



CA 9900: Culinary Concepts /Section 02

Culinary Arts, Department of Tourism & Hospitality
Kingsborough Community College, City University of New York

Course Information:

Course Name: CA 9900: Culinary Concepts

Dates & Times: Monday-Thursday 9:00-2:00 (July 6th-July 31st, 2020)

Location: Online Platform

Professor: David B. Schwartz

Email: DSchwartz3@schools.nyc.gov

Phone: TBD

Office Hours: TBD

Course Description:

Introduces core culinary procedures, including reading and converting recipes, measuring and substituting ingredients, and shifting from small-scale to large-scale recipe production. Through applied recipe testing, the course will review how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control.

Learning Objectives:

Upon completion of this course, the student should be able to do the following:

- Understand the basics of standard recipes
- Distinguish how and when to measure ingredients by weight and volume
- Properly use scales, measuring cups, and measuring spoons
- Understand and apply ingredient/recipe yield terminology: as-purchased, edible portion, trim and usable trim
- Distinguish between recipe yield and portion size
- Increase and decrease recipe yield and portion size
- Understand costing fundamentals: as-purchased price, edible portion cost, selling price

Text Books/Course Materials:

Blocker, L. & Hill, J. *Culinary Math*. Fourth Edition, Hoboken, NJ: John Wiley, 2007

Link: <http://www.wiley.com/WileyCDA/WileyTitle/productCd-1118972724.html>

Please bring a calculator to each class and to exams, a notebook in which to take and keep notes, and something to write with. Class policy dictates the calculator cannot be on a telephone.

Grading Rubric

Attendance & Participation 12 days @ 10 points each = 120 points

Homework 7 assignments @ 10 points each = 70 points

Quizzes 2 @ 20 points each = 40 points

Final Project 100 points

Final Exam 100 points

Total 430 points

Attendance & Participation

Attendance in hands-on/theoretical cooking classes is critical to your success and mandatory. There is no way to "make up" a class. Because your weekly grade is determined by your work in the kitchen, absences will still negatively impact your grade. Being on time means being in line-up at 9:15 when attendance is taken. Being more than 15 minutes late results in an absence for that class meeting. Participation includes engaging lecture and course material, turning in homework assignments at the beginning of the class period in which they are due, and playing an active role in all kitchen sessions.

Quizzes

Two quizzes will be given, each worth 20 points each. The dates for the quizzes are: 8 April & 10 June.

Final Project

Compile a collection of recipes that you would like to use at a dinner party. Choose recipes that you like, and can easily test at home to ensure they are correct, or easy to correct. Adapt them to the professional standards defined in class for units, standardization and modification.

For your project, you need to create:

- Recipes for a passed hors d'oeuvre, an appetizer, entrée, and dessert
 - Recipes scaled and written in standardized form for 4, 25, and 100 portions respectively
 - A requisition for 100 portions (would be prepared in an industrial kitchen)
 - Food Cost Forms (text pg 217) for each recipe at 25 portions
- All of these items will be compiled, printed, and turned in no later than 12 December 2016.

Final Exam

TBD

Statement on Civility:

Kingsborough Community College is committed to the highest standards of academic and ethical integrity, acknowledging that respect for self and others is the foundation of educational excellence. Civility in the classroom and respect for the opinions of others is very important in an academic environment. It is likely you may not agree with everything which is said or discussed in the classroom, yet courteous behavior and responses are expected. Therefore, in this classroom, any acts of harassment and/or discrimination based on matters of race, gender, sexual orientation, religion, and/or ability are not acceptable. Foul language, raised voices, or verbal or physical threats are not acceptable. Whether we are students, faculty, or staff, we have a right to be in a safe environment, free of disturbance, and civil in all aspects of human relations.

Academic Integrity

Students are held to the CUNY Policy on Academic Integrity available here <http://web.cuny.edu/academics/info-central/policies/academic-integrity.pdf>

Date	Topic	Homework Due Next Class
<ul style="list-style-type: none"> • Session 1 6 July 	<p>Course Introduction</p> <ul style="list-style-type: none"> • Pre-Course Assessment • Ch 1 • Recipe Seminar • Kitchen Conduct and Attire 	<ul style="list-style-type: none"> • Read: Ch 1-3
<ul style="list-style-type: none"> • Session 2 7 July 	<p>Mathematics Refresher</p> <ul style="list-style-type: none"> • Ch 2-3 • Menu Seminar 	<ul style="list-style-type: none"> • Homework #1: • CH 1: 45-50, 70-78 Even • CH 2: 12-17 • CH 3: 7, 15
<ul style="list-style-type: none"> • Session 3 8 July 	<p>Cooking I</p> <ul style="list-style-type: none"> • Bread recipes provided by Professor 	<ul style="list-style-type: none"> • Read: Ch 4-6 • Homework #2: • CH 4: 2-14 Even • CH 5: 2-6 Even, 22 • CH 6: 6, 7, 12, 21
<ul style="list-style-type: none"> • Session 4 9 July 	TRIP: Institute of Culinary Education	
<ul style="list-style-type: none"> • Session 5 13 July 	<p>Basic & Applied Culinary Conversions</p> <ul style="list-style-type: none"> • Ch 4-6 	<ul style="list-style-type: none"> • Prepare: • For Quiz #1
<ul style="list-style-type: none"> • Session 6 14 July 	<ul style="list-style-type: none"> • Take Quiz #1 • Cooking II • Cheese Muffins, Pro Cooking 	<ul style="list-style-type: none"> • Read: Ch 7-8 • Homework #3: • CH 7: 6, 9, 14, 24, 27 • CH 8: 2, 4, 6-13 ALL
<ul style="list-style-type: none"> • Session 7 15 July 	TRIP: Supreme Confections Chocolate/Candy Factory	
<ul style="list-style-type: none"> • Session 8 16 July 	<ul style="list-style-type: none"> • Yield Percent • As-Purchased, Edible Portion, and Trim • The Approximate Yield of Fruits and Vegetables Chart • Yield Percent Pyramid 	<ul style="list-style-type: none"> • Read: Ch 9 • Homework #4: • CH 9: 2 – 12 Even, 16
<ul style="list-style-type: none"> • Session 9 20 July 	<ul style="list-style-type: none"> • Finding Cost 	<ul style="list-style-type: none"> • Read: Ch 10-11 • Homework #5: • CH 10: 1-6, 14, 17

- Session 10
21 July
- **Cooking III**
- Fresh Pasta w/ Pesto
Pro Cooking
- **Homework #6:**
- CH 11: Food Cost
Form #2
- Session 11
22 July
- **Costing II**
- Costing and Restaurant
Operations
- AP/EP/Total Costs
- Finding Edible Portion
Cost
- Finding Total Cost
Using Edible Portion
Weight

• Session 12 23 July	Trip: Court Street Farmers Market
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- Session 13
27 July
- **Cooking IV**
- Pizza w/ herbs from Garden
- **Read: Ch 15**
- **Homework #7:**
- CH 15: 1 – 4, 7, 15, 19
- **Recipe Costing and Selling Price**
- Introduction to Recipe
Costing and Menu Pricing
- Total Recipe Cost
- Portion Cost
- Food Cost Percent and
Selling Price
- Recipe Cost Sheet
- Session 14
28 July
- **Kitchen Ratios**
- Session 15
29 July
- **Cooking V**
- Carrot Cake, recipe provided
- Final Project Due
- Session 16
30 July
- End of Term Celebration

Instructional Trips/Visitations

College Visitation: **Institute of Culinary Education (ICE)** Thursday 7/11/19

Chocolate Factory Visit: **Supreme Chocolatier Confections** Wednesday 7/17/19

Farmers Market Visit: **Court Street Farmers Market/ Dekalb Marketplace** Thursday 7/25/19