



Syllabus

CUL 115 Intermediate Culinary Applications Lab

General Information

Date

September 25th, 2017

Department

Business

Course Prefix

CUL

Course Number

115

Course Title

Intermediate Culinary Applications Lab

Course Information

Credit Hours

1

Lecture Contact Hours

0

Lab Contact Hours

4

Other Contact Hours

0

Catalog Description

This class will run concurrently with the CUL 110 lecture class. In this course, students will put into practice concepts and knowledge discussed in the lecture class. In the first segment, students will learn proper handling and fabrication of center of the plate protein items. Students will also learn proper cooking techniques for various proteins including moist heat, dry heat, and combination cooking methods. Appropriate plating and presentation methods will also be addressed. In the second segment, students will learn basic techniques to successfully produce high quality baked goods including ingredient identification, proper measurement, and adherence to recipes.

Key Assessment

This course does not contain a Key Assessment for any programs

Prerequisites

CUL 100 and CUL 105

Co-requisites

CUL 110

Grading Scheme

Letter

First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality

Inquiry

Perseverance

Interconnectedness

Course Learning Outcomes

Course Learning Outcomes

1. Execute a standard recipe utilizing industry standards for product quality and sanitation.
2. Demonstrate proper cooking methods for center of plate protein items.
3. Utilize proper and precise measurement techniques and recipe procedures to produce quality baked goods.
4. Evaluate their lab products against universally accepted standards and develop a plan to improve performance.

Program Affiliation

This course is required as a core program course in the following program

AAS Culinary Arts

Outline of Topics Covered

I. Quickbreads

- Popovers (Packet)
- Banana bread (packet)
- Blueberry muffins (packet)
- Savory quickbread (packet)
- Buttermilk biscuits (1070)
- Raisin scones (1072)

II. Pate a Choux

- Pate a choux (packet)
- Gruyere Gougeres (packet)
- Bechamel (295)
- Eclairs, swans, and Peach Melba (packet)
- Ganache (packet)
- Pastry Cream (packet)
- Pie dough (packet)
- Short dough (packet)

III. Pies and Pastries

- Peanut Butter pie with Graham crust (packet)
- Apple crumb (1125)
- Raisin pie (packet)
- Coconut cream (packet)
- Pecan (1126)

- Pumpkin (1127)
- Fruit Tart (packet)

IV. Cakes

- Yellow Butter (packet)
- Devil's Food (1082)
- Pound cake (1081)
- Chiffon Cake (packet)
- Angel Food (1082)
- Chocolate Mousse (1104)
- Caramel Sauce (packet)
- Whipped Cream

V. Cake Decorating

- Italian Buttercream (1125)
- Royal Icing (packet)
- Filigrees (packet)

VI. Yeast Breads

- Brioche (packet)
- Cinnamon buns (packet)
- Baguettes (1033)
- Cheddar and Onion Rye rolls (packet)
- Herb bread (packet)
- Soft pretzels (packet)
- Wheat Tortillas (packet)

VII. Laminated Doughs

- Apple Strudel (packet)
- Blitz Puff Pastry (1077)
- Danish with Cheese, Apricot, and Almond fillings (packet)

VIII. Chicken Lab #1

- Buffalo wings (packet)
- Parmesan with pasta (packet)
- Marsala with rice (packet)
- Paprikas with Spaetzle (packet)
- Coq au Vin with roasted potatoes (packet)

IX. Chicken Lab #2

- Fines Herbes (500)
- With Duxelles and Supreme Sauce (515, 482)

- Both with Risotto Parmesan (783)
- Jamaican Jerk with brown rice Pilaf (459)
- Curry with Apricot Jasmine rice (608)

X. Lamb and Pork

- Lamb Kebabs
- Leg of Lamb Boulangere with Persillade and Boulangere potatoes (476)
- Dijon pork chops with Garlic Mashed (packet)
- Pork Tenderloin Brigarde with Sundried tomato Polenta (484)

XI. Beef

- Meatloaf with Gravy and onion mashed
- Pot roast with roasted root veggies
- Hanger steaks with chimichurri, latkes and tomato confit
- Pan seared sirloin Marchand du Vin

XII. Fish and Shellfish

- Sauteed Bronzini with tomato leek fondue
- Seared Sea Scallops St. Jacques
- Panko shrimp with Chili Aioli
- Crab Cakes with mixed greens