CULINARY BASIC SKILLS
Course Syllabus

Course Number: CAEL-0003  
OHLAP Credit: No
OCAS Code: 8426
Course Length: 120 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant, Culinary Assistant Entry Level

Pre-requisite(s):

Course Description: This course is an introduction to the history of food service and kitchen fundamentals such as safety, sanitation, kitchen equipment and kitchen basics. Nutrition as it relates to food preparation is covered. The ServSafe certification by National Restaurant Association may be taught/obtained during this course. Students learn preparation and quantity food production skills in breakfast foods, sandwiches, salads, garnishes, fruits, vegetables, potatoes and grains. Students will learn proper terminology and use of equipment applicable to the preparation of these foods. The importance of teamwork in the food service environment is also emphasized.


Course Objectives:

A. Students will demonstrate the ability to:

1. Outline the food service industry through the history of the United States
2. apply all safety and sanitation procedures
3. basic food preparation skills
4. identify proper preparation equipment
5. knowledge of nutritional guidelines in food preparation
6. teamwork skills
7. breakfast food/sandwich preparation techniques
8. salad and garnish preparation
9. fruit and vegetable preparation
10. potatoes and grain preparation

*ODCTE objectives

Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.
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Grading Procedures:
1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.

Description of Classroom, Laboratories, and Equipment:
Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit:
The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

College Credit Eligibility:
The student must maintain a grade point average of 2.0 or better.