

1. Curriculum Action

- New Course Course Modification Five Year Review

2. Proposer

Lorelle Peros

3. Department

- Allied Health Business & Hospitality Career & Tech Education
 English Humanities Social Science
 Science/Tech/Eng/Math

4. Course Alpha

HOST

5. Course Number

120

6. Course Title

Introduction to Culinary Arts

7. If this is a course modification or a five year review, please check the curriculum items being modified.

- | | | |
|--|--|---|
| <input type="checkbox"/> 1. Course Alpha | <input type="checkbox"/> 2. Course Number | <input type="checkbox"/> 3. Course Title |
| <input type="checkbox"/> 4. Credits | <input type="checkbox"/> 5. Contact Hours | <input type="checkbox"/> 6. Course Description |
| <input type="checkbox"/> 7. Prerequisites | <input type="checkbox"/> 8. Corequisites | <input type="checkbox"/> 9. Rec Prep |
| <input type="checkbox"/> 10. Cross-list w other course | <input type="checkbox"/> 13. Grading Method | <input type="checkbox"/> 14. Repeatable for credit? |
| <input type="checkbox"/> 15. SLOs | <input type="checkbox"/> 16. Course Competencies | <input type="checkbox"/> 17. Content & Timeline |
| <input type="checkbox"/> 18. PLOs | <input type="checkbox"/> 19. CASLOs | <input type="checkbox"/> 21. Method of Delivery |
| <input type="checkbox"/> 22. Text and Materials | <input type="checkbox"/> 23. Maximum Enrollment | <input type="checkbox"/> 29. Course Designation |
| <input type="checkbox"/> 31. Catalog Modification | | |
| <input type="checkbox"/> Other | | |

8. Proposed Semester

Fall 2015

9. Effective Semester (1 Year from Proposed Semester)

Fall 2016

University of Hawaii Maui College
HOST 120 - Introduction to Culinary Arts

2015.73

1. Course Alpha.

HOST

2. Course Number.

120

3. Course Title/Catalog Title.

Introduction to Culinary Arts

4. Number of Credits.

2

5. Contact Hours/Type.

- Hour lab (3)
- Hour lecture (1)

6. Course Description.

Provides an overview of the culinary industry within the hospitality industry. Identifies and practices skills necessary in the professional kitchen.

7. Pre-Requisites.

CULN 112 with grade C or better (or concurrent), or consent.

8. Co-requisites.

None

9. Recommended Preparation.

None

10. Is this a cross-listed course?

NO

11. Reason for Proposal. Why is this course being proposed or modified? This question requires specific information as part of the explanation.

This course, designed for Hospitality & Tourism (HOST) majors, provides a general overview of Culinary Arts within the hospitality industry. This 2-credit course is intended to replace the required CULN 123 course (Culinary Skill Development - 4 credits) currently required for HOST majors. The SLOs for CULN 123 are geared for students who intend to be professional culinarians. A culinary course focusing on basic food production is needed in the HOST program map to fulfill accreditation requirements.

12. Effective Semester and Year.

13. Grading Method. What grading methods may be used for this course?

- Standard (Letter,Cr/NCr,Audit) (0)

14. Is this course repeatable for credit? How often can this course be counted toward a degree or certificate?

NO

15. Course Student Learning Outcomes (SLOs).

Course SLO/Competency	Identify and explain the various kinds of commercial and industrial food operations, and service styles in the industry today.	Demonstrate skills necessary in the professional kitchen with an emphasis on cooking methods and utilizing equipment and tools of the culinary trade.	Discuss and analyze the function and identification of ingredients and use them to produce and evaluate food products with emphasis on balancing proper flavors, seasoning, textures, and pleasing visual presentation.	Identify and employ the use of standardized recipes, measurements, portion control procedures, and basic food costing.	Perform proper safe food handling and sanitation procedures.	Demonstrate appropriate personal hygiene standards.	Prepare for and participate in a catered function.	Prepare food using various cooking techniques.
Identify and safely demonstrate culinary skills and practices necessary in the professional kitchen.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Identify and practice industry safety and sanitation standards and demonstrate appropriate personal hygiene standards in the professional kitchen.		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Course SLO/PSLO	Identify and demonstrate skills essential for successful employment in leadership positions in the hospitality industry through the values of Ho'okipa (hospitality), Lualima (teamwork), and Alaka'i (leadership).	Demonstrate the skills of a lifelong learner through the values of 'Ike'oa (learning to learn) and Kuleana (civic responsibility).
Identify and safely demonstrate culinary skills and practices necessary in the professional kitchen.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Identify and practice industry safety and sanitation standards and demonstrate appropriate personal hygiene standards in the professional kitchen.	<input checked="" type="checkbox"/>	

16. Course Competencies.

Competency
Identify and explain the various kinds of commercial and industrial food operations, and service styles in the industry today.
Demonstrate skills necessary in the professional kitchen with an emphasis on cooking methods and utilizing equipment and tools of the culinary trade.
Discuss and analyze the function and identification of ingredients and use them to produce and evaluate food products with emphasis on balancing proper flavors, seasoning, textures, and pleasing visual presentation.
Identify and employ the use of standardized recipes, measurements, portion control procedures, and basic food costing.
Perform proper safe food handling and sanitation procedures.
Demonstrate appropriate personal hygiene standards.
Prepare for and participate in a catered function.
Prepare food using various cooking techniques.

17. Recommended Course Content and Timeline. The course content facilitates the course competencies. Course content may be organized by weeks, units, topics or the like.

- 1 - 2 weeks
Overview & equipment ID

Safety & sanitation
 Cooking methods
 Food costing and product comparison
 Knife cuts
 Mise en place
 Emulsion

1 - 2 weeks
 Purchasing/cost control
 Portion control
 Storage of food products
 Stock preparation
 Product identification
 Standard recipes
 Vegetable cookery
 Dry heat roasting

1- 2 weeks
 Quick breads
 Creaming methods
 Supermarket comparison
 Starch cookery
 Saute

1-2 weeks
 Yeast dough
 Dining out review
 Sear, roast, sweat, caramelize
 Desserts

1 week
 Exam
 Team practical

1-2 weeks
 Field trip(s) and preparation for/participation in a catered function

18. Program Learning Outcomes.

Program SLO
Identify and demonstrate skills essential for successful employment in leadership positions in the hospitality industry through the values of Ho'okipa (hospitality), Laulima (teamwork), and Alaka'i (leadership).
Demonstrate the skills of a lifelong learner through the values of 'Ike loa (learning to learn) and Kuleana (civic responsibility).

19. College-wide Academic Student Learning Outcomes (CASLOs).

	Creativity - Able to express originality through a variety of forms.
	Critical Thinking - Apply critical thinking skills to effectively address the challenges and solve problems.
	Information Retrieval and Technology - Access, evaluate, and utilize information effectively, ethically, and responsibly.
	Oral Communication - Practice ethical and responsible oral communications appropriately to a variety of audiences and purposes.
<input checked="" type="checkbox"/>	Quantitative Reasoning - Synthesize and articulate information using appropriate mathematical methods to solve problems of quantitative reasoning accurately and appropriately.

Preparatory Level

Written Communication - Write effectively to convey ideas that meet the needs of specific audiences and purposes.

20. Linking.

21. Method(s) of delivery appropriate for this course.

- Classroom/Lab (0)

22. Text and Materials, Reference Materials, and Auxiliary Materials.

- Labensky, Hause and Martel. On Cooking. 5th. Prentice Hall, 2011, -10: 0-13-157923-1.

23. Maximum enrollment.

15

24. Particular room type requirement. Is this course restricted to particular room type?

YES

Kitchen is required for lab.

25. Special scheduling considerations. Are there special scheduling considerations for this course?

NO

26. Are special or additional resources needed for this course?

No.

27. Does this course require special fees to be paid for by students?

NO

28. Does this course change the number of required credit hours in a degree or certificate?

Yes. The Certificate of Achievement is reduced by 4 credits due to the replacement of HOST 120 (2 cr) for CULN 123 (4 cr) and other modifications within the HOST Program map.

29. Course designation(s) for the Liberal Arts A.A. degree and/or for the college's other associate degrees.

Degree	Program	Category
Associate in Arts:		LE - Elective
AS:		
AAS:	Hospitality and Tourism	PR - Program Requirement
BAS:		
Developmental/Remedial:		

30. Course designation(s) for other colleges in the UH system.

N/A.

31. Indicate the year and page # of UHMC catalog referred to. For new or modified courses, please indicate the catalog pages that need to be modified and provide a sheet outlining those changes.

UHMC General Catalog 2015-2016 p. 47 and p. 123.

32. College-wide Academic Student Learner Outcomes (CASLOs).

Standard 1 - Written Communication Write effectively to convey ideas that meet the needs of specific audiences and purposes.	
Outcome 1.1 - Use writing to discover and articulate ideas.	2
Outcome 1.2 - Identify and analyze the audience and purpose for any intended communication.	1
Outcome 1.3 - Choose language, style, and organization appropriate to particular purposes and audiences.	1
Outcome 1.4 - Gather information and document sources appropriately.	2
Outcome 1.5 - Express a main idea as a thesis, hypothesis, or other appropriate statement.	0
Outcome 1.6 - Develop a main idea clearly and concisely with appropriate content.	1
Outcome 1.7 - Demonstrate a mastery of the conventions of writing, including grammar, spelling, and mechanics.	2
Outcome 1.8 - Demonstrate proficiency in revision and editing.	1
Outcome 1.9 - Develop a personal voice in written communication.	1
Standard 2 - Quantitative Reasoning Synthesize and articulate information using appropriate mathematical methods to solve problems of quantitative reasoning accurately and appropriately.	
Outcome 2.1 - Apply numeric, graphic, and symbolic skills and other forms of quantitative reasoning accurately and appropriately.	2
Outcome 2.2 - Demonstrate mastery of mathematical concepts, skills, and applications, using technology when appropriate.	2
Outcome 2.3 - Communicate clearly and concisely the methods and results of quantitative problem solving.	2
Outcome 2.4 - Formulate and test hypotheses using numerical experimentation.	0
Outcome 2.5 - Define quantitative issues and problems, gather relevant information, analyze that information, and present results.	0
Outcome 2.6 - Assess the validity of statistical conclusions.	0
Standard 3 - Information Retrieval and Technology Access, evaluate, and utilize information effectively, ethically, and responsibly.	
Outcome 3.1 - Use print and electronic information technology ethically and responsibly.	1
Outcome 3.2 - Demonstrate knowledge of basic vocabulary, concepts, and operations of information retrieval and technology.	1
Outcome 3.3 - Recognize, identify, and define an information need.	0
Outcome 3.4 - Access and retrieve information through print and electronic media, evaluating the accuracy and authenticity of that information.	0
Outcome 3.5 - Create, manage, organize, and communicate information through electronic media.	0
Outcome 3.6 - Recognize changing technologies and make informed choices about their appropriateness and use.	0
Standard 4 - Oral Communication Practice ethical and responsible oral communications appropriately to a variety of audiences and purposes.	
Outcome 4.1 - Identify and analyze the audience and purpose of any intended communication.	1
Outcome 4.2 - Gather, evaluate, select, and organize information for the communication.	1
Outcome 4.3 - Use language, techniques, and strategies appropriate to the audience and occasion.	2
Outcome 4.4 - Speak clearly and confidently, using the voice, volume, tone, and articulation appropriate to the audience and occasion.	1
Outcome 4.5 - Summarize, analyze, and evaluate oral communications and ask coherent questions as needed.	1
Outcome 4.6 - Use competent oral expression to initiate and sustain discussions.	2
Standard 5 - Critical Thinking Apply critical thinking skills to effectively address the challenges and solve problems.	
Outcome 5.1 - Identify and state problems, issues, arguments, and questions contained in a body of information.	0

Outcome 5.2 - Identify and analyze assumptions and underlying points of view relating to an issue or problem.	0
Outcome 5.3 - Formulate research questions that require descriptive and explanatory analyses.	0
Outcome 5.4 - Recognize and understand multiple modes of inquiry, including investigative methods based on observation and analysis.	0
Outcome 5.5 - Evaluate a problem, distinguishing between relevant and irrelevant facts, opinions, assumptions, issues, values, and biases through the use of appropriate evidence.	0
Outcome 5.6 - Apply problem-solving techniques and skills, including the rules of logic and logical sequence.	2
Outcome 5.7 - Synthesize information from various sources, drawing appropriate conclusions.	2
Outcome 5.8 - Communicate clearly and concisely the methods and results of logical reasoning.	2
Outcome 5.9 - Reflect upon and evaluate their thought processes, value system, and world views in comparison to those of others.	0
Standard 6 - Creativity Able to express originality through a variety of forms.	
Outcome 6.1: Generate responses to problems and challenges through intuition and non-linear thinking.	0
Outcome 6.2: Explore diverse approaches to solving a problem or addressing a challenge.	0
Outcome 6.3: Sustain engagement in activities without a preconceived purpose.	0
Outcome 6.4: Apply creative principles to discover and express new ideas.	0
Outcome 6.5: Demonstrate the ability to trust and follow one's instincts in the absence of external direction	2
Outcome 6.6: Build upon or adapt the ideas of others to create novel expressions or new solutions.	0

33. Additional Information