

Technical College of the Lowcountry  
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**CUL 102**  
**Principles of Food Production II**

**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-100

**COURSE FOCUS**

This course focuses on the preparation of food categories such as sauces, salads, baked products, meats, poultry, vegetables, etc. Special attention is given to presentation and garnishing.

**TEXT**

Required Text: Professional Cooking: 7th edition; Wayne Gisslen; Wiley; ISBN  
9780470197523

**COURSE GOALS**

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

1. Identify cooking ingredients
2. Identify poaching simmering temperature range
3. Utilize culinary food service hospitality vocabulary
4. Understand pan-frying deep-frying processes
5. Understand roasting baking processes
6. Note braising stewing differences
7. Explain shallow poaching process
8. Explain grilling broiling process
9. Describe boiling steaming process
10. Describe barbecue process
11. Use pots pans utensils
12. Compare baking po leing smoke spit roasting
13. Describe salad dressing purposes
14. Describe properties function ingredients
15. Demonstrate proper scaling

16. Apply basic recipe conversions math skills
17. Review reference materials use
18. Practice various cook techniques
19. Document planning schedules
20. Document preparation times
21. Practice recipe adjustment
22. Practice basic cooking principles
23. Evaluate team approach
24. Apply food production work simplification methods
25. Define basic soup categories
26. Depict stock quality
27. Identify common salad greens
28. Discuss sandwich quality
29. Evaluate roasted items quality
30. Discern properly prepared green salad
31. Discern prepared meats prepared seafood prepare
32. Indicate prepared fruits prepared vegetables prepared starches prepared legumes quality
33. Indicate poached foods simmered foods quality
34. Inspect grilled items broiled items quality
35. Inspect fried foods quality
36. Understand sautéing process
37. Determine barbecued items quality
38. Explain stock uses
39. Depict soup quality
40. Evaluate sauce quality
41. Evaluate herbs spices oils condiments quality
42. Evaluate boiled steamed items
43. Learn stock making process
44. Recognize soup making processes
45. Cite ingredient sauce function
46. Understand ingredients function
47. Utilize standard recipes
48. Demonstrate knife hand tool equipment operation skills
49. Explain sauce purposes
50. Determine braised items stewed items quality

### **STUDENT CONTRIBUTIONS**

Students are responsible for participating in all lab activities and lectures. It is mandatory to be in uniform and ready to begin at the start of class. Display teamwork and help in clean-up process.

### **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 50% of the grade, and the final written exam is worth 40. Grading scale is as follows:

90-100%	A
80-89%	B
70-79%	C
60-69%	D
59% and below	F

**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 a student exceeds the allowed absences, the student is in violation of the attendance policy. The instructor **MUST** withdraw 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](http://www.tcl.edu/textalert.asp)

**EMERGENCY TEXT ALERTS**

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](http://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](http://www.tcl.edu/textalert.asp)

**BROADCAST LEARNING FORMAT:** This class is being taught in a broadcast learning format. Images and word of class participants may be transmitted live or on a delayed basis to other locations. Classes may be rebroadcast due to extenuating circumstance.