



Atlantic Technical College
Professional Culinary Arts & Hospitality
Program Syllabus
2017-2018



Instructor Name(s): Rona Moulu and Peter Babcock
Department Name: Commercial Foods and Culinary Arts
Office/Classroom Location: Building 4, Room 142A
Phone Numbers:
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Email Addresses:
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Instructor Office Hours:
 Monday - Friday; 1:50 PM – 3:05 PM

Student Hours:

Monday – Friday
Class Hours: 7:05 AM – 10:05 AM
Break: 10:05 AM – 10:20 AM
Lunch: 10:20 AM – 10:50 AM
Class Hours: 10:50 AM – 1:50 PM
Testing, Computer Lab & Tutoring:
 1:50 PM – 2:35 PM

Program Name: Commercial Foods and Culinary Arts		
OCPs	Course Names	Hours
C	HMV0171, Chef/Head Cook	300
ACF	Food Preparation, Hospitality and Restaurant Management	

Course Description:
 The course is designed to instruct the student in the fundamentals of food preparation and cooking. The students will produce stocks, sauces, soups, entrees, vegetables and starches in all the cooking methods. Emphasis will be placed on sanitation, safety, and knife skills while preparing meals for the cafeteria. Each student will be guided through the program learning the different styles of service and gain knowledge of cooking equipment.

Technical College Policy/Adult Student Attendance:

- A student must be withdrawn after being absent for six (6) consecutive days.
- Two (2) additional absences may be allowed under certain circumstance with appropriate documentation.
- Please refer to the Student Handbook for postsecondary students.
<http://www.atlanticechnicalcollege.edu/atc-student-handbook/>

Magnet High School/Attendance Policy:
 A student who has had at least five unexcused absences, or absences for which the reasons are unknown, within a calendar month, or 10 unexcused absences, or absences for which the reasons are unknown, within a 90-calendar-day period, may be exhibiting a pattern of non-attendance according to (F.S.1003.26 (1) (b)) and the School Board of Broward County, Policy 5.5.

Required Book(s) and/or Online Access:

- *On Cooking* textbook, 5th Edition
- *On Cooking* activity book, 5th Edition
- *Hospitality and Restaurant Management*, Pearson

Required Materials/Supplies:

Purchased from the ATC Bookstore:

- Professional knife kit
- Thermometer
- Chef pants, chef coat, apron and chef hat. Notebook and writing utensils including pens, pencils and permanent marker.

Not Purchased from ATC Bookstore:

- Non-slip closed shoes

*All required books and most materials/supplies can be purchased from the ATC bookstore.
 Stop by during operational hours for pricing and purchasing information.*

Grading System: A 90 - 100% B 80 - 89% C 70 - 79% D 60 - 69% F 0 - 59% I Incomplete	Additional Program Specific Grading Information: Class/Lab Participation: 50 % Practical Exam: 15 % Attendance: 10 % Weekly Quiz: 10 % Written Final Exam: 10 % Activity Book/Research Paper: 5 %
Online Course Grading Policy: Late submission of online work will result in one full letter grade reduction.	
View Your Grades: Grades can be viewed online by following the directions below: 1. Go to https://browardfocus.com (access FOCUS using Chrome, Firefox or Safari) 2. Student ID which is on your student schedule. 3. Passcode: Student's date of birth formatted as YYYYMMDD. <i>Four digits for the year, two digits for the month and two digits for the day.</i>	
Classroom/Lab Rules: Refer to classroom management handout.	
Industry Certification & State Credential Exam Cost:	Outstanding Student Recognition Information: A gold seal will be applied to a Program Completion Certificate or an Applied Technology Diploma if the student has earned a 3.5 GPA or higher in their Career and Technical Education (CTE) classes.

Program Name: Commercial Foods and Culinary Arts	
Course Number: HMOV0171 Course Name: Chef/Head Cook Occupational Completion Point: C Intended Outcomes: (From FL DOE Curriculum Framework) The student will be able to: <ol style="list-style-type: none"> 21.0 Demonstrate fruit and vegetable preparation skills. 22.0 Demonstrate buffet food preparation skills. 23.0 Demonstrate dairy, egg, and starchy product preparation skills. 24.0 Demonstrate stock, soup, and sauce preparation skills. 25.0 Demonstrate meat, poultry, fish, and seafood preparation skills. 	

Intended Outcomes from American Culinary Federation: Food Preparation The student will be able to: <ol style="list-style-type: none"> 1. Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. 2. Identify the parts/components of a recipe. 3. Describe and use a standardized recipe. 4. Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc. 5. Define and describe the sautéing process. 6. Prepare a variety of foods using the sauté techniques. 7. Evaluate the quality of sautéed items. 8. Define and describe the processes of pan-frying and deep-frying. 9. Fry a variety of food products to their proper doneness. 10. Evaluate the quality of fried foods. 11. Define and describe the roasting and baking processes. 12. Compare and contrast roasting to baking, poeleing, smoke-roasting and spit-roasting.

13. Roast meats, poultry, and fish to the correct doneness to develop the best flavor and texture in the finished dish.
14. Evaluate the quality of roasted items.
15. Define and describe the barbecue process.
16. Select and prepare meats and seasonings and barbecue them to the appropriate doneness.
17. Evaluate the quality of barbecued items.
18. Define and describe the process of grilling and broiling.
19. Grill and broil foods to the proper doneness.
20. Evaluate the quality of grilled and broiled items.
21. Define and describe the processes of braising and stewing, noting the similarities and differences.
22. Braise and stew foods to the proper doneness.
23. Evaluate the quality of braised and stewed items.
24. Define and describe the process of shallow-poaching.
25. Prepare shallow-poached foods properly and produce a sauce that incorporates the cooking liquid.
26. Evaluate the quality of shallow-poached items.
27. Define poaching and simmering and correctly identify the temperature range at which each occurs.
28. Poach and simmer foods to the proper doneness.
29. Evaluate the quality of poached and simmered foods.
30. Define and describe the boiling and steaming process.
31. Prepare boiled and steamed foods to the proper doneness.
32. Evaluate the quality of boiled and steamed items.
33. Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
34. Identify and use herbs, spices, oils and vinegar, condiments, marinades and rubs.
35. Evaluate the quality of herbs, spices, oils, vinegar, condiments, marinades, and rubs.
36. Perform basic fabrication tasks with meat, poultry, seafood and variety meats.
37. Using the basic cooking methods, prepare meat, seafood, poultry, and variety meats to the proper doneness.
38. Evaluate the quality of prepared meats, seafood, poultry, and variety meats.
39. Define stock and describe its uses.
40. Identify different types of stocks.
41. List the basic ingredients needed for making stocks.
42. Describe the functions of the ingredients in stock preparation.
43. Describe the process of making stocks.
44. Prepare a variety of stocks.
45. Evaluate the quality of a properly made stock.
46. Define, describe and explain the purpose of sauces.
47. Identify and prepare the grand sauces.
48. Prepare a variety of non-grand/classical sauces.
49. List the basic ingredients needed for making grand and non-grand sauces.
50. Describe the functions of the ingredients in sauces.
51. Evaluate the quality of a properly made sauce.
52. Define and describe soup and identify its two basic categories.
53. Prepare a variety of soups from each category.
54. Describe the process of making each category of soup.
55. Evaluate the quality of a properly made soup.
56. Identify a variety of fruits, vegetables, starches, legumes and grains.
57. Prepare a variety of fruits, vegetables, starches, legumes and grains using the basic cooking methods.
58. Evaluate the quality of prepared fruits, vegetables, starches, legumes and grains.
59. Identify and prepare a variety of breakfast meats.
60. Evaluate the quality of prepared breakfast meats.
61. Describe a variety of preparation techniques used in egg cookery.
62. Cook eggs using a variety of preparation techniques.
63. Evaluate the quality of prepared eggs.

64. Identify and prepare a variety of breakfast batter products.

65. Evaluate the quality of prepared breakfast batter products.

Intended Outcomes from American Culinary Federation Education Foundation:

Human Relations Management

The student will be able to:

1. Perform mock interviews; prepare resumes, job applications and cover letters.

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, national origin, marital status, race, religion, sex or sexual orientation. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Education Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158. Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.

Student Acknowledgement for Chef/Head Cook HMV01710

I have carefully read the syllabus for this course as well as the Broward Technical Colleges Student Handbook and the Commercial Foods and Culinary Arts Program General Guidelines and Regulations. I understand the school, program, and course expectations as well as the consequences for not following these expectations.

Student Name (printed)

Date

Student Signature

Parent Signature
(For high school students only)