**CULINARY 1**

**HMGT 1203**

**SPRING 2018**

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| **Instructor**  | Chef Tracy Zimmermann CCC  | **Class Number** | LC22 |
| **E-mail**  | tzimmerman@citytech.cuny.edu | **Day**  | WEDNESDAY |
| **Phone**  | (917) 260-5605  | **Location**  | N 202 |
| **Office**  | N604 | **Time**  | 8 a.m. – 12:30 p.m. |
| **Office Hours** | W & TH 1-2:00PM IN N202 | **Class Hours**  | 4.5 hrs (total) |
|  |  | **Lab Hours**  | 4 hrs |
|  |  | **Credits** | 3 credits |

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**Course Description**

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.

**Course Objectives**

Upon completion of HMGT 1203, students 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

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| **Student Learning Outcomes** | **Method of Assessment** |
| a. Define and explain key culinary terminology (HMGT: Knowledge, Skill; 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**

HMGT 1101, HMGT 1102

**REQUIRED TEXT**

Gisslen, W. (2014). Professional Cooking (8th Ed.). Hoboken: John Wiley & Sons.

(Do not use the 7th Edition)

**SUGGESTED TEXTS AND READINGS**

Herbst, S.T. (2007). Food Lovers Companion (4th Ed.). New York, NY: Baron’s Educational Series.

**GRADING SYSTEM:**

 **DAILY ASSESSMENT;**

 (grooming, safety & sanitation, teamwork,

 recipe cards, attendance) **40%**

 **PROFESSIONALISM** **5%**

 **HOMEWORK & QUIZZES** **10%**

 **TERM PROJECT**  **10%**

 **MIDTERM WRITTEN EXAM** **10%**

 **FINAL PRACTICAL EXAM** **15%**

 **FINAL WRITTEN EXAM** **10%**

  **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 midterm written exam, the term project and the final written and practical exams.

**Daily Assessments –** This is 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 and 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.

**Homework and Quizzes** - These will be used to measure the attainment of the objectives 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.

**Midterm and Final Exam -** These will be in written format and will include material covered in class lecture as well from homework and reading assignments. The questions will be in multiple choice, short answer, short essay and True and False formats. Both exams will be cumulative.

**Final Practical Exam -** This will be based on the drills conducted throughout the semester. Students will be asked to perform a selection of drills that will be known to the students prior to the exam within a time limit. Grading will include the quality of the finished product as well as product utilization, timing, organization and sanitation

**Term Project -** This assignment will include both an oral presentation and a written document. The assignment will be given Day 2 of the semester under separate cover. The oral presentation will be due Week 8 of the semester and the Final Paper will be due Week 12

**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, 5th edition as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to APA style. Footnotes are not permissible. Visit the City Tech Library website 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. Proofreading is a given!

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 / section number; one double space below, type instructor’s name; one double space below, type due date; all entries are centered under assignment name. Exceptions to standardized format: Memoranda follow a standard memo format. Internship reports must be spiral bound.

**HMGT1203 TERM PROJECT RUBRIC**

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| --- | --- | --- | --- | --- |
|  | A (18-20) | B (16-17) | C (14-15) | D – F (13 below) |
| 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 my 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.  |
| 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  |
| Overall Writing Style and Idea Development  | High Quality with excellent flow of information | Good Quality with good flow of information | Moderate Quality, with slightly disjointed flow of information  | Low Quality, difficult to follow and disjoined flow of information  |
|  |  |  |  |  |

**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 ½ absences. 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.”

**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.

**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. N**ever 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)

**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**

**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**

**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**

**Table Crumber**

**Waiter's Corkscrew**

**Measuring Spoon Set**

**Pocket Thermometer 50-550 Degrees**

**6" Plastic Ruler**

**10" Offset Spatula - Plastic Handle**

**Knife Cuts Ruler**

**Knife Case 17 Pockets with Shoulder Strap**

**MISSION STATEMENT**

The mission of the Department of Hospitality Management 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 STATEMENT 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 Academic Integrity Policy Manual may be found on the College website.

**STATEMENT OF ACADEMIC DISHONESTY AND PLAGARISM**

As stated in the Academic Integrity Policy Manual, "academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else’s ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

**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.

**PROFESSIONALISM AND PARTICIPATION**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

**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 is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

**ORAL PRESENTATION STYLE STATEMENT**:

The Hospitality Management Department has developed a standardized format for all oral presentations. Refer to the Oral Presentation Rubric.

**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 as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to APA style. Footnotes are not permissible. Visit the City Tech Library website for APA Style Guides.

* **CLASS MEETING SCHEDULE**

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

 **Week Number** Indicates the number in the sequence of the 15 class meetings that we will have this term.

* **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.
* **Primary Preparations** are those recipes that each team (of 2 students) in the class will prepare.
* **Secondary Preparations** are additional recipes to be assigned to teams (2-4 students) at the discretion of the instructor.
* **Lecture/demo** contains the weekly discussion outline for which you will be expected to participate Weekly reading and assignments will allow you to participate effectively in these discussions.
* **“Skills to acquire”** is a listing of all cooking techniques and processes that you will be exposed to in this course.

\*A copy of the Hospitality Management Department’s 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.

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| **WEEK** | **UNIT****COVERAGE** | **PRIMARY****PREPARATION****(per team)** | **LECTURE/ DEMO** | **SKILLS TO ACQUIRE**  | **SECONDARY PREPARATIONS** | **QUIZZES Assignments** |
| **1****J****A****N** **31** | **Introduction to the Professional kitchen**. **Basic Knife Skills (BKS)** **Drill #8** Truing the knife Using a steele.  | Individual work only.  | 1. Overview; policies and procedures 2. Safety and sanitation 3.Mise en Place 4. Basic Knife Skills (BKS)  | **Paring** Small dice Medium dice Large dice  |  | For **WEEKLY** READING & WRITING ASSIGNMENTS REFER TO THE **HANDOUT** GIVEN IN WEEK ONE These assignments are weekly and form a portion of your grade.  |
| *2***F****E****B****7** | **Stock Basics I** **Advanced knife skills (AKS)** BKS: Mincing Chopping **Drill #1a** 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 **AKS** Tourné Battonet **Mincing**  | Minced: garlic parsley shallots Clarified Butter 1 lb. Per team – labelled and stored in class refrigerator  | *LAB 1 & 2 assignments* *from Handout*  |
| *3***F****E****B****14**  | **Stock Basics II** **Vegetable Cookery I** BKS & AKS **Drill #1b** 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  | *LAB 3 assignment* *from Handout*  |
| *4***F****E****B****21** | **Vegetable Cookery II** **Intro to Sauces** **Drill #3** TOURNÉ  | Bouquet of root and green vegetables Pg. 315 Convert recipe to: 4 covers (port) 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  | *LAB 4 assignment from Handout**QUIZ #1* |
| *5***F****E****B****28** | **Vegetable Cookery III** **Introduction to Sauce making** **Drill #1** Small Dice  | 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. Bèchamel 4. Creaming vegetables 5. Anglaise procedure 6. Frying techniques  | Creaming process Sauce making techniques Stewing  | Creamed Spinach pg. 310 Convert recipe to: 5 portions  | *LAB 5 assignment from Handout* |
| *6***M****A****R****7** | **Potatoes** **Drill #4** Small Dice  | 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  | *LAB 6 assignment from Handout**Quiz #2* |
| *7***M****A****R****14** | **Pasta, Rice and other starches** **Drill #6** Minced parsley  | Egg pasta pg. 400 Convert recipe to: 3⁄4 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: 1⁄2 recipe Risotto alla Parmigiana pg. 386 - Convert recipe to: 1⁄4 recipe Polenta pg. 390 - Convert recipe to: 1⁄4 recipe  | *LAB 7 assignments from Handout*  |
| *8***M****A****R****21** | *MIDTERM**EXAM*  | *BRING A* *CALCULATOR* |  |  | *TERM-PROJECT**PRESENTATIONS* | *BUSINESS CASUAL ATTIRE* |
| *9***M****A****R****28** | **Breakfast and Brunch Production****Drill #1** Small Dice  | Hollandaise sauce I pg.194 Convert recipe to: 1 pint per team of 2 Eggs Benedict pg. 7691  1 port./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  | *LAB 8 assignments from Handout* |
| *10***A****P****R****18** | **Soups** **Drill #2** Brunoise  | Consommé Pg 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  | *LAB 9 assignments from Handout* |
| *11***A****P****R****25** | **Fish and shellfish I** **Drill #1** Small Dice  | Sole Bonne Femme pg.438-439 2 x 4oz portions \*includes 2 quarts fish fumet pg.165 & 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 1⁄2 oz portions (to garnish sole) Sautéed spinach (to garnish sole)  | *LAB 10 assignment from Handouts*  |
| *12***M****A****Y****2** | **Fish and Shellfish II**  **Drill #7** CONCASSÉ TOMATO  | 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  as avaIlable Clams Casino pg.627 12 port.Fish Sauté ala Meuniere pg.629 as available Sautéed Scallops with Tomato, Garlic and Parsley (recipe given) 1x recipe Deep fried calamari pg.636 1x recipe Moules Marinière pg.645 1x recipe Mackerel en Papillote pg.646 1x recipe \*\*with duxelles (recipe given)  | *LAB 11 assignments from Handout* *TERM PROJECT DUE*  |
| *13***M****A****Y****9** | **Cold foods** **Drill #6** Chopping Parsley **Drill #1** Small Dice  | Steamed Green Beans & Mustard Vinaigrette Dressing recipe: pg. 660 2 port. 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  | Mixed Green Salad pg.683 & 660 Italian vin. Basque Style Pepper Salad pg.687 1x recipe Mushrooms á la Grecque, 1⁄2 recipe (online) Dilled Shrimp Salad pg.699 1x Potato Salad pg.697 1⁄2 recipe  | *LAB 12 assignment from Handout**QUIZ #3* |
| *14***M****A****Y****16** | **Meats and Poultry** **Drill # 1b** Large Dice  | 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 1⁄2 recipe for Chasseur **Sautéed Beef tenderloin tips with mushrooms and red wine sauce (see instructor; pg. 185)**  | *LAB 13 assignment from Handout*  |
| *15****M******A******Y******23*** | **FINAL EXAM**  | *PRACTICAL EXAM*  | *WRITTEN EXAM*  |  | *BRING A CALCULATOR*  | *CLEAN PRESSED FULL UNIFORM* |

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