

New York City College of Technology, CUNY  
 Department of Hospitality Management  
 HMGT 1203  
 Culinary Arts I

**FALL 2016**

<b>Instructor</b>	Prof. Kylie Garcelon	<b>Course</b>	HMGT 1203
<b>E-mail</b>	kgarcelon@citytech.cuny.edu	<b>Section:</b>	LC22 (28071)
<b>Phone</b>	718-260-5605 ext. 5728	<b>Day</b>	Wednesday
<b>Office</b>	N200	<b>Location</b>	N202
<b>Office Hours</b>	Tuesday 1pm-3pm Wednesday 1:30pm-3pm Thursday by pre-arranged appointment	<b>Time</b>	8:00am – 12:30pm
		<b>Class Hours</b>	4.5 hr. (total)
		<b>Lab Hours</b>	4hr
		<b>Credits</b>	3 credits

This course focuses on the practical application of foundational culinary terminology and techniques used in a professional kitchen. Emphasis is on proper use of knives, equipment and utensils in a safe and sanitary manner. Individual and team skills development; organization, timing, recipe structure, and flavoring are focuses in addition to the development of professional attitude and demeanor.

**\*NOTE: This class is 'First Year Learning Community' called 'The Art of Food' and as such you will participate in activities and artistic themes that have been designed to enhance your learning and engagement with the course and your fellow students and faculty**

**COURSE OBJECTIVES:**

Upon completion of HMGT 1203, the student will be able to

- a. Use proper culinary terminology
- b. Practice industry level safety and sanitation standards
- c. Identify and distinguish food ingredients and their application in recipes
- d. Convert and apply recipes in food production
- e. Demonstrate basic knife and cooking skills

**STUDENT LEARNING OUTCOMES and ASSESSMENT**

Student Learning Outcomes	Assessment
a. Define and explain key culinary terminology (HMGT: Knowledge, Skill; Gen Ed: Skill)	Quizzes, homework assignments, midterm project, final exam and daily assessment
b. Apply proper safety and sanitation techniques during lab production (HMGT: Knowledge, Skill)	Daily assessment, midterm and final exam and final practical
c. Define, interpret and identify food ingredients and their function in recipes (HMGT: Knowledge, Skill; Gen Ed: Integration)	Compilation of quizzes, homework assignments, and class participation
d. Interpret and apply recipes and costs in food production (HMGT: Knowledge, Skill; Gen Ed: Integration)	Quizzes, homework assignments, and daily assessment
e. Produce recipes using accurate knife skills (HMGT; Skills, Knowledge)	Daily assessment, and final practical

**PREREQUISITES/CO-REQUISITES**

HMGT 1101, HMGT 1102, 1103

**TEXT (Required)**

Gisslen, W. (2014). *Professional cooking (8<sup>th</sup> Ed.)*. Hoboken: John Wiley & Sons. **Do not use the Gisslen 7<sup>th</sup> Edition**

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**Required Reading**

*The New York Times* ~ Wednesday *Dining In/Out* Section and the Sunday Magazine Food Column  
*Learning Community Reading* – Will be posted on Blackboard in Week Two (September 7<sup>th</sup>)

**Suggested Texts and Readings**

Herbst, S. T. (2007). *Food lover's companion* (4th Ed.). New York, NY: Baron's Educational Series.

**GRADING SYSTEM:**

Grooming, safety & sanitation, teamwork, recipe cards,	
Attendance, professionalism	40%
Term project	15%
Midterm exam	10%
Homework & Quizzes	5%
Final practical exam	15%
<u>Final written exam</u>	<u>15%</u>
TOTAL	100%

**ASSESSMENT OF STUDENTS LEARNING OUTCOMES**

Student learning outcomes will be assessed in each class laboratory in addition to a series of assignments and quizzes. Learning outcomes will also be assessed through the mid-term written exam, the term paper and the final written and practical exam.

**Daily Assessment** -This designed to contribute toward a well-executed production and will be used to measure how well students are able to prepare for objectives outlined for each lab session. This is your day in, day out performance in class. It includes your instructor's assessment of your attitude, sanitation practices, level of preparation, professionalism and ability to work as part of a team and your overall *effective involvement* in class activities.

**Home work and quizzes** –will be used to measure the attainment of the objective outlined for each week in addition to general education learning in the areas of literacy, mathematics and critical analysis within the culinary focus of the course

**Final Practical Exam-** This will be based on the drills conducted throughout the semester. Students will be asked to perform 5 of the drills selected at random. Each drill will be graded 0-20 points and the sum of all 5 drills will be the final practical exam grade.

**Final Exam-** This will be an in-class test and will include multiple choice questions, essay questions and true/false challenges covering the semester's learning areas/topics.

**Assignments**

This is clarified as the 'Term Project' in the 'GRADING SYSTEM' above. It is worth 15% of your overall grade. A draft of the project is to be handed in on Wednesday, October 9<sup>th</sup> (**week 7**). The final Term Project submission is to be submitted to Blackboard on, or before Wednesday, December 7<sup>th</sup> (**week 14**). It is important that you participate in, and bring your draft to the week seven in-class writing activities that I have designed to assist you with your project that will focus on our learning community topics. Below is a grading rubric that will help you to understand what is expected in this courses Term Project to achieve a higher score and why a Term Project might be scored lower.

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## HMGT1203 TERM PROJECT RUBRIC

What does an 'A' look like? How can I make sure I submit my best work? Here is a 'RUBRIC', a guide that I use when grading your term paper.

	A - Sophisticated	B	C	D	F
Evidence of research	Text includes evidence of thoughtful research throughout. Evidence is appropriate to the research question and enhances the thesis. The evidence is sourced from scholarly/hard academic publications or articles	Text contains evidence of research in most of the paper. Evidence is mostly appropriate to the research question and supports the thesis. The evidence has scholarly/hard academic sources and blogs/social media sources.	Text contains some evidence of research. Some evidence of research may not be the most appropriate. Some evidence of research maybe soft/weak in supporting the research question.	Little to no evidence of research. Some evidence may be misunderstood or misleading or not appropriate to the research question	
Spelling and Grammar. Sentence structure.	There are no spelling or grammatical errors. Sentence structure is logical and enhances the reading experience.	There are few spelling and/or grammatical errors. Sentence structure is sound.	There are spelling and grammatical errors on each page. Sentence structure is inconsistent.	Numerous spelling and grammatical errors in each paragraph. Sentences are difficult to read.	
Draft Submitted	Draft was brought to week 7 lab and used for revision.	Draft was brought to class in week 7 but lacked cohesion	Incomplete draft or outline was brought to week 7 class	No draft was presented in the week 7 class	
Oral presentation	Student can speak with authority on their research without referring to notes. Student can give verbal citations. Student can answer questions with full answers and can clarify for others where needed.	Student can speak confidently about their research and may use point cards/notes to ensure they are addressing the key points. Student can answer questions confidently but may have to refer to pre-prepared notes. Citations may be referred to.	Student is unsure of some aspects of their research but can speak about the major points. Student may rely on notes and may not be able to answer questions about their research.	Student has to read from a document when presenting their research. They are unable to expand on any key points and cannot answer most questions without referring to notes.	
Format and documentation	Text maintains appropriate APA writing style	Text mostly adheres to APA writing style	Text is inconsistent with APA writing style	Text does not follow APA writing style	
Sources and citations	Text integrates sources throughout.	Text integrates sources	Text has missing citations	Text has little to no citations	
Evidence of previous drafts and revision	<b>Previous drafts handed in with the final draft &amp; show thoughtful development and revision</b>	Previous drafts are handed in and show some revision	One previous draft is handed in showing an attempt at revision	Previous draft is not handed in or does not show any revision.	

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**Attendance Policy**

The department policy for attendance follows the rules printed in the college catalog: “A student may be absent without penalty for up to 10% of the number of scheduled class meetings during the semester.

Lecture classes meeting 1 time/week for 15 weeks: 2 allowable absences

Lecture classes meeting 1 time/week for 5 or 7 weeks: 1 allowable absence

Laboratory classes meeting 1 time/week for 15 weeks: 1½ allowable absence

Every lateness (up to 10 minutes after the scheduled start time) equals half an absence.

As stated in the college catalog, “If a student’s class absences exceed the limit established for a given course or component, the instructor will alert the student that a grade of ‘WU’ may be assigned.”

**Unless you have an authentic, official medical note:**

- No extra credit
- No exam make-ups
- No grace period for lateness
- No late papers accepted for any reason (authentic and original medical notes will be accepted)

**CONDUCT:**

Students enrolling in the hospitality management program assume the obligation of conducting themselves in a manner compatible with the College’s function as an educational institution. Misconduct for which students are subject to discipline may include but are not limited to: dishonesty, cheating, plagiarism, or knowingly furnishing false information to the College.

Students who cheat or plagiarize may receive a failing grade for the course in which the act occurred. Students who engage in any misconduct may be subject to dismissal from the College.

**REVISION OF THE SYLLABUS**

If circumstances warrant, the contents of this syllabus and course may be revised without prior notice, at the discretion of the instructor and in concert with the needs of the department and the college

**STATEMENT OF REQUIREMENTS FOR STUDENTS OF CULINARY, PASTRY  
AND DINING ROOM OPERATIONS COURSES**

**Overview**

Students enrolled in the culinary sequence (HMGT203, 303, 503, 903) or in the baking sequence (HM204, 304, 901, and 902) or dining room operations (HMGT2305 and 2305L) are required to use professional tools and wear professional uniforms at each class meeting. Students registered for any of these courses are ready to experience the “hands on” nature of the HM curriculum. You will have an opportunity to learn the skills, theories and practices of professional cooking, baking and service. In order to prepare you for these experiences, you will need a full set of tools as well as a uniform. With the exception of Dining Room Operations:

**You are expected to be in full uniform with professional tools for class session.**

It is in these lab courses that you will have an opportunity to prepare foods and deliver service to patrons of the Janet Lefler Dining Room. The Janet Lefler Dining Room has been providing exceptional food and service to the college, the community and the industry for more than 50 years! We are happy to continue this long-standing tradition and rely on you to contribute to our on-going success.

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**Professionalism and Appearance**

Attitude and behavior are major components of *professionalism*. True professionals follow an unwritten code of behavior and attitude that complement their skills. True professionals also understand the importance of appearance and preparation.

When you walk into the kitchens and bakeshops for your first day of classes wearing a crisp, clean uniform with a neatly organized tool kit/bag you are taking the first step towards becoming a professional. When the doors open to customers for the first time next semester and you are there in your uniform, crisp, and clean and with the appropriate tools, you are furthering the tradition of excellence.

**MAINTAINING YOUR EQUIPMENT:**

You are expected to launder your uniforms after **each** laboratory session. Make sure your coat is always ironed (wrinkle free) and clean! Your chef's jacket is made from high quality cotton, which is the most comfortable and breathable fabric. It is important to wash it in cold water without bleach and with a mild detergent. Remember: *stains release easily in cold water but are set permanently in hot water!* Protect your investment. With proper care, your uniforms will serve you beautifully for many semesters.

**LOCKERS** are available free of charge through the C.L.T. office, N211. You will see signs posted at the beginning of the semester instructing you on how to obtain one. **Never leave your knives or other valuables in your locker for an extended period, especially overnight!**

The department is not responsible for the contents of your locker!

**CULINARY & PASTRY ARTS UNIFORM & EQUIPMENT GUIDELINES**

Both the uniform and tools can be purchased at the City Tech Bookstore (718-855-7339).

The Culinary/Pastry Uniform consists of the following:

- Chef Jacket ~ white with City Tech logo only
- Chef Pant ~ classic small checked, hemmed with no cuffs
- Apron ~ white, four sided, half fold (no bib aprons)
- Shoes ~ all black, flat-soled, non skid (no canvas or sneakers or shoes with holes)
- Hats ~ high quality felt hats available in CLT office (no cloth hats allowed)

The approximate cost of the jackets, pants and apron are as follows (there is no tax on clothing):

Jacket with logo size small to large	\$40.00 (size 1 x to 3x available for higher price)
Pant size small to X large	\$30.00
Apron	\$6.00

Culinary and Pastry Tools

The tool kit provided will cost approximately \$300 including NY State tax and includes the following:

**10" Forged Chef's Knife - Renaissance**  
**10" X 2" Knife Guard**  
**3-1/2" Paring Knife - Legend**  
**4" X 1" Knife Guard**  
**2-1/2" Peeling Knife – Legend**  
**4" X 1" Knife Guard**  
**6" Flexible Boning Knife – Legend**  
**6" X 1" Knife Guard**

**Bench Scraper**  
**Plastic Bowl Scraper**  
**Large Scraper - Heat Resistant**  
**2" Pastry Brush**  
**16" Pastry Bag**  
**#2, 3, 4, 5, 6, 7, 0 Plain Tube**  
**#2, 3, 5 Star Tubes**  
**#5, 6 French Star Tubes**

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**11" Wavy Edge Slicer - Legend**  
**12" X 2" Knife Guard**  
**12" Sharpening Steel**  
**Y Peeler**  
**2-1/2" Pastry Wheel**  
**Sharpening Stone**  
**Kitchen Scissors**  
**7" Fork - Legend**  
**10" Spatula - White Handle**

**Table Crumber**  
**Waiter's Corkscrew**  
**Measuring Cup Set**  
**Measuring Spoon Set**  
**Pocket Thermometer 50-550 Degrees**  
**6" Plastic Ruler**  
**10" Offset Spatula - Plastic Handle**  
**SKnife Cuts Model Set II**  
**Knife Case 17 Pockets with Shoulder Strap**

### **MISSION STATEMENT**

The mission of the hospitality management department of New York City College of Technology is to provide students with a hospitality career education that integrates applied management practices and theory with liberal arts and sciences. To fulfill its mission the department will:

- offer a comprehensive applied management curriculum;
- provide students with the necessary professional and communications skills for successful careers;
- Foster an understanding of social responsibility through involvement in community service.

### **NYC COLLEGE OF TECHNOLOGY POLICY ON ACADEMIC INTEGRITY**

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion. The complete text of the College policy on Academic Integrity may be found in the catalog.

### **STATEMENT ON PLAGIARISM**

As stated in the college catalog, "plagiarism is the act of presenting another person's ideas, research, or writings as your own." **Plagiarism will not be tolerated.**

### **STATEMENT OF CLASSROOM BEHAVIOR**

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem--- free of fear, humiliation, intimidation, offensive or suggestive language.

### **USE OF ELECTRONIC DEVICES**

As stated in the Student Handbook, the use of cellular phones and audio equipment in all academic and study areas of the college are prohibited. Cellular phones, beepers, pagers, iPods, etc. must be turned off during class sessions. Students are not permitted to take calls or text message during class or to leave the classroom during scheduled class time to conduct a conversation. Students may not use their cell phones as calculators.

### **ORAL PRESENTATION STYLE STATEMENT:**

**The hospitality management department has developed a standardized format for all oral presentations. Refer to oral presentation rating form and *Effective Speaking Guidelines*.**

### **WRITING STYLE STATEMENT**

The hospitality management department has developed a standardized format for all written assignments. Written work must be prepared using APA Style Publication Manual of the American Psychological Association, 5<sup>th</sup> edition as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to

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APA style. Footnotes are not permissible. Visit the City Tech Library website  
<http://library.citytech.cuny.edu/instruction/papersupport.html> for APA Style Guides.

Unless otherwise instructed, all papers are to be simply bound with a staple in the upper left-hand corner. No report covers are to be used. All papers must be computer generated, double-spaced on white bond or computer paper (8½" x 11" with no holes), standard margins (1" top x 1" bottom x 1" left x 1" right), Courier or Times Roman typeface, 12 points. Correct spelling, sentence structure and grammatical construction are expected. It is expected that your written submissions will be correctly proofread.

Standard title (cover) page must include assignment name **centered** on the title page; one double space below, type student's name; one double space below, type course title and section number; one double space below, type instructor's name; one double space below, type due date. **At the bottom left of your cover page please write the word count of your paper.** Exceptions to standardized format: Memoranda follow a standard memo format. Internship reports must be spiral bound.

### **SELECTED BIBLIOGRAPHY**

Cordon Bleu. (2001). *Le kitchen essentials*. Hoboken, NJ: John Wiley & Sons.

Gisslen, W. (2014). *Professional cooking* (8<sup>th</sup> Ed.). Hoboken, NJ: John Wiley & Sons.

Pauli, P. (1999). *Classical cooking the modern way* (3<sup>rd</sup> Ed.). New York, NY: John Wiley & Sons.

The American Culinary Federation, Culinary Institute of America. (2006). *Culinary fundamentals*. Upper Saddle River, NJ: Prentice Hall.

Chesser, W & Cullen, N. (2009). *The World of Culinary Supervision, Training and Management* (4<sup>th</sup> Ed). NJ, Pearson Ed. Inc.

The French Culinary Institute. (2007). *The fundamental techniques of classic cuisine*. New York, NY: Harry N. Abrams.

### **READING THE HMGT 1203 SCHEDULE OF CLASS MEETINGS**

1. Week Number indicates the number in the sequence of the 15 class meetings that we will have this term.
2. Unit Coverage is the main subject(s) that we will be covering. You will notice that, as of Lab 2, there is a drill assigned by number. Drills will be explained in another document.
3. Primary Preparations are those recipes that each team (of 2 students) in the class will prepare.
4. Secondary Preparations are additional recipes to be assigned to teams (2-4 students) at the discretion of the instructor.
5. Lecture/demo contains the weekly discussion outline for which you will be expected to participate in. Weekly reading and assignments will allow you to participate effectively in these discussions.
6. "Skills to acquire" is a listing of all cooking techniques and processes that you will be exposed to in this course.

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7. “Quizzes/Assignments” column lists all required quizzes and other given assignments you are expected to complete.

Please enter all important dates into your phone or E-Calendar with a reminder!

WEEK	UNIT COVERAGE	PRIMARY PREPARATION (per team)	LECTURE/ DEMO	SKILLS TO ACQUIRE	SECONDARY PREPARATIONS	QUIZZES Assignments
1 AUG 31st	<b>Introduction to the professional kitchen.</b>  <b>Basic Knife Skills (BKS)</b>  <b>Drill #8</b> Truing the knife Using a steeler.	Individual work only.	1. Overview; policies and procedures  2. Safety and sanitation  3. Mise en Place  4. Basic Knife Skills (BKS)	<b>Paring</b> Small dice Medium dice Large dice		<b>For WEEKLY READING &amp; WRITING ASSIGNMENTS REFER TO THE HANDOUT GIVEN IN WEEK ONE</b>  These assignments are weekly and form a portion of your grade.

2 SEP 7th	<b>Stock Basics I</b>  <b>Advanced knife skills (AKS)</b>  BKS: Mincing Chopping  <b>Drill #1a</b> Medium dice	White Chicken Stock pg.162  Convert recipe to: 2 quarts	1.Stocks 2.Advanced Knife Skills (AKS) 3.Weights, measures 4.Conversion 5. Clarified butter 6. Mincing	Straining Simmering Skimming Timing Julienne Brunoise <b>AKS</b> Tourné Battonet <b>Mincing</b>	Minced: garlic parsley shallots  Clarified Butter  1 lb. Per team – labelled and stored in class refrigerator.	TED VIDEO & discussion posting in blackboard
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3 SEP 14th	<b>Stock Basics II</b>  <b>Vegetable Cookery I</b>  BKS & AKS  <b>Drill #1b</b> Large Dice	White Beef Stock pg.162  Convert recipe to: 2 quarts  Brown Beef Stock pg.164  Convert recipe to: 2 quarts	1.Cooking and finishing root vegetables  2. Beef stock preparation	Roasting Glazing Sautéing Boiling Plating Blanching Deglazing	Glazed Root Vegetables pg. 315  Convert recipe to: 5 portions	<b>QUIZZ</b>
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<b>4</b>  <b>SEP</b> <b>21<sup>st</sup></b>	<b>Vegetable Cookery II</b>  <b>Intro to Sauces</b>  <b>Drill #3</b> <b>TOURNÉ</b>	Bouquet of root and green vegetables Pg. 315  Convert recipe to: 4 covers (portions)  Glazed Root Vegetables (see instructor for recipe)  Herbed Mixed Vegetables	1. Blanching and shocking 2. Finishing techniques for green vegetables 3. Ratatouille 4. Plating and presentation	Blanching/ Shocking Planning  Par-cooking Seasoning  Flavoring Presentation	Ratatouille Pg. 329  Convert recipe to: 5 portions	
<b>5</b>  <b>SEP</b> <b>28th</b>	<b>Vegetable Cookery III</b>  <b>Introduction to Sauce making</b>  <b>Drill #1</b> <b>Small Dice</b>	Pan-fried Eggplant with tomato sauce Pg. 322  Convert recipe to: 6 portions  Tomato sauce II pg.188 & 150  Béchamel pg. 181  Convert sauce recipes to 1 quart per team of two	1. Sauces 2. Roux 3. Béchamel 4. Creaming vegetables 5. Anglaise procedure 6. Frying techniques	Creaming process  Sauce making techniques  Stewing	Creamed Spinach pg. 310  Convert recipe to: 5 portions	
<b>6</b>  <b>OCT</b> <b>5th</b>	<b>Potatoes</b>  <b>Drill #4</b> <b>Small Dice</b>	Pommes Duchesse pg. 353  Convert recipe to : Half	1. Potatoes: varieties and cooking qualities 2. Pommes Duchesse 3. Mandolin techniques 4. Boiled potato	Pastry Bag techniques (borders, rosettes, Croquettes, dauphine)  Mandolin use  Advanced deep fat frying techniques	Dauphine potatoes pg. (*Requires 1 lb. choux paste Pg. 1000)  Potato croquettes pg. 362  Baked potato Pg. 355  French Fries Pg. 361  Straw potatoes Pg. 361  Gaufrette potatoes pg. 361	<b>QUIZZ</b>

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7  OCT 19th	<b>MID TERM EXAM – BRING CALCULATOR</b> <b>DRAFT OF TERM PROJECT DUE – BRING A PRINTED COPY TO CLASS</b> <b>WRITING WORKSHOP</b> <b>FOOD WRITING ACTIVITY</b>					<b>Please wear business casual attire</b>
8  OCT 26th	<b>Pasta, Rice and other starches</b>  <b>Drill #6</b> Minced parsley	Egg pasta pg. 400  Convert recipe to: ¾ pound  “Alfredo” pg. 402  Rice Pilaf pg. 384  Each team makes: 4x4oz portions	1. Pasta  2. Pilaf method  3. Overview of preparations	Pasta making  Pilaf technique  Risotto procedures  Polenta  Á la carte service	Spaetzle pg. 409 Convert recipe to: ½ recipe  Risotto alla Parmigiana pg. 386 Convert recipe to: ¼ recipe  Polenta pg. 390 Convert recipe to: ¼ recipe	
9  NOV 2 <sup>nd</sup>	<b>Breakfast and Brunch Production</b>  <b>Drill #1</b> Small Dice	Hollandaise sauce I pg.194 Convert recipe to: 1 pint per team of 2  Eggs Benedict pg. 7691 1 portion/person.  French Omelets with Fines Herbs pg. 820 & 774	1. Eggs  2. Omelet  3. Hollandaise  4. Batter  5. Eggs Benedict	Poaching techniques  Omelet making  Hollandaise sauce  Presentation skills  Deep fat frying  Separated egg batter	Fruit and Vegetable fritters pg. 342  Separated egg method for batter Use a 0.5 conversion factor  Waffles pg. 781	
10  NOV 9th	<b>Soups</b>  <b>Drill # 2</b> Brunoise	Consommé Pages : 232 & 233  Convert recipe to : 2 quarts per team of two.	1. Clarification process  2. Categories of soups	Consommé preparation  Soup finishing  Use of food mill, immersion blender  Finishing and seasoning	2 quarts each team: 1. Mushroom Barley pg.237 2. Cream of Broccoli pg.241 3. Potage Créçy pg.246 4. Purée Dubarry pg.246 *rice thickened 5. Purée of Split Pea pg.247 6. Manhattan Clam Chowder pg.254 7. French Onion Soup gratiné pg.255	HW: New York Times reaction piece 300 words to be posted on to the discussion forum on Blackboard

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<b>13</b>  <b>NOV</b> <b>30<sup>th</sup></b>	<b>Cold foods</b>  <b>Drill #6</b> Chopping Parsley  <b>Drill #1</b> Small Dice	Steamed Green Beans w' Mustard Vinaigrette Dressing recipe: pg. 660  2 portions plated  Mayonnaise pg.665  **each team to prepare 2 cups of mayonnaise	1. Cold sauces: mayonnaise, vinaigrette  2. Court bouillon and cooking shrimp  3. Guidelines for plating salads	Blanching  Shocking  Mayonnaise  Vinaigrette  Roasting peppers  Marinating  Poaching  Handling greens	Mixed Green Salad pg.683 & 660 Italian vinaigrette Basque Style Pepper Salad pg.687 1x recipe  Mushrooms á la Grecque, ½ recipe (online)  Dilled Shrimp Salad pg.699 1x recipe  Potato Salad pg.697 ½ recipe  Macedoine of Vegetables  Waldorf salad pg.700 Convert recipe to: ¼ recipe Chantilly dressing pg.665	HW: In-class debate.
<b>11</b>  <b>NOV</b> <b>16th</b>	<b>Fish and shellfish I</b>  <b>Drill #1</b> Small Dice	Sole Bonne Femme pg.438-439  2 x 4oz portions *includes 2 quarts fish fumet pg.165 and 1 quart fish velouté pg.182  White wine sauce pg.184	1. Overview: flat fish, round fish, lean v. fat, mollusks, crustaceans  2. Filleting Technique for flat fish  3. Fumet preparation	Platter presentation  Sauce finishing  Garnishing  Filleting flat fish  Slicing mushrooms  Mincing shallots BKS	Steamed Potatoes pg. 350  Large tourné 5x2 ½ oz portions (to garnish sole)  Sautéed spinach (to garnish sole)	<b>QUIZZ</b>

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<b>12 NOV 23rd</b>	<b>Fish and Shellfish II</b>  <b>Drill #7 CONCASSÉ TOMATO</b>	Baked Fish with Tomatoes and Mushrooms pg.618 2 portions	1. Filleting techniques for round fish.  Fabricating other market forms: steak and drawn.  2. Shucking clams 3. Baking fish  4. Overview of day's seafood preparations	Filleting fish Baking Broiling Sautéing Opening clams Fish Fabricating Compound butters En papillote Advanced plating	Broiled Cod Steaks Maitre d'hôtel pg.623 & 192 Quantity as available Clams Casino pg.627 12 portions Fish Sauté Amandine pg.629 Quantity as available Sautéed Scallops with Tomato, Garlic and Parsley (recipe given in class) 1x recipe Deep fried calamari pg.636 1x recipe Moules Marinière pg.645 1x recipe Mackerel en Papillote pg.646 8x recipe **with duxelles (recipe given)	
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<b>14 NOV 30th</b>	<b>Meats and Poultry</b>  <b>Drill # 1b Large Dice</b>	Chicken Chasseur pg. 577 2 portions x half chicken Boneless chicken breast-Roasted pg.417 Espagnole pg.185 1 quart Demi-glace pg.187 1 quart	1. Chicken fabrication  2. Espagnole and Demi glaze  3. Beef fabrication	BKS Chicken fabrication Beef fabrication Deglazing Sautéing proteins Stewing Pan sauce finishing Advanced plating trussing	Rice Pilaf (review) pg.384 ½ recipe for Chasseur  <b>Sautéed Beef tenderloin tips with mushrooms and red wine sauce (see instructor; pg. 185)</b>	HW: study for the final examination  Final draft of term paper is due!
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<b>15 DEC 14th</b>	<b>FINAL THEORY EXAM</b>	<b>FINAL PRACTICAL EXAM</b>	<b>LAST CLASS</b>	<b>BRING A CALCULATOR</b>	<b>CLEAN, PRESSED FULL UNIFORM</b>	Oral Presentation of Term Project is due!
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\*A copy of the Hospitality Management Department's Fall 2016 Calendar will be handed out in class and will be posted on Blackboard.

\* A copy of this syllabus will be posted on Blackboard for the duration of the semester. If I revise or change the syllabus of class meetings a revised version will replace the older version on Blackboard.