



CULINARY ARTS INSTITUTE CLN ART 060 – CULINARY ARTS ORIENTATION & TECHNIQUES SYLLABUS – SUMMER 2022 (On Campus)

Section: 13982/13983
Units: 4 Units (CSU)
Location: Culinary Arts Institute Bldg., Room 228
Hours: Session A – 06/13/2022 – 07/17/2022
5-Weeks - Mondays through Fridays
Lecture: 7:00am – 8:20am – Lecture – CAI Bldg., Room 228
Canvas Assignments / Discussions
Lab: 8:30am – 12:55pm – CAI Bldg., Modular Kitchen
Texts: On Cooking, 6th Edition – ISBN: 978-0134441900
Technology: PowerPoint Presentations, Canvas, Videos
Chef Professor: Chef Louis Eguaras
Email: equaralj@lamission.edu
Office Location: CAI Bldg., Faculty Offices, Room 215
Office Hours: By Appointment Only

PREREQUISITE: Co-requisite is CLNART 050 – Sanitation & Safety

(You will not be admitted to CLN ART 060 unless you are enrolled in CLN ART 050 simultaneously.)

COURSE DESCRIPTION:

Students will be introduced to culinary theories and develop skills in knife handling, food fabrication, ingredient identification, proper use of small and large equipment, use of recipe weights and measures, recipe development and cooking fundamentals. Students will apply history, description, and interrelationships of the hospitality industries with an emphasis on the multifaceted food service industry. Introduction to the world of commercial food production.

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.

STUDENT LEARNING OUTCOMES:

- Students will define, explain and apply the basic culinary terminology in daily kitchen/lab environments, identify cooking processes and techniques, evaluate and appraise completed products.
- Prepare food items according to demonstration standards.
- Evaluate food items and revise finished products as needed.

WHAT ARE STUDENT LEARNING OUTCOMES?

Student Learning Outcomes (SLO's) focus on designing 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.

INSTRUCTIONAL METHODS:

In the CLN ART 060 course, various methods of instruction are utilized, including online lectures based on *On Cooking, 6th Edition* textbook, class discussions, and cooking demonstration by Chef Professor and videos students view on their own via Canvas. A primary objective of this particular course is to establish an atmosphere in which each student feels that he may express his own point of view without feeling threatened, and that questions may be asked and answered without embarrassment. No limits are placed upon the subject matter or the extent of questioning, except that all discussions should be in "good taste" and with due recognition of the varying personal, economic, religious, and social backgrounds of each class member and the level of maturity of the group as a whole.

Other Recommended Reading:

- Food in History by Reay Tannahill
- The Science of Cooking by Dr. Stuart Farrimond
- Spice by Dr. Stuart Farrimond
- Cuisine & Culture by Linda Civitello
- Becoming a Chef by Andrew Dornenberg & Karen Page
- So you want to be a Chef? 2nd Edition by Brefere
- 101 Things I Learned in Culinary School, 2nd Edition by Louis Eguaras

WEARING MASKS & UNIFORM CODE:

Wearing Masks/Facial Covering on Campus

In compliance with Health Orders from the Los Angeles County Department of Public Health, the Los Angeles Community College District, [Board Policy 2800](#), approved [August 4, 2021](#), all students, employees and visitors, regardless of vaccination status, shall wear a mask or face covering while inside any District building, classroom, library, gymnasium, facility or other indoor setting. These requirements are in place to fulfill the Board's statutory obligation to protect its students, faculty, employees and visitors from the risks associated with the spread of infectious diseases, including the spread of the COVID-19 virus and its variants.

Students who fail to wear a mask/face covering while indoors at all LACCD colleges and facilities, including classrooms, will be asked to either comply or to leave the classroom immediately. Continued failure to comply constitutes a violation of the Student Code of Conduct as outlined in [Board Policy 5500](#) and students may be subject to further disciplinary action. Pursuant to Education Code Section 76032, students may be removed from class for up to two (2) class sessions for refusing to wear the mask/face coverings required by this Board Policy. Further or repeated offenses may result in discipline pursuant to Education Code, Board Rules, and Board Policy.

Exceptions to the mask/facial covering requirement are that the student has a valid medical exception currently on file in their college's Disabled Student Programs and Services / Office of Special Services (DSPS/OSS) office, such as a medical condition, including mental health or disability, that prevents wearing a mask, or, for students who are hearing impaired or communicating with a person who is hearing impaired, where the ability to see the mouth is essential for communication. To facilitate sign language use in the classroom, faculty and sign-language interpreters may remove their face covering for instruction purposes only. In such cases, faculty and interpreters must maintain six feet of distance from all others in the classroom. Should any student have an approved exemption from wearing a mask/face covering, they must also maintain six feet of distance from all others.

Board Policy 2800: <http://go.boarddocs.com/ca/laccd/Board.nsf/goto?open&id=C5LNVM612301>

Board Policy 5500: <http://go.boarddocs.com/ca/laccd/Board.nsf/goto?open&id=C54M4A560575>

Board Action August 4, 2021:

<http://laccd.edu/Documents/NewsDocuments/2021/LACCD%20Board%20Adopts%20Policies%20Regarding%20Masking%20and%20Vaccinations%20August%204%20Screen.pdf>

Online Students:

ONLINE ONLY STUDENTS who are not attending an in person, on campus class are not required to purchase a CAI-LAMC Student Uniform.

On Campus Students:

On Campus or at CAI-LAMC Bldg.

Students must be always in proper Student CAI school uniform or out of uniform completely. This means you have to be completely out of uniform and not mix jeans and other clothing with the CAI student uniform. It is mandatory that masks be worn at all times when inside the CAI Bldg. or inside the classroom and kitchen labs.

When in uniform, black skull caps and bib aprons are necessary **only** if food is being prepared in the Modular Kitchen or Main Production Kitchen. By law, students must wear appropriate attire in the food production laboratory. It is the student's responsibility to be dressed in clean, proper CAI Student Uniform 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 EXCEPTIONS OR EXCUSES! Remember, always wear your mask inside the CAI Bldg.**

Complete CAI-LAMC Student Uniform (On Campus Classes):

- CAI-LAMC Student White Chef Coat, **white** neckerchief/cravat, white bib apron, black skull cap, heavy non-slip black shoes with shoe laces/ties or clogs, black or white socks, and houndstooth/checkered pants. NO HAIRNETS without black skull caps allowed.
Student will be sent home and marked absent if not in FULL uniform. If the LAMC Student Store does not have the necessary items you need to be in full uniform, you will still be sent home and marked absent.
- No makeup, lipstick or thick mascaras allowed when in the kitchen.
- No nail polish, faux nails or rings. Nails must be trimmed and short. **No excuse!**
- No earrings, nose rings or facial piercings in the kitchen.
- No watches, chain or friendship bracelets allowed in the kitchen.
- No hoodies or sweaters under the chef coat. If you are cold, wear white thermals under the chef coat.
- Completely clean shave or trimmed 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.

ADDITIONAL EQUIPMENT & MATERIALS NEEDED:

1. Cellphone, PC or laptop is needed for instruction, assignments via Canvas.
2. Notebook (8 ½ x 11" notebook for taking notes)
3. 1 Chef's/French knife, 1 paring knife and 1 tourne knife

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.

ATTENDANCE (LAMC College Catalog 2021 - 2022, pg. 164)

“The student is expected to attend every meeting of all classes for which they are registered. A student absent from classes for emergency reasons must inform his or her instructor of the reason for the absence.

Students who have preregistered for a class and who do not attend the first meeting of the class may forfeit their right to a place in the class. Students should contact the instructor directly to inform them of the circumstances related to the absence. The instructor will then decide if the reasons provided for the absence are appropriate for allowing the student to remain in class. Mitigating circumstances may be considered by the instructor. Whenever absences “in hours” exceed the number of hours the class meets per week, the student may be excluded from class by the instructor.

It is the student’s responsibility to officially drop from any class he/she does not plan to continue to attend. Any drops or exclusions that occur between the end of the 3rd week and the end of the 12th week will result in a “W” on the student’s record. Drops are not permitted beyond the end of the 12th week. An evaluative grade (“A,” “B,” “C,” “D,” “F,” “P,” or “NP”) will be assigned to students who are enrolled past the end of the 12th week. After the last day of the 12th week (or 75 percent of the time the class is scheduled, whichever is less) the student may petition to withdraw from class demonstrating extenuating circumstances. For further details, refer to the “W” section of “Grading Symbols and Definitions.”

LATE ASSIGNMENTS & MISSED WORK:

- If a student is late turning in an assignment, discussion, or quiz, the assignment, discussion, or quiz will have **10 points deducted** from the overall score.
- The student must contact his/her Chef Professor ahead of time to arrange to make-up any assignment, discussion or quiz prior to his/her return to the next scheduled class.
- If a student does not contact the Chef Professor ahead of time to make-up the assignment, discussion or quiz/final exam before the day he/she returns to the next scheduled class, the **student will receive a zero (0)** for the quiz/exam/assignment/discussion. *For on campus classroom setting -- If a student arrives late to class, and a quiz or exam is still in progress, the student will be allowed to take the quiz/exam but receive a deduction of ten (10) points.*

Late Assignments/Discussions:

- Assignments/Discussions/Quizzes turned in after due date = minus 10 points
- **No late assignments/discussions will be accepted after two weeks of due date**

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.

EVALUATION METHODS:

Grading is based upon weekly class assignments, participation on in lectures and lab classes, daily lab cooking practicals (Lessons 1 through 32), knife cuts practicals, quizzes, final written exam and final cooking exam. Attendance and participation in class will also be evaluated.

- Student Weekly Recipe Packet for Lab Practical – packet available on Canvas. This is for Lessons 1 through 32.

GRADING PROCEDURES

1. Assignments/Homework: 200 points

Complete all *Question for Discussion* and *Terms to Know* assignments at the end of each chapter assigned from the *On Cooking, 6th Edition* textbook. You will earn 25 points per chapter for homework. These will be turned in via canvas only. **ALL ASSIGNMENTS/HOMEWORK MUST BE TYPED NOT HANDWRITTEN AND TURNED IN CANVAS.**

2. Daily Participation in Lab Assignments & Practicals/Attendance: 300 points

If you are not present in class for lecture/lab and participate on lab assignments and practicals, you will lose points and your grade will be lowered. Attendance and participation are very important part of your grade, and is required to pass the class.

- *On campus, proper cleaning of the Modular Kitchen areas is part of participation.*

3. Quizzes: 200 points

There will be two quizzes worth 100 points each.

4. Final exam: 100 points

The final exam is based on the material covered.

5. Class Projects: 200 pts.

- **“On Experience” Project: 100 points**

Write a two-page inspiration paper anecdote, summary and/or reason why “you” want to become a chef in the near future. This can include family inspiration, a celebrity chef who inspired you, personal drive and/or ambition to open your very own restaurant or simply your desire to cook better at home for your family.

- **Top LA Chefs Biography Research Project: 100 points**

The Top LA Chef’s biography project is a four page research MLA formatted paper of a famous Los Angeles Chef like Chefs Curtis Stone, Niki Nakayama, Michael Cimarusti, Sang Yoon, Nancy Silverton, Osvaldo Maiozzi, etc. Each student will be selecting a particular chef from Los Angeles who has made an impact in the culinary field. This can be based on a current chef in Los Angeles ONLY.

Assignments/Homework	20%
Daily Class Participation	30%
Quizzes	20%
Final Exam	10%
Research Essay	20%

GRADES:

93% – 100%	= A
85% – 92%	= B
75% – 84%	= C
69% – 74%	= D
68% and below	= F

Success Tips from Chef Eguaras:

- **SHOW UP** TO LECTURE & LAB ON TIME!
- Have your books available on every lecture class meeting or when instructed by Chef Professor
- Read/Review the recipes and chapters prior to attending lecture class in advance and review thoroughly
- Turn in chapter assignments and quizzes/finals on time
- **Oh yes and... HAVE FUN COOKING!**

CULINARY ARTS INSTITUTE at LOS ANGELES MISSION COLLEGE
CLN ART 060 – CULINARY ARTS ORIENTATION & TECHNIQUES
Mondays through Fridays
Lecture: 7:00am to 8:20am (CAI Bldg., Room 228)
Lab: 8:30am to 12:55pm (Modular Kitchen)
Course Outline – Summer 2022

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

Week 1 (06/13 – 06/17):

- Lecture
 - Avatar (Canvas)
 - CA Student Handbook – Student Acknowledgement Page (Canvas)
 - Homework – Chapters 1 through 8 and 11 (On Cooking textbook)
- Lab
 - Student Recipes for Lab Practical Manual
 - Lessons 1 through 12
- **Due – “On Experience” Paper on Sunday, 06/19/2022**
- **Quiz 1 on Chapters 1 through 4 on Sunday, 06/19/2022**

Week 2 (06/20 – 06/24):

- Lecture
 - Homework – Chapters 9 through 12 (On Cooking textbook)
- Lab
 - Student Recipes for Lab Practical Manual
 - Lessons 13 through 18

Week 3 (06/27 – 07/1):

- Lecture
 - Homework – Chapters 21 through 24, and 26 (On Cooking textbook)
- Lab
 - Student Recipes for Lab Practical Manual
 - Lessons 13 through 18
- **Due - Top LA Chefs Bibliography Essay due on Sunday, July 3rd.**
- **Quiz 2 on Chapters 5 through 8**

Week 4 (7/4 – No Class/Independence Day -- 7/5 – 7/8):

- Lecture
 - Homework – Culinary Terminology for Chapters 1 through 5 (On Cooking textbook)
- Lab
 - Student Recipes for Lab Practical Manual
 - Lessons 24 through 27

Week 5 (7/11 – 07/15):

- Lecture
 - Homework – Culinary Terminology for Chapters 5 through 8 (On Cooking textbook)
 - **Final Written Exam**
- Lab
 - Student Recipes for Lab Practical Manual
 - Lessons 28 through 32;
 - **Friday, July 15th – Final Knife Cuts Practical and Final Cooking Practical**

HOLIDAYS (College CLOSED)

Independence Day – Monday, July 4th

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO LA MISSION COLLEGE'S SCHEDULE, PRODUCT & INGREDIENT AVAILABILITY.