Dixie State College Family and Consumer Science
Syllabus FALL 2012

COURSE INFORMATION

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

Dates: August 20 -- December 5
Times: 1:00 -- 2:50 pm
Location: FCS rm. 112

Text: Culinary Arts
      American Culinary Federation
Supplement: none

INSTRUCTOR

Name: Debbie Mosher
Phone: (435) 652-7866
Email: mosher@dixie.edu
Office: by appointment

STUDENT SUPPORT SERVICES
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!

ASSIGNMENTS

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

GRADING

Grades will be based on the following:

<table>
<thead>
<tr>
<th>Collection of recipes</th>
<th>100 points</th>
</tr>
</thead>
<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>
</tbody>
</table>
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.
Monday

Aug 20 -- class intro  Wednesday  Food safety- recipes

Aug 27 -- flavors  Aug 29 -- harmons

Sept 3 -- labor day  Sept 5 -- chopped

Sept 10 - -appetizers  appetizers

Sept 17 - soups  -soups

Sept 24 -- sandwiches  sandwiches

Oct 1  sauces  sauces

Oct 8 -- meats  meats

Oct 15 - breads  breads

Oct 22 -- breads  breads

Oct 29 -- cakes  cakes

Nov 5 -- pastries  pastries

Nov 12 -- pasta  - pasta

Nov 19 -- make up day  thanksgiving

Nov 26 – Mexican dinner  dinner

Dec 3– written final  Dec 5 -- potluck

Mon Dec 10--  12:00 cleaning the kitchen