals with disabilities. To request disability accommodation, contact the counselor for students with disabilities at (843) 525-8228 during the first ten business days of the academic term.

ACADEMIC MISCONDUCT
There is no tolerance at TCL for academic dishonesty and misconduct. The College expects all students to conduct themselves with dignity and to maintain high standards of responsible citizenship.

It is the student’s responsibility to address any questions regarding what might constitute academic misconduct to the course instructor for further clarification.

The College adheres to the Student Code for the South Carolina Technical College System. Copies of the Student Code and Grievance Procedure are provided in the TCL Student Handbook, the Division Office, and the Learning Resources Center.

ATTENDANCE
The College’s statement of policy indicates that students must attend ninety percent of total class hours or they will be in violation of the attendance policy.

- Students not physically attending class during the first ten calendar days from the start of the semester must be dropped from the class for NOT ATTENDING.
- Students taking an online/internet class must sign in and communicate with the instructor within the first ten calendar days from the start of the semester to indicate attendance in the class. Students not attending class during the first ten calendar days from the start of the semester must be dropped from the class for NOT ATTENDING.
- Reinstatement requires the signature of the division dean.

In the event it becomes necessary for a student to withdraw from the course OR if a student stops attending class, it is the student’s responsibility to initiate and complete the necessary paperwork. Withdrawing from class may have consequences associated with financial aid and time to completion.

When students exceed the allowed absences, the student is in violation of the attendance policy. The instructor MUST withdrawal the student with a grade of “W”, “WP”, or “WF” depending on the date the student exceeded the allowed absences and the student’s progress up to the last date of attendance or under extenuating circumstances and at the discretion of the faculty member teaching the class, allow the student to continue in the class and make-up the work. This exception must be documented at the time the allowed absences are exceeded.

Absences are counted from the first day of class. There are no "excused" absences. All absences are counted, regardless of the reason for the absence.

- A student must take the final exam or be excused from the final exam in order to earn a non-withdrawal grade.

A copy of TCL’s STATEMENT OF POLICY NUMBER: 3-1-307 CLASS ATTENDANCE (WITHDRAWAL) is on file in the Division Office and in the Learning Resources Center.

HAZARDOUS WEATHER
In case weather conditions are so severe that operation of the College may clearly pose a hardship on students and staff traveling to the College, notification of closing will be made through the following radio and television stations: WYKZ 98.7, WGCO 98.3, WGZO 103.1, WFXH 106.1, WWVV 106.9, WLOW 107.9, WGZR 104.9, WFXH 1130 AM, WLVH 101.1, WSOK 1230 AM, WAEV 97.3, WTOC TV, WTGS TV, WJWJ TV, and WSAV TV. Students, faculty and staff are highly encouraged to opt in to the Emergency Text Message Alert System. www.tcl.edu/textalert.asp

Emergency Text Message Alert
Students, faculty and staff are highly encouraged to opt in to the Emergency Text Message Alert System. Participants receive immediate notification of emergency events and weather cancelations via text messaging on their cell phones. Participants can also opt in to receive non-emergency news and announcements. Go to www.tcl.edu. On the homepage, click on “emergency TextAlert at TCL” and fill out the form or go to www.tcl.edu/textalert.asp