Dixie State college Family and Consumer Science  
Syllabus fall 2011

COURSE INFORMATION

Course Number:           NFS 2990  
Course Name:                CULINARY ARTS
Credit Hours:                 3 CREDIT HOURS
Prerequisites:                none

Dates:                Aug 22 -- Dec 7  
Times:                      1:00 -- 2:50 pm
Location:                  FCS rm. 112
Text:                                   Culinary Arts
Supplement:                    none

INSTRUCTOR

Name:                                Debbie Mosher
Phone:                               (435) 879-4247
Email:                                mosher@dixie.edu
Office:                                by appointment

STUDENT SUPPORT SERVICES

Drop in tutoring is available to all registered Dixie State students:  
http://dsc.dixie.edu/tutoring/
Help with writing papers:  
Online Writing Lab at http://dsc.dixie.edu/owl/
Help from a librarian:  
http://library.dixie.edu/ or visit library in person during regular
The Testing Center’s hours of operation are posted online at  
http://dsc.dixie.edu/testingcenter/officehours.htm
Disability Resource Center:
Proper documentation of disability is required to receive services or accommodations. Students eligible for reasonable academic accommodations due to a disability must provide a letter to their professor from the Disability Resource Center within 2 weeks of the beginning of classes. Please contact the Center on the main campus to follow through with the documentation process. We are located in
COURSE DESCRIPTION

This course is open to all students with interest in learning the fundamentals of culinary arts. May be of special interest to students who would like to pursue a career in the food industries. The food service industry offers great challenges and rewards. Intermediate skills will be taught as well as learning the production of international foods. We will study the techniques of all the basic food categories and learn how to adapt and enhance each recipe. The class is a combination of lecture, demonstration and preparing foods.

FCS Department Objectives

Students taking FCS courses will:

1. Study currently accepted theory within the discipline.
2. Expand understanding of theory using applications and exercises that personalize the depth of knowledge and understanding.
3. Complete assignments demonstrating professional practices specific to discipline.
4. Analyze course concepts against previously held schema prior to experience in the course.
5. Show, in writing, the ability to think critically.
6. Achieve passing grade on the comprehensive final exam for the course.

COURSE OBJECTIVES

Students successfully completing this course will be able to:

1. Explain the value of various cooking skills and Techniques
2. Practice skills and technique in preparing different foods.
3. Apply knowledge of culinary skills in their own personal needs.
4. Analyze the effects of ingredients in producing a product.
5. Apply skill and knowledge to further a culinary career or education

COLLEGE WITHDRAWL POLICY

If you must withdraw from this class for any reason, it is your responsibility to do this officially by completing paperwork at the registrar’s office. This must be done before the drop deadline for complete withdrawal. If you fail to do this you will still receive a grade in this class regardless of whether you attend or not.
CLASS POLICIES

IMPORTANT!!!!! PLEASE READ

Attendance:
Attendance is very important to successfully completing this course. Food labs cannot be made up. Quizzes are given every Monday and unless it is an emergency, make-ups will not be given.

Disruptive behavior in class may lead to an administrative withdrawal. Disruptive behavior is defined as any behavior that interferes with the teacher’s ability to teach or the learning of other students.

You will be notified of your withdrawal in this way:
1. A verbal request to comply with behavioral expectations of the class
2. One written “warning” notifying you that you have not made the required behavioral adjustments.
3. Administrative withdrawal.

Academic Integrity

Failure to comply with academic integrity, honesty, and behavior standards may result in course failure or administrative withdrawal from the class. Don’t cheat!

ASSIGMENTS

There will be a combination of lectures, assignments and cooking labs.
**GRADING**

Grades will be based on the following:

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
</tr>
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<tbody>
<tr>
<td>15 quizzes</td>
<td>10 points each</td>
</tr>
<tr>
<td>3 assignments</td>
<td>30 points each</td>
</tr>
<tr>
<td>15 Cooking Labs</td>
<td>40 points</td>
</tr>
<tr>
<td>1 Written Final</td>
<td>20 points</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>840 points</strong></td>
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The final grade will be calculated upon the following percentages:

- A 95-100%
- A- 91-94%
- B+ 88-90%
- B 84-87%
- B- 81-83%
- C+ 78-80%
- C 74-77%
- C- 71-73%
- D+ 68-70%
- D 64-67%
- D- 60-63%
- F 59% and below

**SPECIAL NOTES:**

**THIS CLASS IS JUST LIKE ANY OTHER – THERE IS NO CELL PHONE USE OR TEXT MESSAGING DURING CLASS.**

**TESTS**

**EXTRA CREDITS**
Monday

Aug 22 -- class intro
Aug 29 -- set up your own restaurant
Trip to Harmons

Aug 31 -- flavors

Sept 5 -- Labor Day
Sept 7 -- Bring a Sample and recipe

Sept 12 - appetizers
Sept 14 appetizers

Sept 19 soups
Sept 21 - soups

Sept 26 - salads
Sept 28 - salads

Sept 30 --

Oct 3 - veggies & fruit
Oct 5 - veggie & fruit

Oct 10 sandwiches
Oct 12 - sandwiches

Oct 17 - sauces
Oct 19 - sauces

Oct 24 - breads
Oct 26 - breads

Oct 28 --

Oct 31 - breads
Nov 2 - breads

Nov 7 - cakes
Nov 9 - cakes

Nov 14 - pastries
Nov 16 - pastries

Nov 21 - meats
Nov 23 - thanks

Nov 28 - meats
Nov 30 --

Dec 5 -- written final
Dec 7 -- final - each group will prepare a recipe for the class

Dec 14 -- 12:00 cleaning the kitchen