

Advanced Cooking Management II Syllabus – Winter 2022

Course Title: Advanced Cooking Management **Credits:** 7
Course Number: CA8.322 CRN 30252 **Number of Weeks:** 10
Class Meets: Culinary Kitchen **Days:** Mon-Thurs
Instructor: Chef Josh Green **Length of Sessions:** *See Schedule*
E-mail: greenj@linnbenton.edu **Phone:** 541-917-4403

Office Hours: By Appointment

DESCRIPTION: From the fundamental skills attained in Practicum I, II & III, students refine and advance their culinary skill to include a la carte, front line cookery, advanced baking and pastry, advanced garde manger and dining room management skills. Students are directly involved in running a working restaurant, giving them a realistic experience while honing work habits and awareness of production demands.

OUTCOMES: Upon successful completion of this course, students will be able to demonstrate the following:

- Advanced culinary skill & technique to include a la carte line cookery
 - Understand & utilize necessary basic & advanced culinary theory
 - Advanced baking & pastry skills
 - Advanced garde manger skills
 - Personnel management, time management & organizational skills
 - A work ethic equal to the high standards of the culinary profession
 - Ability to work within a culinary team & communicate effectively
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Grading:

60% Attendance & Daily Performance

20% Homework/quizzes

20% Final

You must receive a “C” or better in order to advance onto the next term

Please be aware that if you just show up and do what is expected of you, that is a “C” grade! Take initiative, be self-motivated, ask questions, and seek information!

Homework/Assignments/Final Project: No credit will be given for assignments turned in after the due date (unless prior arrangements have been made). These assignments are to prepare you for daily lab. Any final projects turned in after the due date will be graded at 50% credit.

Final: Due March 14th by 2pm. Required two pages typed, single-spaced, 12pt font. Write a detailed paper on the following subject:

- The James Beard Foundation Awards
 - What is the James Beard Foundation Awards?
 - History of the James Beard Foundation Awards
 - Briefly describe each main category
 - Chef & Restaurant profile: Northwest Winner
 - Chef & Restaurant profile: winner of your choice

Schedule: Students may start lab as early as 6am. Garde Manger class will be held from 7am-8:50am (approximately) Tues/Wed. Daily lab schedule is as follows:

Monday: 7am-1:30pm

Tuesday: 8:50am-1:30pm

Wednesday: 8:50am-1:30pm

Thursday: 7am-1:30pm

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Any tardiness will result in the reduction of a full letter grade for the day; if you are more than an hour late you will be marked as absent for the day. Your fourth tardy, per term, will result in a zero for that day and every day after that you are tardy. If you are not able to attend class or will be tardy, please notify Chef Josh at least 1 hr. in advance via email. If you are a “no call, no show” for class, you will have the opportunity to make up the missed outcomes but not the daily lab points. Your future employer expects you to be at work on time with a positive work ethic. We understand life happens; being late because you got a flat tire is different from being late because you overslept.

Mandatory Cleaning Day: You will be responsible for coming in on the last day of finals week, Wednesday March 16th, and participating in cleaning the kitchen with the rest of your peers. Missing cleaning day will result in 50% reduction of points on your final.

Make-Up Days: Students who give prior notice of absence or email 1 hr before lab start time are eligible for a “Lab Make-Up Day.” Understand that there is a difference between arranging one day off for a doctor’s appointment and planning a weeklong vacation. Make-up points will be awarded on a sliding scale as detailed below for each term:

100% First Absence

80% Second Absence

60% Third Absence

0% Fourth Absence & Beyond

You must make arrangements via email with Chef Josh. Students may make-up approved absences on missed skills/outcomes but it must be scheduled ***within seven days of returning from an absence.***

Exceptions: In the case of extenuating circumstances such as serious illness (with doctor's note), close family death, or birth of a child, students may be granted an exception to make up all work at 100% and will need to petition the Department Chair. Family vacations are not an extenuating circumstance; you are an adult in college and need to prioritize your education.

Petition Process: The petition must include reason for absence (proof of circumstances/a doctor's note may be required) a written plan of how skills missed will be made up, including a schedule and date by which the make-up is to be completed. This agreement must be agreed to and signed by the student and Department Chair and successfully completed by the due date in order to receive full credit.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the weekly/daily agenda and subject matter. Students must execute the daily practical application in an efficient manner. Students are responsible for cleaning their area on a daily basis. They are also responsible for minimizing waste by finding uses for leftovers and products found in the walk-in and reach-in.

Each student will be required to participate in all cleanup & closing tasks.

Daily Closing: Cleaning will be expected to go through daily requirements to ensure the quality of our establishment and sanitary conditions of the kitchen. Individuals will be held responsible for cleaning their station & tools, delegating the daily cleaning list to reflect what they have used in their area. Once you have cleaned your station and tools, properly stored your projects and products used, your area Chef will check you out of your station and excuse you from the lab.

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately to avoid mishandling, injury and equipment malfunction.

Required Uniform: Students will be cooking in a professional/commercial kitchen. The following is required kitchen attire:

- Appropriate face covering required
- Chef jacket, clean, stain free
- Chef pants, clean, checked hounds-tooth
- Apron, clean, white, provided by school linens
- Closed-toed/non-slip shoes, black
- Chef's hat/bakers cap, white
 - You will be sent home if not in complete uniform

- Notepad, thermometer, pen and sharpie
- Nails must be kept trimmed/short, clean and no polish or fake nails.
- Piercings must be small, post style and not dangle.
- No smoking while in uniform
- No visible anatomy (make sure your pants stay up when you bend over)
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Physical hygiene will be highly prioritized, hair must be washed and kept neat, long hair restrained & pulled back (hair cannot touch your collar), clean-shaven, **deodorant must be worn** -- *please avoid strong smelling colognes, lotions & perfumes.*

Kitchen Standards: Students will be cooking in a professional/commercial kitchen and need to follow health code regulations:

- Handwashing
 - Before starting work, after using the restroom, handling raw food, dirty dishes, garbage, using chemicals, blowing nose, sneezing, coughing, touching eyes, nose or mouth, smoking or using tobacco products, eating/drinking and before putting on food service gloves
- Double Hand Washing
 - Using the restroom (once in the bathroom and again before starting work)
- No aprons in restroom
- Students sick with vomiting, diarrhea or fever must not attend lab until 24 hours after last symptoms
- Station clean of debris/contaminants, sanitizer bucket with **clean** solution, knife roll stored properly away from work surface (not unrolled on bench or cutting board)
- Drink cups have lid/straw and stored away from food/work area
- Taste food with appropriate spoon/fork, not your fingers

Kitchen Attitude/Professionalism: Students will be cooking in a professional/commercial kitchen and future employers will expect the following:

- Answer is **ALWAYS** "Yes Chef!" **NOT** "I know." OR "Ya got it." OR "I was going to do that."
 - Ok to ask why, not OK to argue
- Respect yourself, your instructors and fellow students
- Follow instructions
- Communicate effectively
- Be accountable; take initiative in daily tasks, don't leave your station without communicating with your instructor, have a positive attitude
- STRIVE FOR EXCELLENCE!!!

You should meet with your instructor during the first week of class if:

1. You have a documented disability and need accommodations.
2. Your instructor needs to know medical information about you.
3. You need special arrangements in the event of an emergency.

If you have documented your disability, remember that you must make your request for accommodations through the Center for Accessibility Resources (CFAR) [Online Services webpage](#) every term in order to receive accommodations. If you believe you may need accommodations but are not yet registered with CFAR, please visit the [CFAR Website](#) for steps on how to apply for services or call (541) 917-4789.

CLASSROOM REQUIREMENTS FOR ALL STUDENTS AND FACULTY DUE TO COVID-19

Linn-Benton Community College has established rules and policies to make the return to the classroom as safe as possible. It is required for everyone to follow all of the campus rules and policies. To participate in this class, LBCC requires all students to comply with the following:

MASKS REQUIRED AT ALL TIMES IN CLASSROOM

[Wear a mask or face covering](#) indoors at all times. Your mask or face covering must be properly worn (fully covering nose and mouth and tight-fitting). Mesh masks, face shields, or face covering that incorporates a valve designed to facilitate easy exhalation are not acceptable. If you have a medical condition or a disability that prevents you from wearing a mask or cloth face covering, you must obtain an accommodation from CFAR (Center for Accessibility Resources) to be exempt from this requirement. ***State guidelines do not limit*** class size. Physical distancing accommodations can be made upon request and cleaning supplies are also available for personal use.