COURSE SYLLABUS

Course Name
A LA CARTE COOKING

Course Number
CHEF 1314

Lecture - Lab - Credit
2 - 4 - 3

Prerequisite
None

This syllabus has been reviewed and is current on the date indicated.

Prepared By
Kayleen Moon

Date
07/29/15

Reviewed By
John S. Davis
Caleb Steed
Division Designee/Director

Date
08/07/15
08/07/15
I. Instructor Information

Name: Kayleen Moon                                      Phone: (325) 268-1071
Campus Office: 901 N. 1st Street                     email: kayleen.moon@tstc.edu
Abilene, TX 79601                                    
Office Hours:  Mon – Fri/ 8:00am – 5:00pm
               Mon – Wed/ 1:00pm – 9:30pm
               Thur – Fri/ 8:00am – 5:00pm
Advisement Hours: By appointment

Program Chair: John S. Davis                          Program Chair/Director email: john.davis@tstc.edu

II. Class Times, Location

LAB 4TAP 123 M  5:30 PM – 9:25 PM  08/31/2015 – 12/11/2015
LAB WEB MTWTHF  08/31/2015 – 12/11/2015

III. Program Outcomes

- The student will be ServSafe knowledgeable and have obtained the knowledge to gain employment
  in restaurants as line cooks, head cooks, and industrial food preparers or anywhere large quantities of
  food is prepared.
- The student will be knowledgeable in areas of basic food preparation, tool and equipment handling,
  and cooking methods.
- The student will be able to maintain and demonstrate quality work ethics throughout the program.

IV. Course Description & Introduction

A course in a la carte, or “cooking-to-order” concepts. Topics include menu and recipe interpretation and
conversion, organization of work station, employment of appropriate cooking methods, plating and saucing
principles.

V. Learning Outcomes

Organize work stations for a la carte cooking service; prepare a la carte orders using broiling, sautéing, and
roasting heat processes; prepare short sauces to accompany a la carte food items; interpret the quality
standards for a la carte food items; and summarize food costs.

VI. Assessment Methods & Grading Policy

40% Daily Participation Grade*
30% Assignments, Journals, Quizzes
30% Final/Practical

*Daily Participation Grade Breakdown-100 points
  20 pts-Following Instructions
  20 pts-Work Ethics
  20 pts-Team Work
  20 pts-Skills/Final Product
  20 pts-Sanitation

Homework Assignments/Quizzes
Assignments must be turned in on time and may be submitted electronically via the email provided on this
syllabus, or as otherwise requested by instructor. Assignments must have your name, date, and course title.
Assignments will vary and will be assigned by Chef Instructor. Quizzes will be given during class at Chef
Instructor’s discretion. Journals must be completed daily and submitted at the end of each week to Chef
Instructor via Moodle.
Written Final
Written final will be a written test deriving of questions from all material covered in class including lecture and notes provided by Chef Instructor as well as reports and presentations by students.

VIII. Textbook/Reference Materials

IX. Additional Resources & Supplies
Computer with internet access, paper and pen for taking notes, sharpie and thermometer.

X. Class Participation Policy & Student Conduct
Students must adhere to all guidelines outlined in the TSTC Student Handbook, and must include clean white apron and knife kit for all lab classes.

XI. Safety
- Campus building occupants are required to evacuate buildings when a fire alarm activates.
- Alarm activation or announcement requires exiting and assembling outside.
- Familiarize yourself with all exit doors of each classroom and building you may occupy while receiving instructions. The nearest exit door may not be the door you used when entering the building.
- Students requiring evacuation assistance should inform the instructor during the first week of class.
- In the event of evacuation, follow the faculty’s or class instructor’s instructions.
- **Do Not** re-enter a building unless given instructions by the Fire Department, Campus/Local Police, or Fire Prevention Services.

XII. Special Needs
If you have a documented disability that will impact your work in this class, please contact the ADA Coordinator, so that appropriate arrangements for your accommodations can be made. The counselor on your campus can assist you in this process. In accordance with the federal law, a student requesting accommodations must provide documentation of his/her disability to the ADA Coordinator. For more information call (325) 236-8292 or email amy.freeman@tstc.edu.

XIII. Course Schedule
UNIT 1: Menus and Recipes – Chapter 3
Understanding the menu is the soul of every food service operation and measurements may be made in three ways: weight, volume and count.

UNIT 2: Eggs and Breakfast – Chapter 20
Understand the composition of eggs – Purchase and store properly – Apply various cooking methods.

UNIT 3: Dairy Products – Chapter 7
Identify, store and use a variety of milk-based products – Identify, store and serve a variety of fine cheeses.

UNIT 4: Sandwiches – Chapter 26
Learn to select high-quality sandwich ingredients – Identify different types and styles of sandwiches – Prepare sandwiches to order.

UNIT 5: Stocks and Sauces – Chapter 10
Procedures for preparing a variety of stocks – Recognize and classify sauces – Thickening agents.

UNIT 6: Pasta – Chapter 22
Identify pasta products – Make fresh pasta.

UNIT 7: Soups – Chapter 11
Identify a variety of soups. Prepare a variety of clear and thick soups using a formula – Garnish and serve soups.

UNIT 8: Plate and Buffet Presentation – Chapter 35 & 35
Understand the basic principles of plate presentation – Use a variety of techniques to add visual appeal to
plated foods. Understand the basic principles of buffet presentation – Use a variety of techniques to create and maintain appealing buffets.

**UNIT 9: WRITTEN FINAL AND PRACTICAL**

### XIV. Instructor CV – Kayleen Moon

<table>
<thead>
<tr>
<th>Education</th>
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<tbody>
<tr>
<td><strong>Name of Institution</strong></td>
<td><strong>Degree Earned</strong></td>
</tr>
<tr>
<td>Le Cordon Bleu, Chicago, IL</td>
<td>Associate of Applied Science in Culinary Arts</td>
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<table>
<thead>
<tr>
<th>Certifications</th>
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<tbody>
<tr>
<td><strong>Name of certification</strong></td>
<td><strong>Date Expires</strong></td>
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<tr>
<td>ServSafe Certification</td>
<td>June 2018</td>
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<tr>
<td>ServSafe Proctor Certification</td>
<td>June 2016</td>
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| Industry, Teaching or Training, and Other (Examples: publications and memberships) |  |
| Experience Relevant To Course |  |
| **Description of Experience Related To Course** | **Date Ended** | **Date Began** |
| TSTC-Culinary Instructor; Industrial Food Service Program | Current position |  |
| Chili’s Restaurant Bar & Grill-Cook/Trainer | 04/2013 | 08/2002 |
| Alley Cats/Top Cat Catering- Sous Chef | 08/2008 | 01/2008 |
| Long John Silver’s- Assistant Manager | 06/1991 | 08/1997 |
Student Acknowledgement:

This is to acknowledge that I have received a copy of the syllabus for the course CHEF 1314 A LA CARTE COOKING. I understand that it is my responsibility to read and understand the syllabus and to abide by the guidelines presented therein.

__________________________________  ________________________________
Student Printed Name    Signature

__________________________
Date