

**Course Number:** HMT1101 **Section:** B02 **Term:** 14SP

**Credits:** 2.000

**Room:** 13 409 **Meeting Days:** W **Meeting Time:** 08:00 AM - 12:20 PM

B Term

**Faculty Information:**

<b>Instructor(s):</b>	Candace Rinke	<b>Division:</b>	Business and Public Services
<b>Department:</b>	Hospitality Management, Travel, Tourism and Culinary Arts	<b>Alternate Number:</b>	
<b>Phone Number:</b>	937.512.5197	<b>Alternate Email:</b>	
<b>Use Course Mail:</b>	Yes	<b>Office Hours:</b>	By Appointment
<b>Office Location:</b>			

**Prerequisites:** DEV 0012 AND DEV 0022 AND DEV 0032 OR DEV 0022 AND DEV 0044

**Other Prerequisite(s):** NONE

**Textbook(s):**

<b>NECKERCHIEF,</b>				
Edition:	Copyright:	Used	New	
ISBN:	<b>Req</b>		\$1.99	
<b>CHEF PANTS, SCC</b>				
Edition:	Copyright:	Used	New	
ISBN:	<b>Req</b>	\$0.00	\$0.00	
<b>CHEF JACKET, SCC</b>				
Edition:	Copyright:	Used	New	
ISBN:	<b>Req</b>	\$0.00	\$0.00	
<b>PKG PROFESSIONAL COOKING W/CD &amp; WILEY PLUS, GISSLEN</b>				
Edition: 07	Copyright: 11	Used	New	
ISBN:	<b>Req</b>	\$111.00	\$148.00	
978-0-470-57825-4				
<b>CULINARY NECK SLIDES - SILVER,</b>				
Edition:	Copyright:	Used	New	
ISBN:	<b>Req</b>		\$6.25	

**Course Description:**

This course is a introduction to food preparation techniques and culinary theory. Basic concepts of kitchen organization and operation, basic terminology, use of standardized recipes, weights and measures, product evaluation, recipe conversion, food composition and introduction to commercial equipment and work methods. American Culinary Federation competency skills included. HMT 1107 must be completed prior to registering for this course or may be taken at the same time. One classroom, two lab hours per week.

**Course Objectives/Competencies:**
**General Education Outcomes:**

- Information Literacy Competency
- Critical Thinking/Problem Solving Competency

**Course Outcomes:**
**Lead Sauces**

Demonstrate one of the five lead sauces within 45 minutes.

**Safety and Sanitation**

Demonstrate basic sanitation and safety practices within 30 minutes.

**Knife Cuts**

Perform the main knife cuts within 40 minutes.

### Conversions and Measurements

Compute basic conversion of measurements within 45 minutes.

### Course Outline:

Knife Skills  
Standardized Recipes and Conversions  
Lead Sauces  
Safety and Sanitation

### Class Policies:

Please sign the attendance sheet beginning of lab session. All absences need to be handled in a professional manner by notify

In order to assist with Mise en Place, please copy off the assigned recipes and place them in a plastic sleeve to insert in a binder style journal. This keeps your books off the counter and preparation areas and clean for future reference.

Please do not place drinking cups, knife kits, or personal bags on the production tables.

Acceptance of late assignments and make up work is at the discretion of the Chef Instructor.

Use of Cell phones or beepers is prohibited during class in this department. Make sure your personal business is taken care of prior to entering class. If you must leave the lab for any reason please inform the Chef Instructor.

Students who leave before being dismissed by the Chef Instructor during lab sessions will be given a zero for the day.

Students must arrive with a professional attitude and dressed in the proper culinary uniform according to the department's standard.

### Evaluation/Grades:

Exams and Assignments	Points/Percentage	Grading Scale
Lab Assignments	360	100 to 90 = A
Written Tests	210	89.9 to 80 = B
Practical Tests	230	79.9 to 70 = C
		69.9 to 60 = D
		59.9 to 0 = F
Homework Assignments	100	Must have C or better to continue.

### Course Schedule:

Course Schedule for HMT1101 - B02		
Week/Date	Material to be covered	Assignments Due
Week 1	Introduction to Course Lecture: Chapter 1 The Food Service Industry Chapter 2 Sanitation and Safety Lab: Kitchen Tour, Applied Sanitation, Food Labels, Knife ID, Cutting Boards, Knife Cuts (Batonnet, Small Dice, Large Dice, Julienne, Brunoise, Fine Julienne, Fine Brunoise)	Read Chapters 1, 2, 4, 7 Practice Knife Cuts
Week 2	Lecture: Chapter 7: Mise en Place Chapter 4: Basic Principles of Cooking and Food Science Lab: Knife Cuts (Medium Dice, Rondelle, Paysanne, Chiffonade, Supreme, Parsley)	Written Quiz 1 (Chapters 1 & 2) Read Chapter 5 Practice Knife Cuts Safety and Sanitation Assignment
Week 3	Lecture: Chapter 5: Menus, Recipes, and Cost Management Lab: Practice Knife Cuts & Kitchen Conversions Clarified Butter, Roasted Pepper, Concasse Tomato	Large Equipment ID and Practical Knife Quiz 1 Conversion Assignment
Week 4	Lecture: Chapter 8 Stocks and Sauces Lab: Roux, Bechamel and Veloute Lead Sauces	Written and Practical Midterm Exams

Week 5	Lecture: Chapter 6 Nutrition Lab: Herbs and Spices, Hollandaise Lead Sauce, Practice Knife Skills	Written Quiz 2 (Chapters 6 & 8)
Week 6	Lecture: Chapter 3 Tools and Equipment Lab: Tomato Sauce, Smallwares, Pots, and Pans ID	Practice Knife Cuts & Lead Sauces
Week 7	Lecture: Review for Final Exam Lab: Espagnole Sauce, Sauce Review	Practical Quiz 2 (Knife Cuts, Herbs and Smallware ID) Study for Final Exams
Week 8	Practical Final Exam: Lead Sauce and Knife Skills	Written Comprehensive Final Exam

### Testing Information:

The Educational Support Services program provides free educational assistance for any Sinclair student who is enrolled for credit (Room 5113 or call 512-2792).

Students are responsible for informing the instructor of any instructional accommodations and/or special learning needs at the beginning of the term.

All written evaluations are conducted through the Angel system.

### Sinclair Policies:

#### Sinclair Academic Policies

Visit the links below to view Sinclair policies regarding adding or dropping a course, withdrawing from college, late registrations, change of schedule, administrative withdrawal, student behavior guidelines, safety and security, and other academic policies. Understanding these policies is the responsibility of every student.

- Policies for Academic Progress, Academically Dismissed Students, FERPA Records, Fresh Start <http://www.sinclair.edu/services/registration/Policies/>
- Add/Drop a Course <http://www.sinclair.edu/services/registration/Registration/AddorDropClasses/>
- Honor Code and Plagiarism Policies: <http://www.sinclair.edu/about/learning/gened/hc/>
- Student Handbook <http://www.sinclair.edu/student/leader/handbook/>
- Policies, Procedures & Services <http://www.sinclair.edu/catalog/pub/2012/policiesandprocedures.pdf>
- Disabilities Policy & Procedure Guidelines for Students <http://www.sinclair.edu/support/disability/policies/>

#### Attendance

Students are expected to be present at all class sessions. It is the students' responsibility to read and understand the class attendance policy or the SinclairOnline course participation policy that will be defined in the syllabus for each course. It is the faculty member's responsibility to define attendance or participation requirements and to monitor and record the students' fulfillment of these requirements. It is a program's prerogative to have specific policies across multiple sections due to the unique requirements of that program. Attendance for traditional classes or participation for SinclairOnline classes may affect final grades, financial aid eligibility, and V.A. benefits.

#### Sinclair Semester Dates

Click the link below to view important semester dates such as registration deadlines, payment deadlines, start and end dates for the semester as well as the last day to withdraw with a refund and the last day that withdrawal is allowed.

<http://www.sinclair.edu/stservices/rsr/dates/index.cfm>