



Atlantic Technical College
Professional Culinary Arts & Hospitality
Program Syllabus
2022-2023



Instructor Name: Peter Babcock MBA, CEPC Emeritus, CHE
Department Name: Professional Culinary Arts & Hospitality
Office/Classroom Location: Bldg. 3, Room 141D
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Instructor Office Hours:
M-F: 1:50 PM – 3:05 PM

(By appointment only)

Student Hours:

Monday – Friday
Morning Class Hours: 7:05 AM – 10:05 AM
Break: 10:05 AM – 10:20 AM
Lunch: 10:20 AM – 10:50 AM
Afternoon Class Hours: 10:50 AM – 1:50 PM

Program Name:

Professional Culinary Arts & Hospitality

OCPs	Course # and Name	Hours
B	HMV0170, Cook - Restaurant	300

American Culinary Federation Education Foundation:

ACF	Garde Manger, Human Resource Management & Supervision
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Course Description:

This course is designed to give you an introduction to the artistic and decorative side of food preparation. Students will master the ability to read and follow directions in the Culinary field, while being introduced to the basic skills of Garde Manger. Students will gain competency in culinary terms, equipment, utensil use and preparation of various salads and gourmet creations such as fruit and vegetable carvings, canapes, hors d'oeuvres and charcuterie skills. You will develop the basic job employability skills utilized in a commercial cold/salad kitchen with an emphasis on professionalism while preparing meals for the Café, cafeteria, and catered events. You will understand the basic characteristics and functions of the major nutrients and be able to apply nutrient principles to menu planning and food preparation.

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- A student must be withdrawn after being absent for six (6) consecutive days.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.atlantictechnicalcollege.edu/atc-student-handbook/>

Required Book(s) and/or Online Access:

- *On Cooking textbook, 6th Edition*
- *Classroom copy/ used in class of Hospitality and Restaurant Management, 2nd Edition*

Required Materials/Supplies:

Purchased from the ATC Bookstore:

- Professional knife kit
- Garnishing 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 black 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 or visit:

<https://www.atlantictechnicalcollege.edu/bookstore-price-list/>

Grading System: A 90 - 100% B 80 - 89% C 70 - 79% D 60 - 69% F 0 - 59% I Incomplete	Grades Weights Attendance 15.0% Kitchen Lab 40.0% Pearson Online/ D2L Quizzes/ Written Assignments / Notebook 25.0% Practical Exam 10.0% Final Exam 10.0% Total 100%
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 Clever Single Sign On Website link: https://sso.browardschools.com and login: a. Username: 10-digit student ID number b. Password: PMM/DD/YYYY (or your personally created password after initial login) 2. Click on the FOCUS app on your Clever opening page. (You may need to scroll-down the page to see the FOCUS app.) 3. Enter your FOCUS username and password. NOTE: If the Focus App. is not visible after logging into Clever, please navigate to the Broward Focus website directly: https://broward.focusschoolsoftware.com/focus/ .	
Classroom/Lab Rules: Refer to classroom management handout.	
Industry Certification & State Credential Exam Cost: ServSafe Manager - \$95.00 <i>You may qualify for certification reimbursement of your exam cost(s) upon passing. Credential fees are subject to change</i>	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: HMOV0170 Course Name: Cook/Restaurant Occupational Completion Point: Intended Outcomes: (From FL DOE Curriculum Framework) The student will be able to: 09.0 Describe the basic principles of nutrition. 10.0 Identify and explain front-of-the house and back of the house duties. 11.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards. 12.0 Exhibit and utilize safe, secure, and sanitary work procedures. 13.0 Apply principles of food science in cooking and baking techniques. 14.0 Apply principles of nutrition in menu planning, cooking, and baking. 15.0 Perform front-of-the-house duties. 16.0 Perform back-of-the-house and inventory duties. 17.0 Research college and career advancement opportunities in professional cooking and baking. 18.0 Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines. 19.0 Practice advanced cooking and baking techniques. 20.0 Apply scientific principles in cooking and baking	

Intended Outcomes from American Culinary Federation Education Foundation:

The student will be able to:

Garde Manger

1. Identify tools, equipment and products typically used in Garde Manger with emphasis on proper food handling, including safety, sanitation, and storage.
2. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing garnishes for canapés, hors d'oeuvres and buffets to include vegetable, fruit, and other forms of food for decorative and edible purposes.
3. Explain the design principles and layout of a modern buffet, incorporating sanitation and off-premises catering challenges when feeding quantity foods.
4. Soups and Sauces:
 - a. Identify cold soups and sauces used in the Garde Manger area of a foodservice establishment.
 - b. Produce several types of cold soups and sauces using a food processor and blender.
 - c. Analyze and evaluate the quality of soups and sauces produced in conjunction with the foods served.
5. Salads and Dressings:
 - a. Identify the basic types of salads and their uses in the modern menu.
 - b. Define basic types of salad dressings and produce a variety of salad dressings including emulsified, dairy based, vinaigrette and coulis.
 - c. Produce mixed green, composed, entree, protein, starch and fruit salad.
 - d. Analyze and evaluate the quality of salads and dressings produced.
6. Sandwiches:
 - a. Explain the history and defining characteristics of the sandwich, as well as the most popular modern variations.
 - b. Describe the techniques used in maintaining quality of ingredients and preparation methods used to ensure freshness when producing a sandwich.
 - c. Produce an assortment of both hot and cold varieties of sandwiches.
 - d. Assess and evaluate the quality of sandwiches produced.
7. Canapés, Hors d' Oeuvres and Appetizers:
 - a. Explain the history and defining characteristics of a hors d' oeuvre, canapé, and appetizer, as well as give examples of each.
 - b. Describe the types of international items that can be used as hors d'oeuvres on a buffet line or as passed canapés.
 - c. Produce an assortment of both hot and cold varieties of canapés, hors d'oeuvres, and appetizers.
 - d. Assess and evaluate the quality of items produced.
8. Decoration:
 - a. Demonstrate proficiency using knives and garnishing tools to achieve professional quality results when producing vegetable and/or fruit carvings.
 - b. Produce an attractive fruit, cheese and vegetable tray using form and functionality.
9. Food preservation:
 - a. Explain the history and technical importance of curing, brining, pickling and smoking in preserving foods to maintain, flavor, quality and sanitation.
 - b. Produce various types of pickled, smoked, and cured items that represent the Garde Manager pantry.
 - c. Assess and evaluate the quality of items produced.

10. Forcemeats and Aspic:

- a. Define the various types of forcemeats including sausage, pate, terrine and, mousse.
- b. Produce an assortment of sausages using casings and free form.
- c. Produce a variety of pates, mousses and or terrines to include vegetables and proteins.
- d. Utilize different types of binders in the process of making a forcemeat to include aspic, panadà, or other binding agent.
- e. Utilize aspic as a form of garnish or binder in a salad, pate, or canapé.
- f. Assess and evaluate the quality of items produced.

11. Cheese:

- a. Describe, identify, and evaluate the various categories of cheese and include several types and names of cheese associated with each category.
- b. Identify the largest cheese producing areas of the United States and other parts of the world.
- c. Describe how best to use various types of cheese and utilize cheese in a recipe.
- d. Assess and evaluate the quality of items produced.

Intro to Food Service

5. Identify and describe professional organizations associated with the hospitality and foodservice profession and discuss these organizations' roles in preparing and advancing one's career in the industry.
6. Evaluate the types of professional career opportunities in the hospitality and foodservice industry with support of guest speakers, field trips and stages.

Sanitation and Safety

2. Demonstrate acceptable procedures when preparing potentially hazardous foods to include time/temperature principles.
3. Demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
6. List the major reasons for and recognize signs of food spoilage and contamination.
8. Review Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.
10. Demonstrate appropriate emergency policies for kitchen and dining room injuries.
13. Review and apply the laws and rules of the regulatory agencies governing sanitation and safety in a foodservice operation.

Business and Math Skills

1.
 - a. Perform basic math functions to include fractions, weights, and measurements.
 - b. Demonstrate competency of scaling, measuring, weighing ingredients with a portion scale.
2.
 - a. Evaluate the components and functions of a standardized recipe.
 - b. Convert recipes using a yield formula to increase and decrease quantities.

Food Preparation

2. Demonstrate proficiency in using knives and small wares to achieve professional quality results when producing classical knife cuts used in various food preparation and cooking.
5. Define mise en place and demonstrate a combination of organizational skills, preparedness, and timing when it comes to food preparation, cooking and serving.

7. Prepare and cook a variety of proteins (including beef, chicken, pork, fish, game, lamb, and veal), vegetables, legumes, grains, and starches using moist, dry and combination cooking methods.
 - e. Using all moist, dry and combination cooking methods prepare a variety of rice (pilaf method and risotto method), wild rice, jasmine, and sushi.
 - f. Using all moist, dry and combination cooking methods prepare a variety of potato dishes.
 - h. Using all moist, dry and combination cooking methods prepare a variety of grain dishes.
12. Utilize safety and sanitation practices when preparing, cooking, and serving all food items in the professional kitchen.
13. Demonstrate the proper process in cooling, storing, labeling, and dating, and reheating food utilizing the proper sanitary procedures when working with all food items.
15. Demonstrate how to maximize food freshness, quality, safety, and sanitation when serving hot foods and cold foods.
16. In the preparation of food items, demonstrate effective techniques in presenting food that maximizes the flavor and esthetic quality of the products used.

Purchasing and Receiving

1. Discuss the flow of goods in a foodservice operation and the role of ordering, receiving, and issuing.
3. Identify dry, refrigerated and frozen foods used in a commercial kitchen.
6. Discuss and analyze the importance of sanitation and HACCP procedures that affect receiving and issuing of goods in a foodservice operation.
7. Describe proper techniques of receiving and storing fresh, frozen, and dry proteins, produce, eggs, dairy, and dry goods.

Dining Room Service

2. Explain the importance of communication between the front and back of the house employees.

Menu Planning

3. Discuss the rationale for a seasonal menu and analyze how it may affect the overall menu costs, food quality and availability.

Student Acknowledgement for Food Service Management HMV0170

I have carefully read the syllabus for this course as well as the Broward Technical Colleges Student Handbook and the Professional Culinary Arts & Hospitality 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)