



## **ALA CARTE**

Course Syllabus

Date 11/29/11

**C - L - CR**  
**1 - 6 - 3.0**

**COURSE NUMBER:** HOS 201

**PREREQUISITE(S):** HOS 102

**CO-REQUISITE(S):** None

**COURSE DESCRIPTIONS:** This course is a study of the preparation of food categories such as sauces, salads, baked products, meats, poultry, vegetables, etc. Special attention is given to presentation and garnishing.

**TEXTBOOK(S):** ISBN#: 0-13-136152X

Labensky, On Cooking, 5<sup>th</sup> Edition and Study Guide, Prentice Hall: 2006

Stamm-Griffin, On Cooking Study Guide, Prentice Hall

Labensky, Labensky and Ingram, Prentice Hall Dictionary of Culinary Terms, 2<sup>nd</sup> Edition, Prentice Hall

**REFERENCE(S):** None

**OTHER REQUIRED MATERIALS, TOOLS, AND EQUIPMENT:**

**Uniforms:**

Must be worn to ALL lab classes and official school functions

1. SCC embroidered chef jacket
2. Black and white check pants
3. Plain white T-shirt (worn underneath jacket)
4. White calotte flat hat
5. White apron
6. Non-skid, rubber sole shoes, black (tennis shoes and clogs with holes in them are not permitted)

**Supplies:**

1. SCC knife kit (includes thermometer\*)
2. 3-ring binder notebook with dividers
3. Writing implements: pens, pencils, highlighters, permanent markers/sharpies\*  
\*Permanent markers/sharpies and thermometers are to be worn on the chef coat sleeve as part of the uniform
4. USB flash drive
5. Calculator

**METHOD OF INSTRUCTION:**

Lecture/Lab

**GRADING SYSTEM:**

90	-	100	=	A
80	-	89	=	B
70	-	79	=	C
60	-	69	=	D
Below	-	60	=	F

The standard mathematical procedure of rounding will be applied to arrive at a whole number percentage in final grade calculation.

**GRADE CALCULATION METHOD:**

Class Participation/Lab Performance	=	30%
Unit Tests and Assignments	=	20%
Portfolio Project	=	20%
Final Written Exam	=	10%
Final Practical Exam	=	20%
	=	<u>100%</u>

**ATTENDANCE POLICY:**

The student is responsible for punctual and regular attendance in all classes, laboratories, clinical, practica, internships, field trips, and other required class activities. The College does not grant excused absences; therefore, students are urged to reserve their absences for emergencies. When illness or other emergencies occur, the student is responsible for notifying instructors and completing missed work if approved for late submission by instructors.

The student is tardy if not in class at the time the class is scheduled to begin and is admitted to class at the discretion of the instructor.

Instructors maintain attendance records. However, it is the student's responsibility to withdraw from a course. A student

enrolling in and attending at least one course session remains enrolled until the student initiates a withdrawal.

Withdrawal Policy: During the first 75% of the course, a student may initiate withdrawal and receive a grade of W. A student cannot initiate a withdrawal during the last 25% of the course. Extenuating circumstances require documentation and approval by the appropriate department head and academic dean.

Absences for Religious Holidays: Students who are absent from class in order to observe religious holidays are responsible for the content of any activities missed and for the completion of assignments occurring during the period of absence. Students who anticipate their observance of religious holidays will cause them to be absent from class and do not wish such absences to penalize their status in class should adhere to the following guidelines:

1. Observance of religious holidays resulting in three or fewer consecutive absences: Discuss the situation with the instructor and provide written notice at least one week prior to the absence(s). Develop (in writing) and instructor-approved plan which outlines the make up of activities and assignments.
2. Observances of religious holidays resulting in four or more consecutive absences: Discuss the situation with the instructor and provide the instructor with written notice within the first 10 days of the academic term. Develop an instructor-approved plan with outlines the makeup of activities and assignments.

**CLASSROOM  
CONDUCT:**

**ACADEMIC DISHONESTY:** Students are expected to uphold the integrity of the College's standard of conduct, specifically in regards to academic honesty. All forms of academic dishonesty including, but not limited to, cheating on assignments/tests, plagiarism, collusion, and falsification of information will call for disciplinary action. Disciplinary action imposed may include one or more of the following: written reprimand, loss of credit for assignment/test, termination

from course, and probation, suspension, or expulsion from the College. For further explanation of this and other conduct codes, please refer to the Student Handbook.

**CELLULAR PHONES AND PAGERS/BEEPERS:** Cellular phones, pagers and beepers are not permitted to be turned on or used within the classroom. Use of these devices during

classroom time will be considered a violation of the student code as it relates to “disruptive behavior.”

**CLASS/LAB  
PROCEDURES:**

Students must master all HOS 201 competencies (documented below) in order to receive an overall passing grade in this course. Failure to master any one of the competencies will result in a failing grade for this semester. Mastery is considered 70% or higher on all practical exams, papers, projects, assignments and a 70% or higher average of all written tests and exams. Failure to receive 70% or higher for class requirements will result in failure of the course.

Students will adhere to all rules in the lab. The lab must be thoroughly cleaned before students are allowed to leave. Students are not dismissed until the instructor dismisses the class.

**The Learning Center**, located in the rooms E-2 & E-5 of the East Building, provides computers for your use. Check the website <http://www.sccsc.edu/resources/tutoring/tlc> or call 592-4968 for current semester operating hours.

**ACCOMMODATIONS:**

Students who need special accommodations in this class because of a documented disability should notify Student Disability Services by calling (864) 592-4818, toll-free 1-800-922-3679; via email through the SCC web site at [www.sccsc.edu/resources/disabilities](http://www.sccsc.edu/resources/disabilities); or by visiting the office located in the East Building Room 30-B on the SCC Central campus. Contacting Student Disability Services early in the semester gives the College an opportunity to provide necessary support services and appropriate accommodations.

**Incident Weather Schedule:**

- Check SCC Web Site: [www.sccsc.edu](http://www.sccsc.edu)
- Tune to **Channel-7** Local T.V. Station (CBS)
- Tune to an FM/AM Local radio station

**Program Director**

Chef Dawn Larrieu  
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**Program Department Chair**

Mrs. Karen Ravan  
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**COURSE OUTCOMES  
& OBJECTIVES:**

**Upon satisfactory completion of this course, the student will be able to:**

- I. Plan, calculate, and forecast purchase and preparation requirements for standardized recipes based on product yield on cooking, fabrication, intangible waste factors, and product availability.
  1. Calculate, compare, and apply industry food and beverage costs and percentages to standardized recipes
  2. Perform recipe yield conversions for created standardized recipes
  3. Perform the process of recipe costing based on standardized recipes
  4. Determine selling prices of menu items
  5. Conduct yield and quality tests on items such as canned, fresh, frozen, and prepared products
  6. Outline yield and quality grades and National Association of Meat Purveyors (NAMP) specifications for meats
  7. Write bid specifications

- II. Incorporate menu planning skills to develop, process, prepare, and serve an A la carte menu, to include at least 5 courses paired with recommended wines
  - 1. List basic menu layout principles
  - 2. Identify principles of menu layout and design
  - 3. Create menu item descriptions following established truth-in-menu guidelines
  - 4. Apply principles of nutrition to menu development
  - 5. Discuss menu planning resources
  
- III. Define and describe the sauté process
  - 1. Prepare a variety of foods using the sauté techniques
  - 2. Evaluate the quality of sautéed items
  
- IV. Define and describe the roasting and baking processes
  - 1. Compare and contrast roasting to baking and poeleing
  - 2. Roast meats, poultry and fish to the correct doneness to develop the best flavor and texture in the finished dish
  - 3. Evaluate the quality of roast items
  
- V. Define and describe the barbecue process as well as smoke roasting, and spit roasting
  - 1. Select and prepare meats and seasonings and barbecue them to the appropriate doneness
  - 2. Evaluate the quality of barbecued items
  
- VI. Define and describe the processes of braising and stewing, noting the similarities and differences
  - 1. Braise and stew foods to the proper doneness
  - 2. Evaluate the quality of braised and stewed items

- VII. Define and describe the process of shallow poaching
  - 1. Prepare shallow poached foods properly and produce a sauce that incorporates the cooking liquid
  - 2. Evaluate the quality of shallow poached items
- VIII. Identify, evaluate the quality of and use herbs, spices, oils and vinegars
- IX. Identify, evaluate the quality of and use herbs, spices, oils and vinegars
- X. Define stock and describe its uses
  - 1. Identify different types of stocks
  - 2. List the basic ingredients needed making stocks
  - 3. Describe the functions of the ingredients
  - 4. Describe the process of making stocks
  - 5. Prepare a variety of stocks
- XI. Define, describe, and explain the purpose of sauces
  - 1. Identify and prepare the grand sauces
  - 2. List the basic ingredients needed for making grand and non-grand sauces
  - 3. Describe the function of the ingredients in sauces
  - 4. Evaluate the quality of a properly made sauce
- XII. Define salad dressing and describe its purposes
  - 1. Identify, define and describe the types of salad dressings
  - 2. Prepare a variety of salad dressings and evaluate the quality of each
  - 3. Identify a variety of common salad greens
  - 4. Prepare and dress greens for salad

XIII. Demonstrate the general rules of table settings and service

1. Describe the functions of dining staff personnel
2. Discuss French service for 5-course meal
3. Demonstrate an understanding of guest service and customer relations, including handling of difficult customers
4. Discuss training procedures for dining room staff