

# CART 302: KITCHEN BASICS

---

## New Course Proposal

Date Submitted: Thu, 19 Sep 2019 23:26:51 GMT

### Originator

zbecker

### Co-Contributor(s)

#### Name(s)

Azer, Jeffrey

### Justification / Rationale

Non credit equivalent of CART 002 to allow students to provide opportunities for non-traditional students.

### Effective Term

Fall 2020

### Credit Status

Noncredit

### Subject

CART - Culinary Arts

### Course Number

302

### Full Course Title

Kitchen Basics

### Short Title

KITCHEN BASICS

### Discipline

#### Disciplines List

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

Restaurant Management

### Modality

Face-to-Face

### Catalog Description

This course will provide the skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

### Schedule Description

Skills and knowledge required to safely work within a commercial or training kitchen environment including cleaning and sanitation, safety, knife skills, equipment identification and usage, and uniform policy.

### Non-credit Hours

27

### Lab Units

0

### In-class Hours

9

### Out-of-class Hours

18

**Total Semester Hours**

27

**Override Description**

Noncredit override.

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

Book

**Author**

National Restaurant Association

**Title**

Servsafe Coursebook

**Edition**

7th

**Publisher**

National Restaurant Association Educational Foundation (NRAEF)

**Year**

2017

**College Level**

Yes

**ISBN #**

978-1-58280-332-6

---

**Class Size Maximum**

35

**Course Content**

- Sanitation Standards.
- Sanitary Facilities and Equipment.
- Floors including appropriate mopping techniques and procedures.
- Counter and equipment cleaning and sanitation.
- Waste management.
- Appropriate use of hand sinks.
- Appropriate use of 3 bay sinks and proper cleaning of pots and pans.
- Safety.
  - Policies and procedures.
  - Accident prevention.
- Basic knife skills and safety.
- Equipment identification and usage.

**Course Objectives**

	Objectives
Objective 1	Identify basic safety and accident prevention techniques.
Objective 2	Demonstrate safe basic knife skills.
Objective 3	Demonstrate appropriate cleaning and sanitation procedures including use of sinks and mopping.
Objective 4	Identify kitchen hand and power equipment and appropriate usage.

Objective 5 Demonstrate understanding of the uniform policy in the training kitchen and how it impacts safety and accident prevention.

### Student Learning Outcomes

**Upon satisfactory completion of this course, students will be able to:**

Outcome 1 Identify key steps required to maintain safety and sanitation in a commercial kitchen or training facilities and why each is important.

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Lecture	Presentation of topics in context with industry relevant examples.
Discussion	Individual and group discussion of industry relevant safety and sanitation topics.
Demonstration, Repetition/Practice	Perform cleaning and sanitation on floors, pots and pans, and kitchen equipment.
Observation	Instructor will demonstrate appropriate techniques.

### 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 prepare demonstration of appropriate and inappropriate food handling scenarios out-of-class and present in-class.	In and Out of Class
Tests/Quizzes/Examinations	Timed quizzes covering material from both text and classroom lectures.	Out of Class Only
Behavior assessment	Student demonstrate appropriate attention to safety and sanitation procedures.	In Class Only
Mid-term and final evaluations	Final examination covering all class material.	Out of Class Only
Reading reports	Written reports based on assigned reading.	Out of Class Only
Other	Out-of-class hours will be accounted for electronically through the learning management system.	Out of Class Only

### Assignments

#### Other In-class Assignments

1. Lecture on topics in context with industry specific examples.
2. Demonstration of appropriate safety and sanitation techniques.
3. Presentations by students on out of class reading on safety and sanitation topics.
4. Examinations of various types, such as essay and multiple choice.

#### Other Out-of-class Assignments

1. Reading in recommended supplementary literature.
2. Viewing of films and slide programs and submission of written summary and evaluation.
3. Visit local food establishments and submission of written evaluation of safety and sanitation practices observed.
4. Worksheets on equipment and usage.

### Grade Methods

Pass/No Pass Only

### MIS Course Data

#### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

**TOP Code**

130630 - Culinary Arts

**SAM Code**

D - Possibly Occupational

**Basic Skills Status**

Not Basic Skills

**Prior College Level**

Not applicable

**Cooperative Work Experience**

Not a Coop Course

**Course Classification Status**

Other Non-credit Enhanced Funding

**Approved Special Class**

Not special class

**Noncredit Category**

Short-Term Vocational

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Not transferable

**Allow Audit**

No

**Repeatability**

Yes

**Repeatability Limit**

NC

**Repeat Type**

Noncredit

**Justification**

Non-credit courses are repeatable until students achieve the skills and knowledge required to meet the objectives of the course.

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

12/03/2019

**Academic Senate Approval Date**

12/12/2019

**Board of Trustees Approval Date**

01/17/2020

**Chancellor's Office Approval Date**

02/09/2020

**Course Control Number**

CCC000613024

**Programs referencing this course**Culinary Catering Certificate of Completion (<http://catalog.collegeofthedesert.eduundefined?key=298/>)