

Milwaukee Area Technical College

CULART-116 Mise en Place/Culinary Fundamentals

Course Outcome Summary

Course Information

Description	Students learn basic kitchen principles of food safety, kitchen organization, knife skills, egg cookery, recipe proficiency, equipment and smallwares identification and usage.
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To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – carrierp@matc.edu

Course Competencies

1. Demonstrate sanitation procedures in a professional kitchen.

Assessment Strategies

- 1.1. through lab assignments.
- 1.2. through practical exams.

Criteria

Your performance will be successful when:

- 1.1. you complete lab assignments as specified by the instructor.
- 1.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 1.a. Demonstrate proper sanitizing.
- 1.b. Demonstrate proper cleaning techniques.
- 1.c. Demonstrate proper sanitation principles relating to food storage techniques.
- 1.d. Cook food to proper internal temperatures.
- 1.e. Demonstrate proper sanitation principles relating to food preparation.
- 1.f. Demonstrate proper sanitation principles relating to food handling.
- 1.g. Maintain a high level of personal hygiene.

2. Demonstrate mise en place techniques.

Linked Career Essentials

Professionalism

Assessment Strategies

- 2.1. through lab assignments.
- 2.2. through practical exams.

Criteria

Your performance will be successful when:

- 2.1. you complete lab assignments as specified by the instructor.
- 2.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 2.a. Identify cooking equipment used in a professional kitchen.
- 2.b. Identify smallwares used in a professional kitchen.
- 2.c. Assemble all items needed in advance of cooking.
- 2.d. Maintain a neat, orderly work station.
- 2.e. Demonstrate knife skills proficiency.

3. Identify and understand recipe components

Assessment Strategies

- 3.1. through lab assignments.
- 3.2. through practical exams.

Criteria

Your performance will be successful when:

- 3.1. you complete lab assignments as specified by the instructor.
- 3.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 3.a. Measure ingredients with 100% accuracy.
- 3.b. Follow procedures listed in the recipes.
- 3.c. Convert recipe yields.
- 3.d. Evaluate information given in a recipe.

4. Demonstrate proficiency in knife skills.

Assessment Strategies

- 4.1. through lab assignments.
- 4.2. through practical exams.

Criteria

Your performance will be successful when:

- 4.1. you complete lab assignments as specified by the instructor.
- 4.2. you achieve a minimum 75% accuracy on practical exams.

Learning Objectives

- 4.a. Produce large, medium and small dice to industry standards.
- 4.b. Produce brunoise to industry standards.
- 4.c. Produce julienne to industry standards.
- 4.d. Produce paysanne to industry standards.
- 4.e. Produce lozenge to industry standards.
- 4.f. Produce batonnet to industry standards.

5. Demonstrate proficiency in breakfast cookery.

Assessment Strategies

- 5.1. Through Practical Exams
- 5.2. Through lab assignments

Criteria

- 5.1. you prepare eggs that conform to the egg preparation rubric within 75% accuracy.
- 5.2. you use 100% safe food handling procedures.
- 5.3. you adhere 100% to policies of personal hygiene and safety.
- 5.4. you follow mise en place techniques.
- 5.5. you complete the assignment within specified time.

Learning Objectives

- 5.a. Prepare and use clarified butter
- 5.b. Follow recipe directions, including any modifications made by the instructor.
- 5.c. Prepare eggs within a specified timeframe to industry standards for taste, appearance, texture and temperature.
- 5.d. Cook over easy eggs to industry standards
- 5.e. Cook omelets to industry standards.
- 5.f. Cook poached eggs to industry standards.
- 5.g. Cook scrambled eggs to industry standards.
- 5.h. Cook simmered eggs to industry standards.
- 5.i. Cook breakfast meats to industry standards.
- 5.j. Explore breakfast cookery: quiche, frittata, waffles, French toast to industry standards.

6. Explain basic principles of food science in cooking and building flavor.

Assessment Strategies

- 6.1. Through assessments
- 6.2. Through practical exams.
- 6.3. Through Blackboard learning activities.

Criteria

You will know when you are successful when:

- 6.1. you complete assessments with a minimum score of 75%.

Learning Objectives

- 6.a. Explain how dry heat cooking methods affect the main food groups.
- 6.b. Explain how moist heat cooking methods affect the main food groups.
- 6.c. Describe the food science principles of Maillard reaction and caramelization.
- 6.d. Explain several ways to incorporate herbs and seasonings in the cooking process.
- 6.e. Explore varieties of herbs and spices, both dry and fresh.
- 6.f. Distinguish flavor profile from taste.
- 6.g. List 10 most common seasonings.
- 6.h. Discuss common materials cooking implements are made from.