CULINARY ARTS INSTITUTE
@ LOS ANGELES MISSION COLLEGE
FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 102 - FOOD PRODUCTION II
& FSMGMT 225 – RESTAURANT PRACTICUM PM
Syllabus
FALL 2013

Section:	3170
Units:	4
Location:	Culinary Arts Institute, Demo. Rm 208/Main Production Kitchen Monday/Wednesday
Hours:	Lab – 5:15pm-8:10pm (Main Kitchen)
Texts:	On Cooking, 5th Edition, Author: Prentice Hall, ISBN: 978-0-13-715576-7 NRAEF ManageFirst Program – Principles of food & beverage with ScanTron
Chef Instructors:	Chef Martin Gilligan CEC, MCFE
Phone:	JS: 818.364. 7600 ext. 7721
Email:	Gilligma@lamission.edu
Office Location:	Culinary Arts Institute Building – Rm. 217 for Chef Gilligan
Office Hours:	3:00 – 4:50 pm Tuesday / Thursday
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 DO 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.

2. 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.

COURSE DESCRIPTION: 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.

INSTRUCTIONAL METHODS: 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.

COURSE OBJECTIVES: 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.

UNIFORM CODE: 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.

ATTENDANCE: 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 fall 2013 semester we have the following events and attendance is mandatory:
Olive Festival at the Carriso Park September 21 & 22, 2013 from 12:00am / 8:00pm
Alumni Dinner at the Arroyo Room September 28, 2013 from 4:00pm / 10:00pm
We have a tentative event for the month of October, detail will follow.
Raw-Vegan-Gluten Free & Supper Foods Work shop November 14, 2013 from 11:00am/2:00pm
IFSEA Grand Ball November 23, 2013 form 4:00 /10:00pm, three course meal professional attire.
We have a tentative event for the month of December, details will follow.

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:

On Cooking, 5th Edition, Author: Prentice Hall, ISBN: 978-0-13-715576-7
NRAEF ManageFirst Program – Principles of food & beverage with ScanTron

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 roll

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:
Cuisine & Culture- Linda Civitello third edition ISBN: 978-0-470-40371-6

Class Grading

Daily Performance / Attendance	45%	or 450 points
Homework's	15%	or 150 points
Quizzes (3- I drop the lowest)	15%	or 150 points
Mid Term Exam Written / Practical	10%	or 100 points
Final Exam Written / Practical / Portfolio Project	15%	or 150 points
	100%	or 1000 points

GRADING SCALE:

900-1000 = A
800-899 = B
700-799 = C
600-699 = D
599 ≤ = F

IMPORTANT INFORMATION: 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.

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

STUDENTS WITH SPECIAL NEEDS: 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 Martin Gilligan CEC, MCFE
FOOD PRODUCTION 102/325
DAILY OPERATIONS & CLEANING SCHEDULE
TUESDAY & THURSDAY - PM 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, reach-in 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, reach-in 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 8/4/13	**WEEK 9/3/13**	**WEEK 10/8/13**	**WEEK 5/6/13**	**WEEK 6/3/13**	**WEEK 6/3/13**
Team 1 A	Team 1 B	Team 1 C	Team 1 D	Team 1 E	Team 1 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	Team 5 F	Team 5 A	Team 5 B	Team 5 C	Team 5 C
Team 6 F	Team 6 A	Team 6 B	Team 6 C	Team 6 D	Team 6 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, Chef Louis Egauras or Chef Martin Gilligan.
Student's name in **BOLD** are the Team leaders who report to Student Sous Chef.

CLEAN AS YOU GO! TEAM WORK IS KEY!

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FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 102 - FOOD PRODUCTION II
& FSMGMT 325 – RESTAURANT PRACTICUM AM
Course Outline
FALL 2013

WEEK- ONE			
DAY ONE	DATE: 8/27/2013	DAY TWO	DATE 8/29/2013
TOPIC LECTURE / LAB FIRST DAY OF CLASS		TOPIC LECTURE / LAB: REVIEW CHAPTER 7 BASIC PRINCIPLES OF COOKING AND FOOD SCIENCE HEAT AND FOOD	
LECTURE: INTRODUCTIONS, CLASS OBJECTIVES, COURSE OUTLINE, SYLLABUS, CLASS ASSIGNMENTS AND ACTIVITIES (SLIGHTLY EXTENDED LECTURE)		LECTURE: KNIFE SKILLS REVIEW PG. 143 FIGURE 7.7 BASIC CUTS AND SHAPES. .	
LAB: NO RECIPES KITCHEN OVERVIEW, REVIEW AND TOUR, REVIEW CAI CLEANING SCHEDULE AND CLOSING CHECKLIST. ASSIST WITH MENU FOR SERVERY-CYCLE MENU		LAB: KNIFE SKILLS DEMO, POTATO - JULIANNE, BRUNOISE, BATONNET, SMALL DICE, CARROT – RONDELLE, BIAS, OBLIQUE GARLIC - MINCE, PASTE ONION - CHOP , SLICE TOMATO –CONCASSER, ORANGE – PEEL, SEGMENT PREPARE MENU FOR SERVERY FROM CYCLE MENU	
COURSEWORK ASSIGNMENTS: REVIEW SYLABUS, AND EVENTS SCHEDULE FOR THIS SPRING SEMESTER			

WEEK- TWO			
DAY THREE	DATE: 9/3/2013	DAY FOUR	DATE 9/5/2013
TOPIC LECTURE / LAB REVIEW CHAPTER 4 BASIC PRINCIPLES OF COOKING AND FOOD SCIENCE FOR BUILDING FLAVORS.		TOPIC LECTURE / LAB REVIEW CHAPTER'S 8,9, BASIC PRINCIPLES OF COOKING AND FOOD SCIENCE BUILDING FLAVOR.	
LECTURE: USING THE APPROPRIATE COOKING METHOD. WHAT HAPPENS TO FOOD WHEN HEATED?		LECTURE: THE IMPORTANCE OF STOCKS IN THE KITCHEN FOR SOUPS AND SAUCE PREPARATION.	
LAB: CHICKEN FABRICATION PG. 380, CHICKEN TRUSSING PG.379, CHICKEN STOCK PG.164 RECIPES: PG. 389, 391, 394, 403, 408, 409, 410,413 PREPARE MENU FOR SERVERY FORM CYCLE MENU		LAB: CLEAR SOUPS PG. 224, VEGETABLE SOUPS PG. 232, CREAM SOUPS PG. 238, PUREE SOUPS PG. 246, BISQUES PG 253, CHOWDERS PG. 254 REVIEW THE FOLLOWING RECIPES ON: PG. 234, 235, 241, 242, 244, 248, 250, 251, 253, 255, 256, 260, 269 PREPARE MENU FOR SERVERY FORM CYCLE MENU	
COURSEWORK ASSIGNMENTS: READ AND REVIEW CHAPTER 4 ANSWER "KEY POINTS TO REVIEW" LABOR DAY COLLEGE CLOSED MATERIAL WILL BE COVERED ON WED. TAKE HOME REVIEW QUIZ, ASSIGN PORTFOLIO PROJECT.			

WEEK- THREE			
DAY FIVE	DATE: 9/10/2013	DAY SIX	DATE 9/12/2013
TOPIC LECTURE / LAB UNDERSTANDING VEGETABLES		TOPIC LECTURE / LAB: COOKING VEGETABLES	
LECTURE CHAPTER 16 UNDERSTANDING VEGETABLES		LECTURE CHAPTER 17 COOKING VEGETABLES	
LAB: CREAMED SPINACH PG. 556, PUREED BUTTERNUT SQUASH PG. 567, GLAZED ROOT VEGETABLES PG. 572, RATATOUILLE PG. 586, BRAISED RED CABBAGE PG. 583, RECIPES: PG. 574, 577, 579, 580, 582, 590, 595, 597, 587 PREPARE MENU FOR SERVERY FROM CYCLE MENU.		LAB: ONION RINGS PG. 599, MOUSSAKA PG. 595, SPAGHETTI SQUASH WITH TOMATO CONFIT PG. 595, SPINACH AND CARROT TIMBALES PG. 594, VEGETABLE FRITTERS PG. 600; SOUFFLES. PREPARE MENU FOR SERVERY FROM CYCLE MENU.	
COURSEWORK ASSIGNMENTS: READ CHAPTERS 17 AND 18. ANSWER "KEY POINTS TO REVIEW" ON INSTRUCTOR SITE. *QUIZ 1: 4, 7, 8, 9*			

WEEK- FOUR			
DAY SEVEN	DATE:9/17/2013	DAY EIGHT	DATE9/19/2013
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: PG. 691 ZUCHINNI AND EGGPLAN LASAGNA PG. 611, DUCHESSE POTATOES, PG. 612, PG. 692, 693 STUFFED BAKED POTATOES PG. 615, PG 616, POTATO CROQUETTES PG. 626, POTATO GNOCCHI PG. 678, POTATO PANCAKES PG. 622		LAB: RISOTTO + VARIATIONS PG. 648, PAELLA PG. 653, POLENTA, PG. 654, FRESH EGG PASTA + VARIATIONS AND FILLINGS PG 662 TO 670, GOURMET MACARONI AND CHEESE PG. 670 VIENNAMESE VEGATABLE PAN CAKE PG. 695, FALAFEL PG. 697	
COURSEWORK ASSIGNMENTS: READ AND REVIEW CHAPTERS 18 AND 19 ANSWER “KEY POINTS TO REVIEW”. ON INSTRUCTOR SITE			

WEEK- FIVE			
DAY NINE	DATE:9/24/2013	DAY TEN	DATE 9/26/2013
TOPIC LECTURE / LAB REVIEW STOCKS ANS SAUCES		TOPIC LECTURE / LAB UNDERSTANDING SOUPS	
LECTURE: CHAPTER 8 REVIEW STOCKS ANS SAUCES PRACTICE MAKING 5 MOTHER SAUCES AND SMALL SAUCES, INCLUDE: PG.163 AND VARIATONS (CHICKEN, FISH, VEGATABLE) MEMORIZE PG. 175 TABLE 8.5. PG. 180,185, 190, 195		LECTURE CHAPTER 9 REVIEW UNDERSTANDING SOUPS PRACTICE FOLLOWING RECIPES: PG. 234, 235, 241, 242, 244, 248, 250, 251, 253, 255, 256, 260, 269 PREPARE MENU FOR SERVERY FROM CYCLE MENU.	
LAB: BASIC WHITE STOCK PG. 164, BASIC BROWN STOCK, PG 166 BECHAMEL SAUCE PG. 183 + VARIATION, VELOUTE SAUCE PG 184 + VARIATION, ESPAGNOLE SAUCE PG. 187 + VARIATION, TOMATO SAUCE PG 190, + VARIATIONS BUERRE BLANC PG. 194 + VARIATIONS HOLLANDAISE SAUCE PG. 196 + VARIATIONS PREPARE MENU FOR SERVERY FROM CYCLE MENU.		LAB: CREAM SOUP METHOD 1 + PG 240 VARIATIONS, C REAM SOUP METHOD 2 PG. 241 + VARIATIONS, SHRIMP / LOBSTER BISQUE PG 253 CLAM CHOWDER PG. 256, FRENCH ONION SOUP PG. 257, GUMBO PG. 260, GAZPACHO PG. 271, MELON SOUP PG. 272 PREPARE MENU FOR SERVERY FROM CYCLE MENU.	
COURSEWORK ASSIGNMENTS; READ CHAPTERS 8 AND 9 ANSWER “KEY POINTS TO REVIEW”. ON INSTRUCTOR SITE QUIZ 2 CHAPTER 16-17-18-19			

WEEK- SIX			
DAY ELEVEN	DATE:10/1/2013	DAY TWELVE	DATE 10/3/2013
TOPIC LECTURE / LAB UNDERSTANDING MEATS AND GAME		TOPIC LECTURE / LAB COOKING MEATS AND GAME	
LECTURE: CHAPTER 10 COMPOSITION STRUCTURE AND QUALITY UNDERSTANDING AND HANDELING MEATS		LECTURE: CHAPTER 11 ROASTING, BROILING, GRILLING, PANBROILING, SAUTEEING, PANFRYING, AND BRAISING MEATS	
LAB MENU: SMOKE- ROASTED PORK SHOLDER WITH SPICE RUB 1&2 PG. 320, BROILED STRIP LOIN STEAK MATRED, HOTEL BUTTER PG. 327, BEEF STROGANOFF PG. 339, ASIAN STIR FRIED BEEF WITH BELL PEPPERS PG. 342 + VARIATIONS, ASIAN PORK WONTONS PG. 348		LAB MENU: BEEF SHORT RIBS SOUS VIDE PG. 352, BEEF POT ROAST PG. 356 BRAISED LAMB SHANKS PG. 356, OSSO BUCO PG. 363, SALTIMBOCCA ALLA ROMANA PG. 369, SAUERBRATEN PG 36	
COURSEWORK ASSIGNMENTS: READ CHAPTER 10-11 ANSWER “KEY POINTS TO REVIEW”. ON INSTRUCTOR SITE			

WEEK- SEVEN			
DAY THIRTEEN	DATE:10/8/2013	DAY FOURTEEN	DATE 10/10/2013
TOPIC LECTURE / CHAPTER 12 UNDERSTANDING POULTRY AND GAME BIRDS		TOPIC LECTURE CHAPTER 13 COOKING POULTRY AND GAME BIRDS	
LAB: POULTRY AND GAME BIRDS LECTURE:		LAB: ROASTING, BROILING, GRILLING, SAUTEEING, PAN FRYING, DEEP FRYING, AND BRAISING POLTRY AND GAME BIRDS	
LAB: ROAST DUCKLING AL'ORANGE PG. 393, PAN –SMOKED SPICED CHICKEN BREAST WI FRUIT SALSA PG. 394, MANDARINE ORANGE CHICKEN WITH FRIED RICE STIX CHEF GILLIG RECIPE, TEA-SMOKED DUCK PG 425, CHICKEN FRICASSEE PG.428, CHICKEN BERCY PG. 42		LAB: TURKEY POT PIE PG 422, STUFFED CHICKEN LEGS WITH PECAN BUTTER PG. 396, FRIED CHICKEN MARYLAND PG. 409, POACHED CHICKEN BREAST 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			

WEEK- EIGHT			
DAY FIVETEEN	DATE: 10/15/2013	DAY SIXTEEN	DATE 10/17/2013
Written Mid Term Exam		Written Mid Term Exam	
PRACTICAL MID TERM EXAM		PRACTICAL MID TERM EXAM	
CORSEWORK ASSIGNMENTS: PRACTICE FOR PRACTICAL MID TERM EXAM			

WEEK- NINE			
DAY SEVENTEEN	DATE: 10/22/2013	DAY EIGHTEEN	DATE 10/24/2013
TOPIC LECTURE / CHAPTER 21 SALAD DRESSINGS AND SALADS		TOPIC LECTURE / GRAINS AND BEAN SPROUTING	
LECTURE: PARTS OF A SALAD AND PLATE PRESENTATION. ENTRÉE SALADS, COMPOSED SALADS		LECTURE: CHEF JESSE'S RAW DRESSINGS—RAW CEASAR, GREEN GODDESS, AND VINAIGRETTES MADE WITH CITRUS & APPLE CIDAR.	
LAB: BASIC VINAIGRETTE PG 703 + VARIATIONS, MAYONNAISE PG. 707 + VARIATIONS, CAESAR SALAD TABLESIDE PREPARATION 727, CUCUMBER AND ONION SALAD PG. 730 TABBOULEH PG. 738, WHEATBERRY SALAD WITH MINT PG. 740,		LAB: THAI PAPAYA AND MANGO SALAD PG 745, SALAD NICOISE PG. 749, STUFFED TOMATO WITH QUINOA WARM POTATO SALAD, RAW VICHE, KALE WITH CRANBERRIES AND PINE NUT.	

WEEK- TEN			
DAY NINETEEN	DATE:10/29/201	DAY TWENTY	DATE 10/31/2013
TOPIC LECTURE / CHAPTER 22 SANDWICH IS A FAVORITE		TOPIC LECTURE / LAB: CHAPTER 23 CANAPES AND HORS D'OEUVRES	
LECTURE: TYPES OF SANDWICHES SANDWICHES AND STATION SET UPS FOR EACH TYPE		LECTURE: UNDERSTANDING CANAPES AND HORS D'OEUVRES	
LAB: CLUB SANDWICH PG.770, MONTE CRISTO PG. 771, CHEF JESSE'S FAVORITES: CLASSIC'S PARTY MELT, REUBENS.		LAB: PROCUITTO MELON, PG. 792, SAVERY CREPES, PG. 797, DEVILED EGGS, PG. 801, SPRING ROLLS WITH SPICY SWEET DIPPING SAUCE, PG. 802, INDIAN SAMOSAS, 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.			

WEEK- ELEVEN			
DAY TWENTY ONE	DATE: 11/5/2013	DAY TWENTY TWO	DATE 11/7/2013
TOPIC LECTURE / BREAKFAST PREPARATION		TOPIC LECTURE / LAB: DAIRY AND BEVERAGES	
LECTURE: CHAPTER 24 BREAKFAST PREPARATION, EGGS, BREADS, CEREALS AND MEATS		LECTURE: CHAPTER 25 DAIRY PRODUCTS COFFEE AND TEA.	
LAB: EGGS BENEDICT PG. 817 + VARIATIONS, PERFECT FRENCH OMOLETE, CHEESE SOUFFLE PG. 824, QUICHE PG. 825, PANATONE FRENC TOAST PG. 829		LAB; FRESH MOZZARELLA, FRESH RICOTTA, FRESH MARSCAPONE, FRESH, QUESO BL BURATTA, BUTTER, + VARIATIONS, CRÈME FRAICHE DEMONSTRATION.	
COURSEWORK ASSIGNMENTS: READ CHAPTERS 28 RAW VEGAN-GLUTEN FREE SEMINAR ON THURSDAY CLASS IS WELCOME!			

WEEK- TWELVE			
DAY TWENTY THREE	DATE: 11/12/2013	DAY TWENTY FOUR	DATE 11/14/2013
TOPIC LECTURE / CHAPTER 28 PRESENTATION AND GARNISH		TOPIC LETURE: PRESENTATION AND GARNISH CONT.	
LECTURE: HOT AND COLD FOOD PRESENTATION AND GARNISH TECNIQUES		LECTURE: INTERNATIONAL CUISINE SUSHI!!	
LAB: WHAT IS GARNISH? PG. 908, 911, 915, 917		BEGIN PREP FOR	
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- THIRTEEN			
DAY TWENTY FIVE	DATE: 11/19/2013	DAY TWENTY SIX	DATE 11/21/2013
TOPIC LECTURE / FOOD & WINE FESTIVAL		TOPIC LECTURE CHAPTER 27	
LECTURE: OVER VIEW OF CHAPTERS 26, 27 GARDE MANGER SAUSAGE, CURED ITEMS, PATES , TERRINES AND COLD FOODS		GARDE MANGER PRACTICAL EXAM ASSIGNED GROUPS BEGING WITH PRACTICAL & PRESENTATION	
LAB: GRAVLAX PG. 857, SMOKED SALMON PG. 858, PORK SAUSAGE PG. 867 + VARIATIONS, FRENCH GARLIC SAUSAGE		PG. 868, HOT ITALIAN SAUSAGE PG. 868, FRESH BRATWURST PG. 869, DUCK SAUSAGE, 868, BOUDIN BLANC, PG. 870, CAJON SAUSAGE PH. 872 SMOKED GARLIC SAUSAGE PG.873	

WEEK- FOURTEEN			
DAY TWENTY SEVEN	DATE: 11/26/2013	DAY TWENTY EIGHT	DATE 11/28/2013
TOPIC LECTURE / OVER VIEW CHAPTER 29, 30 INCLUDE ARTISAN BREAS		THANKSGIVING NO CLASS	
TOPIC LECTURE: CHAPTER 29 BAKESHOP PRODUCTION BASIC CHAPTER 30 YEAST PRODUCTS, UNDERSTANDING DOUGH FORMULAS AND INGREDIENTS. PRACTICAL & PRESENTATION CONT.			
COURSEWORK ASSIGNMENTS: PORTFOLIO PROJECTS DUE, STUDY FOR WRITTEN FINAL EXAM.			

WEEK- FIVETEEN			
DAY TWENTY NINE	DATE: 12/3/2013	DAY THIRTY	DATE 12/5/2013
LECTURE: REFLECTION OF CHAPTERSS COVERED FROM 4 TO 30 LAB: PRACTICAL FINAL EXAM		LECTURE: REFLECTION OF CHAPTRES COVERED FROM 4 TO 30 LAB: PRACTICAL FINAL EXAM.	
PRACTICAL & PRESENTATION CONT.		PRACTICAL & PRESENTATION CONT.	

WEEK- SIXTEEN			
DAY THIRTY ONE	DATE: 12/9/2013	DAY THIRTY TWO	DATE 12/11/2013
LAST DAY OF CLASS GOOD LUCK!! WRITTEN FINAL EXAM CLEANUP LAB 100% PARTICIPATION			

HOLIDAYS (College CLOSED12

Labor Day September 2
Veteran's Day November 11
Thanksgiving November 28 to December 1

IMPORTANT DATES

Last day to process Audit Add Request ..... September 6
Last day to petition for Credit/No-Credit ..... October 4
Last day for Section Transfer ..... September 6
Deadline to petition for Fall 2013 Graduation… ..... October 18
Classes end ..... December 7
FINAL EXAMS ..... December 9-14
Semester ends ..... December 15
PRIORITY Registration Dates - Enrollment is by appointment only, through the Internet
(You may not register before your appointment date and time.)
EOPS, DSPS Foster Youth and Veterans ..... May 2 to May 5
Continuing Students ..... May 6 to May 28
New and Re-entering Students ..... May 29
ADD Dates - *Late ADDs are not permitted*
Deadline to add full term (16-week) classes (In Person) ..... September 6
(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)..... September 8*
Drop classes without receiving a "W" with refund (Internet) ..... September 8*
Drop classes without incurring fees or with a refund
(Registration/parking/non-resident fees – 16-week semester-length classes)
NOTE: Contact the Offi ce of Admissions & Records for deadlines on late start, short-term, and special program classes.
Drop classes with a "W" *(Letter grade is required from this date forward)*
In Person ..... November 17
Internet ..... November 17

**PLEASE NOTE: This is an earlier and revised deadline. A "W" will appear on your transcript record after this date. This is a new LACCD enrollment limit. The limit is now three times to take a class and includes both substandard grades and withdrawals.*
Drop class with a "W" – Letter grade is required after this date and forward- November 17

If you stop attending a class (or wish to drop a class), YOU MUST DROP THE CLASS YOURSELF – OFFICIALLY – on or before November 17, 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/