CULINARY ARTS INSTITUTE
FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 101 - FOOD PRODUCTION I
& FSMGMT 225 RESTAURANT PRACTICUM PM

SYLLABUS
SPRING 2013

Section:	3278
Units:	2
Location:	Culinary Arts Institute Building – Demo Rm. 208/Main Production Kitchen
Hours:	Monday/Wednesday Lecture – 5:05pm-6:00pm (Demo Rm. 208) Lab – 6:05pm-9:15pm (Main Kitchen)
Texts:	Professional Cooking, 7th Edition, Author: Gisslen, ISBN: 978-0-470-19753-0 NRAEF ManageFirst Program – Food Production, Competency Guide with ScanTron
Chef Instructors:	Chef Louis Eguaras, CPFC Chef Jesse Sanchez, CEC
Phone:	LE: 818.364.7706 JS: 818.364.7148
Email:	EguaraLJ@lamission.edu SancheJS@lamission.edu
Office Location:	Culinary Arts Institute Building – Rm. 215 and Rm. 216 for Chef Sanchez
Office Hours:	By Appointment or Before Class

PREREQUISITE: FSMGNT 050 – Sanitation & Safety, FSMGMT 100 – Intro to Hospitality Industries, 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 students will demonstrate proper knowledge, skills, theory, practice of food production and basic culinary techniques for the food service industry. Students will demonstrate proper and safe use of knives. Students will perform knife cuts and cutting techniques with a minimum of 75% accuracy.

2. Upon successful completion of this course students will define what the five mother sauces are, mirepoix, roux, slurry, and liaison. Prepare and finish sauces such as cream/white, brown, butter and tomato. Prepare two basic warm emulsion sauces. Students will demonstrate dry and moist cooking

method through daily cooking exercises. Students will demonstrate how to make chicken, beef and fish stock.

3. Upon successful completion of this course students be able to apply fundamental culinary concepts and demonstrate to use kitchen equipment and tools such as ovens, stoves, mixers as well as all types of knives, pots, pans, etc. Students will learn French terminology through recipes and cooking techniques.

COURSE DESCRIPTION: Study and kitchen/laboratory experience of quantity and quality food production. Introduction and application of culinary principles and procedures for basic food preparation is experienced. This is a comprehensive hands-on introduction to culinary basics, including classic knife cuts, terminology, equipment, measurements, and ingredients. Passing competencies will include all stocks, mother sauces, soups, vegetables, and grains. Speed, time management and accuracy are emphasized.

INSTRUCTIONAL METHODS: In the Food Production I 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. Describe the basic hierarchy of a kitchen and name several positions in the kitchen brigade
2. Name the methods of heat transfer and list examples of cooking techniques that rely upon each method.
3. Select and use hand tools, measuring equipment, and thermometers properly.
4. Name the basic knife cuts and describe them.
5. Select and store canned, frozen, and prepared foods properly.
6. Use basic guidelines for selecting, receiving, and storing meats.
7. Name the market forms of fish. Receive and store fish and seafood.
8. Select and store a variety of fruits, vegetables, herbs, and fruits.
9. Define mise en place, bouquet garni and sachet d'epices . Define mirepoix, roux, slurry, and liaison.
10. Define stock and describe several uses for stocks. Identify different types of stocks and know preparation methods for each stock.
11. Name the mother sauces. Prepare and finish brown, white, tomato sauces. Prepare two basic warm emulsion sauces.
12. Select ingredients and prepare broths and vegetable soups. Prepare consommé, puree and cream soups.
13. Describe the sautéing process and explain why it is considered an a la minute technique.
14. Name the similarities and differences between roasting and baking as it relates to poultry and fish.
15. Select and prepare foods for grilling and broiling.
16. Define braising and stewing, noting the similarities and differences between these two methods.
17. Select and prepare foods that are suitable for shallow-poaching and steaming.
18. Prepare vegetables using boiling, sautéing, roasting, grilling, pureeing, and pan-frying techniques.
19. Select and prepare starches for boiling or steaming. Cook potatoes, grains and legumes.
20. Knowledge of egg by boiling, frying, poaching and scrambling. Prepare French, American/Country-style and Soufflé Omelets.

UNIFORM CODE: Students must be in proper CAI school uniform at all times. Black skull caps and white 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, neckerchief/cravat (red), 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. Plain wedding band okay. Nails must be trimmed and short. No excuse.
- No earrings (studs ok), nose rings or facial piercings.
- No hoodies or sweaters under the chef coat. If you are cold, wear white thermals under the chef coat.
- 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. If you have a beard you must purchase a beard guard and wear in the kitchen during production times.

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.

MAKING UP MISSED DAYS:

Students will not allowed to make up absents or tardiness. Each class session is ten points and late or tardiness is worth five points including e-mails and call for delay. Please allowed ample time to arrive to campus AM and PM traffic can be of challenge.

SPECIAL CATERING EVENT:

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:

April 11th Raw-Vegan- Gluten Free & Super Foods Workshop.
May 11th Food & Wine Festival.

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.

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

LAB CHECK 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.

TEXTBOOKS:

NRAEF ManageFirst Program – Food Production, Competency Guide with ScanTron
Professional Cooking 7th Edition, Author: Wayne Gisslen, ISBN: 978-0-470-19752

Recommended Reading:

Becoming a Chef – Authors: Andrew Dornenberg & Karen Page - ISBN: 0-471-15209-9
So you want to be a Chef? 2nd Edition – Authors: Brefere, Drummond and Barnes ISBN: 978-0470-08856
101 Things I Learned™ in Culinary School – Author: Chef Louis Eguaras - ISBN: 978-0-446-55030-7

TEXT & MATERIALS:

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

ASSIGNMENTS & EVALUATION:

1.	2 Progress Evaluations @ 50 points	=	100
2.	4 Quizzes @ 25 points	=	100
3.	4 Assessments	=	100
4.	Midterm/Final Exam	=	200
5.	Celebrity chef's Bio/ Spice project	=	200
6.	Participation	=	300
	Total Points	=	1000

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 it 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 Chefs:

- 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.

CULINARY ARTS INSTITUTE
FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 101 – FOOD PRODUCTION I
MONDAY/WEDNESDAY – 5:05pm-9:15pm
Course Outline
Spring 2013

Please note that the schedule below may be subject to change.

WEEK 1	DATE	TOPIC	ASSIGNMENTS
Day 1 MON	2/4	First Day! WELCOME!!! • Introductions • Class Objectives • Course Outline • Syllabus • Class Assignments & Readings ---------- Lecture: Professional Cooking (GISSLEN) Chapter 1 - The Food-Service Industry, pgs. 1-14 • History of Food Service • The Classic Kitchen Brigade • Standards of Professionalism • Kitchen etiquette • Equipment Identification, etc.	NRAEF ManageFirst - Food Production (4 wks) Chapter 1 – Establishing Standard Food Production Procedures, pgs. 1-17 • Assignment: Complete Activities on pages 12, 15, 16 and 17 and turn in on Day 2 • Write down "Know Key Terms" and turn in on Day 2 Research paper: Famous chef who changed the culinary industry. MLA format, 12 font, double spaced, cite sources, 4 pages and does not count cover page, (see Librarian at LRC), no Wikipedia! Due Day 4
Please make the necessary arrangements with your work and personal calendars to be able to participate with the events schedule for this spring semester 13'. *Events are part of the overall grade as participation and assigned projects will have an effect on final grade.*			
Day 2 WED	2/6	Lecture: Professional Cooking (GISSLEN) Chapter 2 - Sanitation & Safety, pgs. 15-40 Lab: Sanitation, Standards, Review Kitchen etiquette, Equipment Identification, etc.	NRAEF ManageFirst - Food Production Chapter 2 – Product Quality – Know Your Product, Pgs. 19-45 • Complete Activity on page 23, 42 and 45 and turn in on Day 5 • Write down "Know Key Terms" and turn in on Day 5
WEEK 2	DATE	TOPIC	ASSIGNMENTS
Day 3 MON	2/11	Lecture: Professional Cooking (GISSLEN) Chapter 3 - Tools & Equipment, pgs. 41-62 Lab/Instructor: Setting up your station, How to hold a knife, Show "claw" technique. Show how to sharpen a knife and how to hone a knife, Show how to	NRAEF ManageFirst - Food Production Chapter 3 – Receiving and Storing to Maintain Quality, Pgs. 47-71 • Complete Activity on page 71 and turn in on Day 5

		properly peel a potato. Demo Basic Knife Cuts – Potatoes/Carrots: Julienne, Brunoise, Batonnet, Macedoine (small dice), Onions, Garlic, Chives.	
Day 4 WED	2/13	Lecture: Professional Cooking (GISSLEN) Chapter 3 - Tools & Equipment, pgs. 41-62 Lab/Instructor: Explain tools and equipment. Student: Practice Knife Cuts	<u>NRAEF ManageFirst - Food Production</u> Chapter 3 – Receiving and Storing to Maintain Quality, Pgs. 47-71 • Complete Activity on page 71 and turn in on Day 5 QUIZ 1 Practical Knife Cuts Test #1
WEEK 3	DATE	TOPIC	ASSIGNMENTS
Day 5 MON	2/18	HOLIDAY: President's Day Lecture: Professional Cooking (GISSLEN) Chapter 4 - Basic Principles of Cooking and Food Science, pgs. 64-91	<u>NRAEF ManageFirst - Food Production</u> Chapter 4 –Quality in Food Production, Pgs. 73-94 • Complete Activity on page 84 and 91 and turn in on Day 6, WED
Day 6 WED	2/20	Lecture: Professional Cooking (GISSLEN) Instructor will briefly discuss Ch. 5 & 6 Chapter 5 - Menu, Recipes, and Cost Management, pgs. 93-123 Chapter 6 – Nutrition, pgs. 125-135 Lab/Instructor: Lecture on importance of menus, standardized recipes and cost management. Demo Basic Knife Cuts – Large dice, tourne, chiffonade, paysanne, oblique, and bias. Student: Practice Knife Cuts	<u>NRAEF ManageFirst - Food Production</u> Chapter 5 – Banquet and Buffet Food Production Pgs. 95-112 • Complete Activity on page 103, 112 and 114 and turn in on Day 8 • Study Chapters 1-4 Chapter 6 – Is There Food Quality in Leftover Food? Pgs. 115-127 • Complete Activity on page 125, 126 and 127 and turn in on Day 8
WEEK 4	DATE	TOPIC	ASSIGNMENTS
Day 7 MON	2/25	<u>Submit TB Test Results – Mandatory</u> Lecture: Professional Cooking (GISSLEN) Chapter 7 - Mise en Place, pgs. 137-155; Instructor will discuss planning and organization, preliminary cooking and flavoring; preparation for frying; handling convenience foods Lab/Instructor: Explain techniques of mise en place and how to improve time management techniques. Chapter 8 - Stocks & Sauces pgs. 157-221 Lab/Instructor: Demo making roux and slurry; Bouquet Garni, Sachet D'epices,	<u>NRAEF ManageFirst - Food Production</u> Chapter 7 – Building a Quality System Pgs. 129 • Complete Activity on page 139, 140, 142, 145, 148, and 151 and turn in on Day 9

		and Onion Pique. Demo making chicken stock and brown veal stock. Demo béchamel and Velouté sauces Student: practice knife cuts, roux, béchamel and Velouté sauces.	
Day 8 WED	2/27	Lecture: Professional Cooking (GISSLEN) Chapter 8 (cont.) - Stocks & Sauces, pgs. 157-221 Lab/Instructor: Demo espagnole, classic tomato sauce and hollandaise sauces. Student: practice espagnole, classic tomato and hollandaise sauce. Demo Maitre d'Hôtel butter (Beuerr Compose)	<u>NRAEF ManageFirst - Food Production</u> • Write down "Know Key Terms" and turn in on Day 9 Professional Cooking (GISSLEN) Chapter 8 - Review Terms on pg 221 and answer Questions 1-10 and turn in on Day 10. QUIZ 2 Practical Knife Cuts Test #2
WEEK 5	DATE	TOPIC	ASSIGNMENTS
Day 9 MON	3/4	Lecture: Professional Cooking (GISSLEN) Chapter 9 – Soups: Clear, Thick, Specialty pg. 223 Lab/Instructor: Discuss Consommé, demo Mushroom Barley Soup, p. 234 and Puree of Carrot Soup, p.247 Student: produce above soups.	<u>NRAEF ManageFirst - Food Production</u> • Write down "Know Key Terms" and turn in today. Professional Cooking (GISSLEN) Chapter 8 - Review Terms on pg. 221 and answer Questions 1-10 and turn in on Day 10.
Day 10 WED	3/6	Lecture: Professional Cooking (GISSLEN) Chapter 9 – Soups: Clear, Thick, Specialty (cont.), pg. 223 Lab/Instructor: Demo Cream of Mushroom Soup, p.240-241 and French Onion Soup Gratinée, p.257 Student: produce above soups	Professional Cooking (GISSLEN) Chapter 9 – Review Terms on pg 273 and answer Questions 1-6 and turn in on Day 11.
WEEK 6	DATE	TOPIC	ASSIGNMENTS
Day 11 MON	3/11	Lecture: Professional Cooking (GISSLEN) Read: Professional Cooking (GISSLEN) Chapter 16 - Understanding Vegetables; Chapter 17 – Cooking Vegetables pgs. 522-601 Lab/Instructor: Demo proper vegetable preparation techniques, preparing artichokes and trimming asparagus. Demo Peas, Carrots and Pearl Onions, p. 565, Creamed Spinach, p. 566 and Haricot Verts with Roasted Peppers and Bacon, p. 569 Student: Produce above.	Chapter 16 & 17 – Review Terms on pgs. 559 and answer Questions 1-7 on pg. 601 and turn in on Day 12. *<u>Chef Jesse will be in Vegas with a competition team 3/12,13/13.</u>*

Day 12 WED	3/13	Lecture: Professional Cooking (GISSLEN) Chapter 17 – Cooking Vegetables (cont.) pgs. 522-601 Lab/Instructor: Demo Glazed Root Vegetables or Glazed Carrots, p. 572, Brussel Sprouts with Walnuts, p.582 and Roasted Winter Vegetables, p. 590 Student: Produce above.	
WEEK 7	DATE	TOPIC	ASSIGNMENTS
Day 13 MON	3/18	Lecture: Professional Cooking (GISSLEN) Chapter 18 – Potatoes, p.603 Lab/Instructor: Demo Pommes Puree (Mashed Potatoes), p.611; Pommes Duchess, p.612 and Oven Roasted Potatoes, p. 615 Student: Produce above.	*Hormel Presentation Tentative*
Day 14 WED	3/20	Lecture: Professional Cooking (GISSLEN) Chapter 18 – Potatoes, p.603 (cont.) Lab/Instructor: Demo Pommes Dauphinoise, p. 617, Pommes Anna, p. 619 and Pommes Lyonnaise, p. 622 Student: Produce above.	PROGRESS CHECK 2 Professional Cooking Quiz 3 Chapter 8, 9, 16, 17
WEEK 8	DATE	TOPIC	ASSIGNMENTS
Day 15 MON	3/25	Lecture: Professional Cooking (GISSLEN) Chapter 19 – Legumes, Grains, Pasta, and Other Starches; Lab/Instructor: Demo Pasta e Fagioli, p. 636, Rice Pilaf, p. 647, Risotto alla Parmegiana, p. 648-649 Student: Produce above.	KNIFE SKILLS PRACTICAL TEST #2 Chapter 19 – Review Terms on pgs. 679 and answer Questions 1-8 on pg. 679 and turn in on Day 17.
Day 16 WED	3/27	FIELDTRIP! The Cheese Store, Beverly Hills!	FIELDTRIP! The Cheese Store, Beverly Hills!
WEEK 9	DATE	TOPIC	ASSIGNMENTS
Day 17 MON	4/1	NO CLASS – SPRING BREAK!	NO CLASS – SPRING BREAK!
WEEK 9 Day 18 WED	4/3	NO CLASS – SPRING BREAK!	NO CLASS – SPRING BREAK!

WEEK 10	DATE	TOPIC	ASSIGNMENTS
Day 19 MON	4/8	Lecture: Professional Cooking (GISSLEN) Chapter 19 – Legumes, Grains, Pasta, and Other Starches; Lab/Instructor: Demo making fresh egg pasta, Ravioli with Cheese Filling, p. 653, Fettuccini Alfredo, p. 665 and Fettuccini Alfredo (pg. 667) Student: Produce entrees above.	
Day 20 WED	4/10	Lecture: Professional Cooking (GISSLEN) Chapter 19 – Legumes, Grains, Pasta, and Other Starches; Lab/Instructor: Demo making fresh egg pasta, Ravioli with Cheese Filling, p. 653, Fettuccini Alfredo, p. 665 and Fettuccini Alfredo (pg. 667)	KNIFE SKILLS PRACTICAL TEST #3 *RAW-VEGAN-GLUTEN FREE & SUPER FOODS WORSHOP 4/11/13* *TIME FROM 11:OOAM/2:00 PM* *ALL STUDENTS ARE WELCOME TO PARTICIPATE AND BE PRESENT.*
WEEK 11	DATE	TOPIC	ASSIGNMENTS
Day 21 MON	4/15	Chapter 20 - Cooking for Vegetarians - pgs. 603-697 Lab/Instructor: Demo Noodle Bowl with Stir-Fried Vegetables, Tofu, and Peanuts, p. 690 and Zucchini and Eggplant Lasagna, p. 691. Student: Produce entrees above.	NRAEF Competency Exam!!!
Day 22 WED	4/17	Lecture: Professional Cooking (GISSLEN) Chapter 24 – Breakfast Preparation pgs. 811-831 Lab/Instructor: Discuss components of egg cookery and breakfast presentation. Demo boiled eggs, poached eggs, Country-style omelets and Classic French Omelet. Students: Produce entrees above.	Chapters 24 – Review Terms
WEEK 12	DATE	TOPIC	ASSIGNMENTS
Day 23 MON	4/22	Lecture: Professional Cooking (GISSLEN) Chapter 24 – Breakfast Preparation Lab/Instructor: Demo Summer Squash, Spinach, and Leek Frittata, pg. 824, Cheese Soufflé, pg.824, and Quiche au Fromage, pg. 825 Students: Produce above. Explain Mystery Basket for Week 12.	Review Chapters covered so far

Day 24 WED	4/24	Lecture: Professional Cooking (GISSLEN) Chapter 12 – Understanding Poultry Lab/Instructor: Demo Trussing and fabrication techniques Students: Practice Trussing and fabricating chicken	Chapter 12 – Review Terms Professional cooking Quiz 4 Chapter 18, 19, 20, 24 *REASERCH RECIPERS FOR FOOD & WINE FESTIVAL.*
WEEK 13	DATE	TOPIC	ASSIGNMENTS
Day 25 MON	4/29	Lecture: Professional Cooking (GISSLEN) Chapter 13 – Cooking Poultry Lab/Instructor: Demo Roast Chicken with Natural Gravy, p. 388 and Stuffed Chicken Legs with Pecan Butter, p. 396 Students: Produce above.	*FINAL RECIPES FOR FESTIVAL DUE.* *PRACTICE RESIPES.*
Day 26 WED	5/1	Lecture: Professional Cooking (GISSLEN) Chapter 13 – Cooking Poultry Lab/Instructor: Demo Chicken Fricassee, p. 428, Chicken Chasseur, p. 429 Students: Produce above.	HERB/SPICE PROJECT DUE Chapters 12 – Review Terms *TURN IN REQUSITION FOR SELECTED RECIPER*
WEEK 14	DATE	TOPIC	ASSIGNMENTS
Day 27 MON	5/6	Lecture: Professional Cooking (GISSLEN) Chapter 13 (cont.) Lab/Instructor: Demo Chicken alla Cacciatora, p. 431 and Chicken Braised with Vinegar, p. 432 Students: Produce above	HERB/SPICE PROJECT DUE Chapter 13 – Review Terms *BEGIN PREPARING RECIPES FOR EVENT BE SURE TO COORDINATE WITH GROUP.*
Day 28 WED	5/8	Lecture: Professional Cooking (GISSLEN) Chapter 13 Lab/Instructor: Mystery basket explained Students: Students practical Mystery Basket practical	HERB/SPICE PROJECT DUE *FOOD & WINE FESTIVAL* *MAY 11, 2013* *2:00 - 7:00 PM* FAMILY MEMBER ARE WELCOME TO PURCHASE TICKETS SHOW YOUR TALENT!!
WEEK 15	DATE	TOPIC	ASSIGNMENTS
Day 29 MON	5/13	Lecture: Professional Cooking (GISSLEN) Chapter 14 –Fish and Shellfish Lab/Instructor: Demo fabricating round and flat fish. Demo Cleaning Shrimp. Demo Fillet of Sole Meuniere, p. 487, Pan-fried Catfish and Shrimp Etouffee, p. 493Students: Produce entrees above.	Chapter 14 – Review Terms
Day 30 WED	5/15	Lecture: Professional Cooking (GISSLEN) Chapter 15 Cooking fish and shellfish Lab/Instructor: Demo fabricating salmon. Demo Pan-Smoked Salmon Fillet with Pepper Salad, p. 476 and Broiled Salmon in Escabeche, p. 482 Students: Produce above	

WEEK 16	DATE	TOPIC	ASSIGNMENTS
Day 31 MON	5/20	Practical cooking guidelines. Group one	
Day 32 WED	5/22	Practical cooking Group two	
WEEK 17	DATE	TOPIC	ASSIGNMENTS
Day 33 MON	5/27	Practical cooking Group three	
Day 34 WED	5/29	FINAL EXAM – Written Final – 50 questions KITCHEN CLEAN UP	

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

Last day to process Audit Add Request ..... February 15
Last day to petition for Credit/No-Credit ..... March 8
Last day for Section Transfer ..... March 8
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 Internet
(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, short-term, and special program classes.
Drop classes with a "W" *(Letter grade is required from this date forward)*
In Person ..... May 3
Internet ..... May 5
**PLEASE NOTE: The District required earlier and revised deadlines starting Summer 2012. A "W" will appear on your transcript record after this date. REMINDER: There is a new LACCD enrollment limit. 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/

IMPORTANT:

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO CAI & MISSION COLLEGE SCHEDULE, FACULTY FUNCTIONS AND PRODUCT/INGREDIENT AVAILABILITY.