

CART 045: DELI

Originator

zbecker

Co-Contributor(s)**Name(s)**

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Justification / Rationale

Restructuring Culinary curriculum to provide more flexible class schedules for students. This course is one of two that include the content from the former CART 004 Pantry.

Effective Term

Fall 2020

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

045

Full Course Title

Deli

Short Title

DELI

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

Catalog Description

This course covers the principles and practices used in producing Deli items in a commercial environment. A variety of menu items are prepared including salads, salad dressings, and sandwiches. A Classic Chef uniform is required for this course.

Schedule Description

Preparation of commercial Deli items including salads, salad dressings and sandwiches.
Prerequisite: CART 002 or CART 060 or concurrent enrollment

Lecture Units

.5

Lecture Semester Hours

9

Lab Units

2

Lab Semester Hours

108

In-class Hours

117

Out-of-class Hours

18

Total Course Units

2.5

Total Semester Hours

135

Prerequisite Course(s)

CART 002 or CART 060 or concurrent enrollment

Required Text and Other Instructional Materials**Resource Type**

Book (Recommended)

Author

Culinary Institute of America

Title

The Professional Chef ISBN: 978-0-470-42135-2

Edition

9th

Publisher

Wiley

Year

2011

Class Size Maximum

20

Entrance Skills

Identify basic safety and accident prevention techniques.

Requisite Course Objectives

CART 002-Identify basic safety and accident prevention techniques

CART 060-Identify basic safety and accident prevention techniques

Course Content

1. Deli Station Duties and Assignments.
2. The Menu.
3. Mise en Place (Preparation and Pre-preparation).
4. Ingredient Identification.
 - a. Meats and Seafood.
 - b. Dairy Products.
5. Salad Production Techniques.
6. Sandwich Production Techniques.
7. Beverage Production Techniques.
8. Soups.
9. Food Storage.
10. Convert Volume to weight measurements.

11. Food Costing.
12. Modify Formulas.

Lab Content

1. Basic Cooking Principles.
2. Ingredient Identification and use.
 - a. Produce.
 - b. Oils and Vinegars.
 - c. Herbs, Spices, and Flavoring Agents.
 - d. Salad Dressing: Mayonnaise, Basic French, Cooked Dressing.
 - e. Meats and Seafood.
 - f. Dairy Products.
3. Garnishes and Garnishing.
4. Preparation of Sandwiches.
5. Preparation of Salads.
6. Preparation of Salad Dressings.

Course Objectives

	Objectives
Objective 1	Understand the importance of presentation, plating and garnishes.
Objective 2	Demonstrate an understanding of preparation methods for sandwiches, salads and salad dressings.
Objective 3	Critique the effect of ingredients on the finished culinary dish.
Objective 4	Describe the ingredients of a wide variety of food products used in a Deli environment.
Objective 5	Demonstrate an understanding of the skills necessary for basic food preparation.
Objective 6	Handle all equipment in a safe, sanitary and efficient manner, from pre-preparation to preparation, serving and finally cleaning and storing.
Objective 7	Identify and utilize wholesome and safe food products including meats, seafood, dairy, produce and eggs..
Objective 8	Demonstrate industry standards in the safe and sanitary practices of preparing, handling and storage of all food products.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Present an array of deli sandwich and salad items, using meats, seafood, produce and salad dressings, with appropriate plating and garnish.
Outcome 2	Demonstrate and explain the skills necessary for safe food preparation in the Deli cold kitchen environment.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Prepare a variety of sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
Supplemental/External Activity Participation	Participation in group culinary events as offered.
Participation	Participate individually and as a member of a team in creating assigned culinary project.
Observation	Observe instructor demonstrations of cooking procedures.
Lecture	Presentation of topic in context.
Laboratory	Prepare a variety of sauces, stocks, vegetables, meats, fish in the Culinary kitchen lab environment.
Discussion	Evaluate culinary projects for appearance, taste, and value.
Demonstration, Repetition/Practice	Multiple cooking projects.
Collaborative/Team	Create culinary projects as a team where multiple players are necessary to make the project come together at the same time.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Presentations/student demonstration observations	Students present final cooking projects for evaluation by peers and instructor.	In Class Only
Laboratory projects	Various cooking projects to practice topics covered in class.	In Class Only
Behavior assessment	Students participate safely in all projects, both individually and as a member of a team.	In Class Only
Oral and practical examination	Practical demonstration of knife skills. Knife skills must be practiced out-of-class to attain required skill level.	In and Out of Class
Self-paced testing	Research recipes and cooking methods on the web and share with class.	Out of Class Only
Student participation/contribution	Active participation in all cooking projects. Attendance at all lectures.	In Class Only
Mid-term and final evaluations	Quizzes on each topic covered.	Out of Class Only
Oral and practical examination	Final presentation of practical cooking demonstration.	In Class Only

Assignments

Other In-class Assignments

1. Attendance at lectures by instructor.
2. Attendance of demonstrations by the instructor.
3. Special reports by students singly or in groups
4. Participation in class through to demonstration of hands on skills for food preparation in the Deli environment.
5. Skill practical examinations.
6. The selection and proper use of equipment and planning production
7. Consistent attention to industry safety and sanitation standards.

Other Out-of-class Assignments

1. Readings in the recommended book list.
2. Practice skills taught in class, including knife skills.
3. Examinations of various types including essay, multiple choice.
4. Web research for recipes and procedures.

Grade Methods

Letter Grade Only

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

Allow Audit

No

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals**Curriculum Committee Approval Date**

11/21/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

1/17/2020

Chancellor's Office Approval Date

1/21/2020

Course Control Number

CCC000612094

Programs referencing this course

Basic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=123/>)

Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=125/>)

Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23/>)