



Course Description

FSS1200 | Culinary Terminology and Procedures | 3.00 credits

This is an introductory course in industry vocabulary, terminology, knowledge, skills, and practices. The students will learn standard kitchen phrases, how to identify and describe equipment, recipe reading, costing, conversion formulas, product identification, measurements and basic cooking procedures. Co-requisite: FSS1202L

Course Competencies:

Competency 1: The student will receive an introduction and fundamental understanding of the culinary industry by:

1. Evaluating the food service job market and requirements for careers within the culinary and food service industry
2. Utilizing knowledge from course materials, field trips/site visits, guest speakers, and critical thinking team exercises
3. Assessing personal qualifications, interests, and educational food service preparation for employment in the culinary and food service industry
4. Tracing the growth and development of the Food Service Industry while developing effective culinary note-taking techniques
5. Discussing the importance of professional culinary attire
6. Identifying critical trends in the food and beverage industry
7. Analyzing the impact of sustainable food sources

Competency 2: The student will be able to integrate fundamental terminology and understanding of the culinary industry and standards by:

1. Identifying professional food service organizations and explain their purposes and benefits to the industry
2. Explaining the evolution of cuisines and their relationship to the history and cultural development of the culinary industry
3. Understanding industry regulations, organizational policies, and procedures to ensure a safe and healthy environment in the kitchen laboratory
4. Utilizing culinary terminology, abbreviations, acronyms, equipment identification, and small ware identification in a live kitchen scenario
5. Understanding standardized recipes, recipe conversions, and cost utilizing best-of-industry software technology
6. Learning weights and measures to demonstrate proper scaling, measurement techniques, and culinary math applications

Competency 3: The student will be able to integrate fundamental terminology for practical application in kitchen production by:

1. Identifying specifics of meat, poultry, seafood, crustaceans, vegetables, starches, sandwiches, and breakfast cooking
2. Discussing food presentation techniques and garnishing
3. Examining the sensory factors that make up the sensory characteristics for tasting foods
4. Identifying the classical Culinary Brigade System
5. Identifying the modern kitchen organization, job station, and work sites
6. Utilizing HD video conferencing to engage students with other culinary students and schools around the country and the world

Learning Outcomes:

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information