

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Culinary Skills Development

Prefix and Course Number: CUL 124

Version Date: 1/3/2022

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Properly perform all classical dry, moist and combination cooking methods.
- Properly perform a variety of bone-in and boneless fabrication techniques and yield using poultry.
- Properly prepare a variety vegetables, starches, legumes, and grains.
- Define a variety of cheese categories.
- Perform the making of fresh cheese.
- Properly perform classic egg cookery preparations.
- Describe, identify, apply, and demonstrate basic food presentation concepts including individually plated as well as platter and buffet arrangement.
- Identify, describe, and prepare an assortment of common garde manger production techniques including appetizers and hors d'oeuvres.
- Prepare foods for preservation.

Course Outline:

- I. Cooking methods
 - a. Pan-frying and deep-frying
 - b. Roasting and baking
 - c. Barbecuing
 - d. Grilling and broiling
 - e. Braising and stewing
 - f. Shallow poaching
 - g. Deep poaching and simmering
 - h. Boiling and steaming
- II. Poultry Fabrication
 - a. Bone-in portion cuts
 - b. Boneless portions cuts
- III. Vegetable and Starch Cookery
 - a. Fresh, frozen and canned/preserved vegetables
 - b. Fresh and frozen and canned/preserved starches
- IV. Garde Manger
 - a. Cold food displays
 - b. Salads
 - c. Appetizers and hors d'oeuvre