

## CULINARY ARTS INSTITUTE @ LOS ANGELES MISSION COLLEGE

FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM

FSMGMT 102 - FOOD PRODUCTION II

& FSMGMT 325 – RESTAURANT PRACTICUM AM

Syllabus Spring 2013

Section: 0275 Units: 4

Location: Culinary Arts Institute, Demo. Rm 208/Main Production Kitchen

Hours: Monday/Wednesday

Lecture/demo 7:45am-8:55am (Demo Rm. 208)

Lab – 8:50am-12:00pm (Main Kitchen)

Texts: Professional Cooking, 7<sup>th</sup> Edition, Author: Gisslen, ISBN: 978-0-470-19753-0

Chef Instructors: Chef Louis Eguaras, CPFC

Chef Jesse Sanchez, CEC

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Office Location: Culinary Arts Institute Building – Rm. 215 and Rm. 216 for Chef Sanchez

Office Hours: 12:00/2:00 pm Mon/Wed

PREREQUISITE: FSMGMT 050 – Sanitation & Safety, FSMGMT 101 – Food Production I, passed ServSafe

Exam and negative TB test result.

#### WHAT ARE STUDENT LEARNING OUTCOMES?

- Student Learning Outcomes (SLO's) focus on designing curriculum around answering this question:
- What will a student be able to <u>DO</u> in his/her multiple roles with what he/she learns in the course?
- When instruction focuses on SLO's the learning process is more learner centered and more relevant to a student's life.

#### STUDENT LEARNING OUTCOMES:

- 1. Upon successful completion of this course the student should describe the composition and structure of meat, game, poultry and fish and how they relate to the appropriate cooking methods.
- Upon successful completion of this course the student should be able to identify the primal cuts of beef, lamb, veal and pork. Students will be able to list the major fabricated cuts obtained from each of the primal cuts.
- 3. Upon successful completion of this course the student should be able to determine the doneness in cooked meat, game, poultry and fish.

<u>COURSE DESCRIPTION</u>: Food Production II is the continuation of the culinary studies from Food Production I. Advanced techniques, study and kitchen/laboratory experience of quantity and quality food preparation and production. This is an application of advanced preparation procedures requiring high production standards, attractive service and recipe standardization will be addressed daily. American Culinary Federation competencies will be emphasized and mandatory participation in catering and foodservice operations is needed to develop skills. This is a comprehensive hands-on advanced culinary technique, including classic knife cuts, terminology, equipment, measurements, and ingredients. Speed, time management and accuracy are emphasized. Part of a one year certificate program.

<u>INSTRUCTIONAL METHODS:</u> In the Food Production II course, recipes and techniques are discussed and/or demonstrated by the chef instructors. Videos are used to further enhance the knowledge of the student when viewing techniques and cooking methods. Students then prepare the lesson as instructed or demonstrated, all students working in groups or individually to produce the required competencies. Periodic use of videos, Multi-media presentations and guest speakers augment the curriculum.

<u>COURSE OBJECTIVES:</u> Upon completion of this course, students will have an understanding of, or be able to apply the following principles and concepts:

- 1. Select and store canned, frozen, and prepared foods properly.
- 2. Use basic guidelines for selecting, receiving, and storing meats.
- 3. Name the market forms of fish. Receive and store fish and seafood.
- 4. Select and store a variety of fruits, vegetables, herbs, and fruits.
- 5. Select the best cuts of meats, fish, and poultry for frying and explain why they are well suited to the technique. Select a fat or oil for frying and test its temperature before starting to fry.
- 6. Select and prepare foods for grilling and broiling.
- 7. Define braising and stewing, noting the similarities and differences between these two methods.
- 8. Select and prepare foods that are suitable for shallow-poaching and steaming.
- 9. Prepare vegetables using boiling, sautéing, roasting, grilling, pureeing, and pan-frying techniques.
- 10. Use basic guidelines to select and prepare foods to serve as appetizers, hors d'oeuvres and canapés.
- 11. Explain the importance of keeping ingredients and equipment very cold when preparing forcemeats.
- 12. Prepare yeast breads and explain to substitute one form of yeast for another. Prepare pate a choux.
- 13. Define flavor. Name the elements of flavor. Use a variety of seasoning techniques.
- 14. Explain what presentation is and use of food presentation techniques to arrange sauce and garnish foods.
- 15. Name the important regions of Europe and list some of the important flavors, ingredients, and techniques used in these regions.
- 16. Name several important culinary regions in Asia and list some of the important flavors, ingredients, and techniques used in these regions. Name several distinguishing flavors and foods of cuisines of Asia.
- 17. Name the major regions of the Americas. Name several distinguishing flavors and foods of the cuisines of the Americas.

<u>UNIFORM CODE:</u> Students must be in proper CAI school uniform at all times. Black skull caps and bistro aprons are necessary only if food is being prepared. By law, students must wear appropriate attire in the food production laboratory. It is the student's responsibility to be dressed in clean, proper attire for all lab periods. If you are not dressed appropriately/complete uniform, you will not be admitted to class, and you will be given an absence for the day. If you are passing through or working in the kitchen, you must be in uniform. NO EXCUSES!

#### **COMPLETE UNIFORM:**

- White Chef Coat, white bistro apron, black skull cap, heavy non-slip black shoes with shoe laces/ties or clogs, black or white socks, and houndstooth/checkered pants. Student will be sent home and marked absent if not in full uniform.
- No nail polish, faux nails or rings. Wedding band okay. Nails must be trimmed and short. No excuse.
- No earrings (studs ok), nose rings or facial piercings.
- Completely clean shave or beard and mustache trimmed neat to ¼ inch in length. You will be sent home if you have not shaved and can only return if you have shaved.

<u>ATTENDANCE</u>: Culinary Arts Institute's attendance policy approximates the expectations found in a working situation. It is essential that each student learns the discipline of regular and prompt attendance as well as the skills involved in the culinary arts and hospitality industries. At the time the student moves from training into a career, the employer will be very interested in dependability and punctuality. No matter how skilled the person, an employee is valuable only when present on the job. The faculty and staff of Culinary Arts Institute @ LAMC consider each moment in class imperative for success. When the student is not in the classroom, the information missed cannot be recaptured.

MISSED WORK: If a student arrives late to class, and a test is still in progress, the student may take the test with no penalty. If a student misses a test or an assignment, the test/assignment will have ten (10) points deducted from the score. The student must contact his/her chef instructor to arrange to make-up the test/assignment prior to his/her return to the next scheduled class. If a student does not contact the chef instructor to make-up the test assignment before the day he/she returns to the next scheduled class, the student will receive a zero (0) for the test/assignment.

#### SPECIAL CATERING EVENTS:

Occasionally as part of your learning environment in the Culinary Arts Institute, you will be asked to participate in food preparation and cooking for catering events for the college. This enhances your experience in the kitchen and makes you a stronger culinary arts student.

This spring 2013 semester we have the following events and attendance is mandatory: Raw-Vegan-Gluten Free & Supper Foods Work shop April 11, 2013 from 11:00am/2:00pm Food Wine Festival May 11, 2013 from 2:00/7:00 pm

#### ORGANIC GARDEN:

Students from Food Production I & II and Foods Laboratory 225 & 325 will be responsible to maintain the CAI Organic Garden. Daily or weekly harvests and removal of weeds and such are necessary so that the products grow properly--it may include weekends.

THROUGHOUT THE SEMESTER, STUDENTS WILL BE ROTATED TO 5 DIFFERENT STATIONS TO MAKE SURE THAT CLASSES AND THE OPERATION RUNS SMOOTHLY – DISH ROOM, BEVERAGE STATION, PIZZA, THE LINE (GRILL/FRY), and ORGANIC SALAD BAR. ALWAYS KEEP RECORDS AND MAINTAIN A RECIPE FILE.

#### LAB CHECKS OUT REQUIREMENTS:

- Food is not to be taken out of the lab unless authorized by the chef instructor.
- All pantry supplies and equipment returned to proper storage area before class ends. Class hours must be adhered.
- All cutting boards stacked in order of color for the next class

- All workstations and sinks cleaned and wiped dry.
- All appliances/equipment cleaned after use, including stove tops, French tops, all reach-in and walk-in refrigerator doors wiped cleaned, counter tops and cupboard doors.
- All equipment, supplies and dry herbs/spices must be put back in its proper space.
- All under sinks cabinets cleaned and in order.
- All spills are to be wiped up and all wet towels placed in washing machine in lower level. If you use it, clean it!
- Floors swept and mopped.
- If you leave prior to class ending, you will be marked ½ absent. Attendance will be taken at the end of class as well.

#### **TEXT & MATERIALS:**

- 1. Notebook (8 ½ x 11" notebook for recipes and notes)
- 2. 2" binder and Digital Camera
- 3. Calculator and Scantron sheets for exams
- 4. Instant-read thermometer
- 5. Measuring Spoons, measuring cups (liquid weights)
- 6. Student Knife kit/case or "Toolbox"

#### Recommended Reading:

Culinary Artistry - Authors: Andrew Dornenberg & Karen Page - ISBN: 0-471-57228-4

The Sauce Bible - Author: David Paul Larousse - ISBN: 978-0470-08856

Classical cooking The Modern Way Methods and Techniques- ISBN: 978-0-471-29187-9

Classical cooking The Modern Way Recipes- ISBN: 978-0-471-28670-7

101 Things I Learned in Culinary School – ISBN:

#### **ASSIGNMENTS & EVALUATION:**

1. Student workbook (each chapter is worth 10 points) = 250 (25 chapters)

2. Med Exam(100)/Final Exam(100)/Final Binder(50) = 250 3. Quiz 1, 2, 3, 4 = 25 points each = 100

4. Final Practicum = 100

5. Participation, team cooperation, attendance, punctuality = 300 (each class meeting = 10 points)

Total Points = 1000

#### **GRADING SCALE:**

900-1000 = A

800-899 = B

700-799 = C

600-699 = D

599 ≤ = F

<u>IMPORTANT INFORMATION</u>: Class hours must be adhered to. A student who misses more than 3 absences may be dropped by the instructor, but is your (THE STUDENT) responsibility to drop or withdraw from the class. Continued tardiness will affect your attendance (2 tardy = 1 absence). If there is an emergency, the chef instructor can be contacted by phone or by email so that arrangements can be made.

<u>DIETARY SERVICE SUPERVISOR STUDENTS:</u> All students taking any Culinary Arts class are subject to the same principals and guidelines. Students will learn to ensure that all foods are served by methods that conserve nutritive value, flavor and appearance and all foods are prepared in a form designed to meet individual needs. FSMGMT 102 – Food Production II and FSMGMT 325 – Restaurant Practicum – Spring 2013

All substitutions should be similar nutritive value. Student's competency will be demonstration and evaluated by the Registered Dietitian/Professor.

<u>STUDENTS WITH SPECIAL NEEDS:</u> If you have any health impairments that require regular medication, or any disability that might affect your performance in the class or lab, and would like your chef instructor to make special accommodations, please call our campus Special Services Director at 818-364-7734 as soon as possible. They will help you arrange special accommodations for your classes. The special needs of each student are met, in part, by:

- 1. Group discussion at the "peer" level, providing for the interchange of ideas
- 2. Reading materials supplementing the required text material
- 3. Availability of the teacher for personal interviews and referral to appropriate community resources as indicated.

#### Success Tips from Chef:

- SHOW UP TO CLASS!
- Bring your books to every class
- Read the chapters prior to attending class in advance and review thoroughly
- Bring recipes to every class
- Do not read other class's books in the Culinary Arts class. I will take it away and sell it on eBay!
- No cell phones, Bluetooth, iPods, iPhones, laptops, iPads, tablets of any sort, PSP, DS, XBOX 360s, any handheld contraption, etc. are allowed in the classroom or lab. No calls or text messaging while in class or lab. YOU are here to learn how to cook.
- HAVE FUN!

#### **PLEASE NOTE:**

THIS COURSE OUTLINE IS A GUIDE FOR THE CLASS AND MAY BE MODIFIED OR REVISED TO ENHANCE THE LEARNING OUTCOMES OR CHANGED DUE TO EVENTS THAT ARE OUTSIDE THE CONTROL OF THE CULINARY ARTS DEPARTMENT AND THE CHEF INSTRUCTOR.

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO LA MISSION COLLEGE'S SCHEDULE, FACULTY FUNCTIONS, CATERING EVENTS AND PRODUCT/INGREDIENT AVAILABILITY.

# CHEF LOUIS EGUARAS, CPFC CHEF JESUS SANCHEZ, CEC FOOD PRODUCTION 102 DAILY OPERATIONS & CLEANING SCHEDULE MONDAY & WEDNESDAY - AM SCHEDULE

**A. THE DISHROOM STATION:** You will learn how to set up and operate the dishwasher as instructed by Chef Instructor or Instructional Assistant; learn where everything goes in the Main Kitchen; and how to successfully operate The Dish Room Station which will prepare you for real work experience! During and after class is finished, make sure All TEAMS are washing their own dishes; clean all surfaces at dish station and side sinks; clean all prep sinks. Return equipment and dishes to correct places and leave the dish room clean, spotless and ready for the next class or shift.

### STUDENTS MAY NOT "DUMP" DISHES! YOUR TEAM IS RESPONSIBLE FOR YOUR OWN DISHES! CLEAN AS YOU GO!

- **B.** STEWARDS (A): Reorganize and consolidate products on *mise en place* and spice cabinets, organize dry storage shelves, reachin refrigerators, all walk-ins and freezer. Wipe all stainless steel areas of reach-in refrigerators and walk-in. Help put away dishes, small ware, utensils, etc. from the Dish room.
- **C. STEWARDS (B):** Reorganize and consolidate products on *mise en place* and spice cabinets, organize dry storage shelves, reachin refrigerators, all walk-ins and freezer. Wipe all stainless steel areas of reach-in refrigerators and walk-in. Help put away dishes, small ware, utensils, etc. from the Dish room.
- **D. STOVES, OVENS & OTHER EQUIPMENT:** You will clean, wash & dry stovetops, fronts, back splashes, handles & knobs; clean, wash & dry all countertops, tabletops and shelves underneath the workstations after every class; organize all equipment under tables daily; check tilt skillet and steam jacketed kettles and clean when necessary; check Mongolian grill and clean if necessary.
- E. SWEEP / TRASH: Sweep entire kitchen after counter tops are cleaned of debris. Throw trash out when you see that trash needs to be thrown out.
- F. STOCKS: Put up and drop stocks as needed (if any). Check to see if all food are cooled, labeled and stored properly in reach-in refrigerators and walk-in. If there are no stocks to drop, divide your Team in two and help in performing A, B and C tasks during clean up only! See A, B & C.

WEEK 2/4/13	WEEK 3/3/13	WEEK 4/8/13	WEEK 5/6/13	WEEK 6/3/13	WEEK 6/3/13
Team 1					
A	В	C	D	Е	E
Team 2 B	Team 2 C	Team 2 D	Team 2 E	Team 2 F	Team 2 F
Team 3 C	Team 3 D	Team 3 E	Team 3 F	Team 3 A	Team 3 A
Team 4 D	Team 4 E	Team 4 F	Team 4 A	Team 4 B	Team 4 B
Team 5					
E	F	A	В	C	C
Team 6					
F	A	В	C	D	D

Team 1	Team 2	Team 3	Team 4	Team 5	Team 6

\*Make sure that you understand this. If not, ask Chef Jesus Sanchez or Chef Louis Egauras. Student's name in **BOLD** are the Team leaders who report to Student Sous Chef.

#### CLEAN AS YOU GO! TEAM WORK IS KEY!



#### CULINARY ARTS INSTITUTE @ LOS ANGELES MISSION COLLEGE FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM FSMGMT 102 - FOOD PRODUCTION II & FSMGMT 325 - RESTAURANT PRACTICUM AM Course Outline SPRING 2013

EEK- ONE	
DAY TWO	DATE 2/6/2013
TOPIC LECTURE / LAB: REVIEW OF COOKING AND FOOD SCIENC	
LECTURE: KNIFE SKILLS REVIEW BASIC CUTS AND SHAPES.	PG. 143 FIGURE 7.7
LAB MENU: KNIFE SKILLS DEMO, BATONNET, SMALL DICE, CARRO GARLIC - MINCE, PASTE ONION - CONCASSER, ORANGE - PEEL, S	T – RONDELLE, BIAS, OBLIQUE CHOP , SLICE <b>TOMATO</b> –
	TOPIC LECTURE / LAB: REVIEW OF COOKING AND FOOD SCIENC LECTURE: KNIFE SKILLS REVIEW BASIC CUTS AND SHAPES LAB MENU: KNIFE SKILLS DEMO, BATONNET, SMALL DICE, CARRO GARLIC - MINCE, PASTE ONION -

FOR THIS SPRING SEMESTER

		WEEK-TWO	
DAY THREE	DATE: 2/11/201	DAY FOUR	DATE 2/13/2013
TOPIC LECTURE / LAB REV	IEW CHAPTER 4 BASIC PRINCIPLES	TOPIC LECTURE / LAB REVIEW (	CHAPTER'S 8,9, BASIC PRINCIPLES
OF COOKING AND FOOD SCIENCE FOR BUILDING FLAVORS.		OF COOKING AND FOOD SCIENCE BUILDING FLAVOR.	
LECTURE: USING THE APPROPRIATE COOKING METHOD.		LECTURE: THE IMPORTANCE OF STOCKS IN THE KITCHEN FOR SOUPS	
WHAT HAPPENS TO FOOD V	VHEN HEATED.	AND SAUCE PREPARATION.	
LAB MENU: CHICKEN FABRIC	CATION PG. 380,	LAB MENU: CLEAR SOUPS PG. 2	24, VEGETABLE SOUPS PG. 232,
CHICKEN TRUSSING PG.379, CHICKEN STOCK PG.164		CREAM SOUPS PG. 238, PUREE	SOUPS PG. 246, BISQUES PG 253,
RECIPES: PG. 389, 391, 394, 403, 408, 409, 410,413		CHOWDERS PG. 254 REVIEW THE FOLLOWING RECIPES ON:	
		PG. 234, 235, 241, 242, 244, 248, 2	250, 251, 253, 255, 256, 260, 269
COURSEWORK ASSIGNMENT	TS: READ AND REVIEW CHAPTER 4 A	NSWER "KEY POINTS TO REVIEW	"
PRESIDENT'S DAY WEEKEND NO CLASS ON MONDAY FEB 18TH. MATERIAL WILL BE COVERED ON WEDNESDAY FEB 20TH			WEDNESDAY FEB 20TH

	WE	EK-THREE	
DAY FIVE	DATE: 2/18/2013	DAY SIX	DATE 2/20/2013
TOPIC LECTURE / LAB UNDERSTANDING VEGETABLES		TOPIC LECTURE / LAB: COOKING	VEGETABLES
LECTURE CHAPTER 16 UNDERST	ANDING VEGETABLES	LECTURE CHAPTER 17 COOKING	VEGETABLES
LAB MENU: CREAMED SPINACH P	G. 556, PUREED BUTTERNUT	LAB MENU: ONION RINGS PG. 599	, MOUSSAKA PG. 595,
SQUASH PG. 567, GLAZED ROOT	VEGETABLES PG. 572,	SPAGHETTI SQUASH WITH TOMA	TO CONFIT PG. 595,
RATATOUILLE PG. 586, BRAISED F	RED CABBAGE PG. 583,	SPINACH AND CARROT TIMBALES	S PG. 594,
RECIPES: PG. 574, 577, 579, 580, 5	82, 590, 595, 597, 587	CHILES RELLENOS PG. 600	
COURSEWORK ASSIGNMENTS: R	EAD CHAPTERS 17 AND 18. ANSWE	R "KEY POINTS TO REVIEW" ON IN	STRUCTOR SITE.
NO CLASS MONDAY 18 MATERIAL	S WILL BE COVERED ON TUESDAY	/ FEB 20TH. QUIZ 1: 4	<u>1, 7, 8, 9</u>

	W	EEK- FOUR	
DAY SEVEN	DATE:2/25/2013	DAY EIGHT	DATE2/27/2013
TOPIC LECTURE CHAPTER 18,19	POTATOES AND LEGUMES	TOPIC LETURE CHAPTER 20 TYPE	OF VEGETARAIN DIETS
LAB: LEGUMES, GRAINS, PASTA, AND OTHER STARCHES		LAB: NUTRITIONAL CONSIDERATIONS	
		MENUS FOR VEGETARIAN DIEST	
LAB MENU: PG. 691 ZUCHINNI AN	D EGGPLAN LASAGNA	LAB MENU: RISOTTO + VARIATIONS PG. 648, PAELLA PG. 653,	
PG. 611, DUCHESSE POTATOES, PG. 612, PG. 692, 693		POLENTA, PG. 654, FRESH EGG PA	STA + VARIATIONS AND
STUFFED BAKED POTATOES PG. 615, PG 616, POTATO		FILLINGS PG 662 TO 670, GOURME	T MACARONI AND CHEESE PG. 670
CROQUETTES		VIENNAMESE VEGATABLE PAN CAKE PG. 695, FALAFEL PG. 697	
PG. 626, POTATO GNOCCHI PG. 6	678, POTATO PANCAKES PG. 622		
COURSEWORK ASSIGNMENTS: R	EAD AND REVIEW CHAPTERS 18 A	AND 19 ANSWER " <b>KEY POINTS TO RE</b>	VIEW". ON INSTRUCTOR SITE

		/EEK- FIVE	
DAY NINE	DATE:3/4/2013	DAY TEN	DATE3/6/2013
TOPIC LECTURE / LAB REVI	EW STOCKS ANS SAUCES	TOPIC LECTURE / LAB UNDERSTA	ANDING SOUPS
LECTURE: CHAPTER 8 REVIEW		LECTURE CHAPTER 9 REVIEW UNDERSTANDING SOUPS	
STOCKS ANS SAUCES		PRACTICE FOLLOWING RECIPES:	
PRACTICE MAKING 5 MOTH	ER SAUCES AND SMALL SAUCES,	PG. 234, 235, 241, 242, 244, 248, 25	50, 251, 253, 255, 256, 260, 269
INCLUDE: PG.163 AND VARI	ATONS (CHICKEN, FISH, VEGATABLE)		
MEMORIZE PG. 175 TABLE	8.5. PG. 180,185, 190, 195		
LAB MENU: BASIC WHITE ST	TOCK PG. 164, BASIC BROWN STOCK,	LAB MENU: CREAM SOUP METHO	D 1 + PG 240 VARIATIONS, C
PG 166 BECHAMEL SAUCE PG. 183 + VARIATION, VELOUTE SAUCE		REAM SOUP METHOD 2 PG. 241 +	VARIATIONS, SHRIMP / LOBSTER
PG 184 + VARIATION, ESPAGNOLE SAUCE PG. 187 + VARIATION,		BISQUE PG 253, CLAM CHOWDER	PG. 256, FRENCH ONION SOUP
TOMATO SAUCE PG 190, + VARIATIONS BUERRE BLANC PG. 194 +		PG. 257, GUMBO PG. 260, GAZPAC	CHO PG. 271, MELON SOUP
VARIATIONS HOLLANDAISE	SAUCE PG. 196 + VARIATIONS	PG. 272	
COURSEWORK ASSIGNMEN	NTS; READ CHAPTERS 8 AND 9 ANSWER	"KEY POINTS TO REVIEW". ON INST	RUCTOR SITE
QUIZ 2 CHAPTER 16-17-18-1	19		

	W	EEK- SIX		
DAY ELEVEN	DATE:3/11/2013	DAY TWELVE	DATE 3/12/2013	
TOPIC LECTURE / LAB UNDERSTA	TOPIC LECTURE / LAB UNDERSTANDING MEATS AND GAME		MEATS AND GAME	
LECTURE: CHAPTER 10 COMPOS	TION STRUCTURE AND QUALITY	LECTURE: CHAPTER 11 ROASTING	G, BROILING, GRILLING,	
UNDERSTANDING AND HANDELIN	IG MEATS	PANBROILING, SAUTEEING, PANFRYING, AND BRAISING MEATS		
LAB MENU: SMOKE- ROASTED PO	RK SHOLDER WITH SPICE RUB	LAB MENU: BEEF SHORT RIBS SO	US VIDE PG. 352, BEEF POT	
1&2 PG. 320, BROILED STRIP LOIN	STEAK MATRED, HOTEL BUTTER	ROAST PG. 356 BRAISED LAMB SH	HANKS PG. 356,	
PG. 327, BEEF STROGANOFF PG.	339,	OSSO BUCO PG. 363, SALTIMBOC	CA ALLA ROMANA PG. 369,	
ASIAN STIR FRIED BEEF WITH BELL PEPPERS PG. 342 +		SAUERBRATEN PG 366		
VARIATIONS, ASIAN PORK WONTONS PG. 348				
COURSEWORK ASSIGNMENTS: R	COURSEWORK ASSIGNMENTS: READ CHAPTER 10-11 ANSWER "KEY POINTS TO REVIEW". ON INSTRUCTOR SITE			
LAS VEGAS CULINARY CHALLENGE HOT AND COLD FOOD COMPETITION				

	WEEK-	SEVEN	
DAY THIRTEEN	DATE:3/18/2013	DAY FOURTEEN	DATE 3/20/2013
TOPIC LECTURE / CHAPTER 12 UNDERSTANDING POULTRY AND GAME BIRDS		TOPIC LECTURE COOKING POULTRY AND GAME BIRDS	
LAB: POULTRY AND GAME BIRDS		LAB: CHAPTER 13 ROASTING,	BROILING, GRILLING,
LECTURE:		SAUTEEING, PAN FRYING, DEEP FRYING, AND BRAISING POLTRY	
		AND GAME BIRDS	
LAB MENU: ROAST DUCKLING AL'ORA	NGE PG. 393, PAN -SMOKED SPICED CHIC	LAB MENU: TURKEY POT PIE	PG 422, STUFFED CHICKEN LEGS
BREAST WITH FRUIT SALSA PG. 394, I	MANDARINE ORANGE CHICKEN WITH FRIE	WITH PECAN BUTTER PG. 396	6, FRIED CHICKEN
RICE STIX CHEF GILLIGAN RECIPE, TE	EA-SMOKED DUCK PG 425, CHICKEN	MARYLAND PG. 409, POACHE	D CHICKEN BREAST
FRICASSEE PG.428, CHICKEN BERCY	PG. 428,	PRINCESSE PG. 421, COQ AU	VIN PG 434

COURSEWORK ASSIGNMENTS: READ AND REVIEW CHAPTER 12 AND 13 ANSWER "KEY POINTS TO REVIEW". ON INSTRUCTOR SITE STUDY FOR MID TERM EXAM

	WE	EK- EIGHT	
DAY FIVETEEN	DATE: 3/25/2013	DAY SIXTEEN	DATE 3/27/2013
TOPIC LECTURE / REVIEW LETUR	RES COVERED UP TO DATE	TOPIC LECTURE / COMPREHENSI	VE MID TERM EXAM
LECTURE: PREPARE FOR MID TERM COMPREHENSIVE EXAM		LETURE: PRELIMINARY MENUS FOR	
50 QUESTIONS		RAW-VEGAN-GLUTEN FREE & SUPER FOODS WORKSHOP	
LAB MENU: MYSTERY BASKET PREPARE MENU FOR SERVERY		FOOD & WINE FESTIVAL	
		LAB: MENU DU JOUR.	
COURSEWORK ASSIGNMENTS:			
QUIZ 3 10, 11, 12, 13			

	WI	EEK- NINE	
DAY SEVENTEEN	DATE: 4/1/2013	DAY EIGHTEEN	DATE 4/5/2013

#### HAVE A HAPPY AND RELAXED SPRING BREAK!

COURSEWORK ASSIGNMENTS: READ CHAPTERS 21 AND 22, ANSWER "KEY POINTS TO REVIEW".

LECTURE: PARTS OF A SALAD AND PLATE PRESENTATION. LECTURE: CHEF J	DATE 4/10/2013 GRAINS AND BEAN SPROUTING
LECTURE: PARTS OF A SALAD AND PLATE PRESENTATION. LECTURE: CHEF J	GRAINS AND BEAN SPROUTING
ENTRÉE SALADS COMPOSED SALADS GODDESS AND VI	ESSE'S RAW DRESSINGS—RAW CEASAR, GREEN
ENTITLE SALADO, COMI OSED SALADO	NAIGRETTES MADE WITH CITRUS & APPLE CIDAR.
LAB MENU: BASIC VINAIGRETTE PG 703 + VARIATIONS, LAB MENU: THAI P	APAYA AND MANGO SALAD PG 745,
MAYONNAISE PG. 707 + VARIATIONS, CAESAR SALAD TABLESIDE SALAD NICOISE PG. 707 + VARIATIONS, CAESAR SALAD TABLESIDE	G. 749, STUFFED TOMATO WITH QUINOA
PREPARATION PG. 727, CUCUMBER AND ONION SALAD PG. 730 WARM POTATO S	ALAD, RAW VICHE, KALE WITH CRANBERRIES
TABBOULEH PG. 738, WHEATBERRY SALAD WITH MINT PG. 740, AND PINE NUT.	

RAW-VEGAN - GLUTEN FREE & SUPER FOOD WORKSHOP---4/11/13 FORM 11:00/2:00 PM

WEEK- ELEVEN				
DAY TWENTY ONE	DATE: 4/15/2013	DAY TWENTY TWO	DATE 4/17/2013	
TOPIC LECTURE / CHAPTER 22 SANDWICH IS A FAVORITE		TOPIC LECTURE / LAB: CHAPTER 23 CANAPES AND HORS D'OEUVRES		
LECTURE: TYPES OF SANDWICHES		LECTURE: UNDERSTANDING CANAPES AND		
SANDWICHES AND STATION SET UPS FOR EACH TYPE		HORS D'OEUVRES		
LAB MENU: CLUB SANDWICH PG.770, MONTE CRISTO PG. 771,		LAB MENU: PROCUITTO MELON, PG. 792, SAVERY CREPES, PG. 797,		
CHEF JESSE'S FAVORITES: CLASSIC'S PARTY MELT, REUBENS.		DEVILED EGGS, PG. 801, MINI SPRING ROLLS WITH SPICY SWEET DIPPI		
		SAUCE, PG. 802, INDIAN SAMOSA	S, PG. 806	
COURSEWORK ASSIGNMENTS: READ CHAPTERS 24 AND 25. ANSWER "KEY POINTS TO REVIEW". ON INSTRUCTOR SITE				
ROUGH DRAFT OF PORTFOLIO PROJECT. DUE NEXT CLASS DAY.				

	WEE	K- TWELVE		
DAY TWENTY THREE	DATE: 4/22/2013	DAY TWENTY FOUR	DATE 4/24/2013	
TOPIC LECTURE / BREAKFAST PR	EPARATION	TOPIC LECTURE / LAB: DAIRY AND BEVERAGES		
LECTURE: CHAPTER 24 BREAKFA	ST PREPARATION, EGGS, BREADS,	LECTURE: CHAPTER 25 DAIRY PRODUCTS COFFEE		
CEREALS AND MEATS	CEREALS AND MEATS		AND TEA.	
LAB MENU: EGGS BENEDICT PG. 817 + VARIATIONS, PERFECT		LAB MENU; FRESH MOZZARELLA, FRESH RICOTTA, FRESH		
FRENCH OMOLETE, CHEESE SOUFFLE PG. 824, QUICHE PG. 825,		MARSCAPONE, FRESH, QUESO BLANCO, BURATTA, HOMEMADE		
PANATONE FRENCH TOAST PG. 829		BUTTER, + VARIATIONS, CRÈME FRAICHE. RECIPES FROM CHEF		
		GILLIGANS CHEESE AND DAIRY W	ORKSHOP RECIPES.	
COURSEWORK ASSIGNMENTS: READ CHAPTERS 28				

WEEK-THIRTEEN				
DAY TWENTY FIVE	DATE: 4/29/2013	DAY TWENTY SIX	DATE 5/1/2013	
TOPIC LECTURE / CHAPTER 28 PRESENTATION AND GARNISH		TOPIC LETURE: PRESENTATION AND GARNISH CONT.		
LECTURE: HOT AND COLD FOOD PRESENTATION		LECTURE: INTERNATIONAL CUISINE		
AND GARNISH TECNIQUES		SUSHI!!		
LAB MENU: WHAT IS GARNISH?		LAB MENU: REASERCH RECIPES FOR FOOD & WINE FESTIVAL		
PG. 908, 911, 915, 917				
QUIZ 4 CHAPTERS 21, 22-23-24-25				

COURSEWORK ASSIGNMENTS: PORTFOLIO PROJECT ROUGH DRAFT DUE

COURSEWORK ASSIGNMENTS: READ AND REVIEW CHAPTERS 26 AND 27 ANSWER "KEY POINTS TO REVIEW".

WEEK			_111		
DAY TWENTY SEVEN	DATE: 5/6/2013	DAY TWE	ENTY EIGHT	DATE 5/8/2013	
TOPIC LECTURE / FOOD & WI	NE FESTIVAL	TOPIC LE	TOPIC LECTURE / FOOD & WINE FESTIVAL		
LECTURE: OVER VIEW OF CH	APTERS <b>26, 27</b>	LECTURE	LECTURE: FINAL RECIPES FOR EVENT. PRERARE REQUISITIONS		
GARDE MANGER		FOR ALL	RECIPES AND OR	DER PRODUCT.	
SAUSAGE, CURED ITEMS, PATES , TERRINES AND COLD FOODS		OODS			
LAB MENU: GRAVLAX PG. 857, SMOKED SALMON PG. 858, PORK		ORK PREPAR	E THE LAND SCAP	E FOR EACH STATION F	PRESENTING
SAUSAGE PG. 867 + VARIATIONS, FRENCH GARLIC SAUSAGE		SE FOOD AC	CORDING TO REC	GION OR POPULAR ARE	A.
PG. 868, HOT ITALIAN SAUSAGE PG. 868, FRESH BRATWURST		ST			
PG. 869, DUCK SAUSAGE, 868, BOUDIN BLANC, PG. 870, CAJON		JON			
SAUSAGE PH. 872 SMOKED GARLIC SAUSAGE PG.873					

#### FOOD AND WINE FESTIVAL 5/11/13 FORM 2:00 /7:00 PM

WEEK- FIVETEEN				
DAY TWENTY NINE	DATE: 5/13/2013	DAY THIRTY		DATE 5/15/2013
TOPIC LECTURE / OVER VIEW CHAPTER 29, 30 INCLUDE ARTISAN BREAS			TOPIC LECTURE: PRACTICAL EXAM  ASSIGNED GROUPS BEGING WITH PRACTICAL & PRESENTATION	
TOPIC LECTURE: PRACTICAL EXAM		LECTURE: OVER	LECTURE: OVER VIEW OF CHAPTERS COVERED	
CHAPTER 29 BAKESHOP PRODUCTION BASIC		FROM PROFESS	FROM PROFESSIONAL COOKING	
CHAPTER 30 YEAST PRODUCTS, UNDERSTANDING				
DOUGH FORMULAS AND INGREDIENTS.				
LAB MENU: MYSERY BASKET		LAB MENU: MYS	LAB MENU: MYSTERY BASKET	
COURSEWORK ASSIGNMENTS: PORTFOLIO PROJECTS DUE, STUDY FOR WRITTEN FINAL EXAM.				

WEEK- SIXTEEN				
DAY THIRTY ONE	DATE: 5/20/2012	DAY THIRTY TWO	DATE 5/22/2013	
TOPIC LECTURE / PRACTICAL EXAM		TOPIC LECTURE/ PRACTICAL EXAM		
GROUPS ASSIGNED		GROUPS ASSIGNED		
LECTURE: REFLECTION OF CHAPTRES COVERED FROM 4 TO 30		LECTURE: REFLECTION OF CHAPTRES COVERED FROM 4 TO 30		
LAB MENU: SELECT RECIPES FROM PROFESSIONAL COOKING AND		LAB MENU: SELECT RECIPES FROM PROFESSIONAL COOKING AND		
PREPARE RECIPES ACCORDING TO PRODUCT AVAILABLE IN THE		PREPARE RECIPES ACCORDING TO PRODUCT AVAILABLE IN THE		
KITCHEN. PREPARE MENU FOR SERVERY.		KITCHEN. PREPARE MENU FOR S	ERVERY.	

WEEK- SIXTEEN				
DAY THIRTY ONE	DATE: 5/27/2013	DAY THIRTY TWO	DATE 5/29/2013	
MEMORIAL DAY  COLLEGE CLOSED			LAS DAY OF CLASS GOOD LUCK!! WRITTEN FINAL EXAM	
		CLEANUP LAB 100%	PARTICIPATION	

#### **HOLIDAYS (College CLOSED)**

Martin Luther King – January 21 President's Day – February 15-18

Cesar Chavez Day – April 1 Spring Break – March 29-April 5 Memorial Day – May 27

#### **IMPORTANT DATES**

WWW ONTWINE DATES	
Last day to process Audit Add Request	February 15
Last day to petition for Credit/No-Credit	March 8
Last day for Section Transfer	
Deadline to petition for Spring/Summer 2013 Graduation	March 29
Classes end	May 25
FINAL EXAMS	May 28 - June 3
Graduation Day	June 4
PRIORITY Registration Dates - Enrollment is by appointment only, through the In	ternet
(You may not register before your appointment date and time.)	
EOPS, DSPS Foster Youth and Veterans	November 26 to 28
Continuing Students	Nov. 29 to Dec. 23
New and Re-entering Students	December 24
ADD Dates - Late ADDs are not permitted	
Deadline to add full term (16-week) classes (In Person)	February 15
(Short Term Classes Have Different Deadlines-Check with Your Instructor)	
DROP Dates (16-week classes)	
Drop classes without receiving a "W" with refund (In Person)	February 18*
Drop classes without receiving a "W" with refund (Internet)	February 18*
Drop classes without incurring fees or with a refund	
(Registration/parking/non-resident fees – 16-week semester-length classes)	
In Person/Internet	February 18*
NOTE: Contact the Offi ce of Admissions & Records for deadlines on late start, sh	nort-term, and special program classes.
Drop classes with a "W" (Letter grade is required from this date forward)	
In Person	May 3
Internet	- / -
*PLEASE NOTE: The District required earlier and revised deadlines starting Summ	
transcript record after this date. REMINDER: There is a new LACCD enrollment lin	nit. The limit is now three times to take a

class and includes both substandard grades and withdrawals. (See Important Notice, page 3)

If you stop attending a class (or wish to drop a class), YOU MUST DROP THE CLASS YOURSELF – OFFICIALLY – on or before May 5, 2013 (Internet). Failure to do so may result in a grade of "F" in that class.

NOTE: Remember to check this fall 2013 Schedule and register early! Classes may be cancelled due to low enrollment or classes may be full and closed. There are no "wait lists" available at LA Mission College.

#### **COLLEGE RESOURCES FOR STUDENTS**

Admissions and Records: Students can register for classes, request transcripts, file petitions for graduation, and drop classes at this office. For more information call 818-833-3322 or visit: http://www.lamission.edu/admissions/

Assessment Center: Offers student assessments in English, English-as-a-Second-Language (ESL) and Mathematics. Please contact the Assessment Center at (818) 364-7613 for more information or visit http://www.lamission.edu/assessment/

Bookstore: For hours of operation, book availability, buybacks, and other information call 818-364-7767 or 7768 or visit http://eagleslanding.lamission.edu/default.asp

Counseling Department Office: For appointments and information call 818-364-7655 or visit http://www.lamission.edu/counseling/

Disabled Students Programs and Services (DSP&S): For appointments, eligibility and information call 818-364-7732 or visit http://www.lamission.edu/dsps/

Extended Opportunity Programs and Services (EOPS): For appointments, eligibility and information call 818-364-7645 or visit http://www.lamission.edu/eops/

Financial Aid: For information and applications call 818-364-7648 or visit http://www.lamission.edu/financialaid/

Library: For information on hours, resources, workshops, and other services contact 818-364-7106 or visit http://www.lamission.edu/library/

Tutoring Services in Learning Center: Laboratories for Learning, Writing, Math & Science. Walk-in and appointment services offered. Call 818-364-7754 or visit www.lamission.edu/learningcenter/