# GRAINS, LEGUMES AND PASTA
## Course Syllabus

<table>
<thead>
<tr>
<th>Course Number:</th>
<th>CAEL-0123</th>
<th>OHLAP Credit:</th>
<th>No</th>
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<tbody>
<tr>
<td>OCAS Code:</td>
<td>None</td>
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<tr>
<td>Course Length:</td>
<td>20 Hours</td>
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<tr>
<td>Career Cluster:</td>
<td>Hospitality &amp; Tourism</td>
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<td>Career Pathway:</td>
<td>Restaurant Food &amp; Beverage Services</td>
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<td>Career Major(s):</td>
<td>Food Service Management Assistant, Culinary Assistant Entry Level</td>
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### Pre-requisite(s):

### Course Description:
Upon completion of this course, the student will be able to identify grains, legumes and pastas and be able to prepare and present foods in each of these categories.

### Textbooks:

### Course Objectives:

**A. Rice and Other Grains**
1. Understand grains and grain processing
2. Select and store grains
3. Prepare grains
4. Present grains

**B. Beans and Other Legumes**
1. Identify legumes
2. Select and store legumes
3. Prepare legumes
4. Present legumes

**C. Pasta**
1. Identify types of pasta
2. Prepare pasta
3. Present pasta

1ODCTE objective  
2Required TTC objective  
3KeyTrain Career Skills aligned objective  
All unmarked objectives TTC instructor developed.
GRAINS, LEGUMES AND PASTA

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.

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.