# **Valencia College**

# **QUANTITY FOOD PRODUCTION I** **FSS 1203C – 20349 (202220)**

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| --- | --- |
| Term /Year | Spring Semester 2022 - FSS1203C (20349 - 202220) |
| Professor | Ken League |
| Building/Classroom | Downtown UCF Campus UWCV Bldg Room 436 A (corner of N Terry Avenue and W. Livingston Street) |
| Meeting day/Time | Monday’s 2:00 PM – 7:50 PM |
| Email | [KLeague@Valenciacollege.edu](mailto:KLeague@Valenciacollege.edu) |
| Contact Phone | 321-229-9669 |
| Front door access | Frontdoor.valenciacollege.edu/?KLeague |
| Office | Downtown UCF Campus UWCV Bldg Room 436 A (corner of N Terry Avenue and W. Livingston Street) |

**COURSE DESCRIPTION:**

Student will acquire the fundamental concepts, skills and techniques involved in the management of resources, use of recipes, use and care of equipment, and evaluation of food products. Special emphasis is given to practical demonstrations in breakfast cookery, salad dressings, cold sauces, sandwiches, and safety and sanitation principles. Student must successfully pass written and practical cooking examination covering a variety of techniques and procedures. Credit hours: 3

**Prerequisites:**

* FOS 2201 Sanitation management
* FSS 2251 Food and beverage management

**Course Objectives:**

At the end of the course students will be able to know their way around a kitchen utilizing various equipment incorporating safety and sanitation protocols. They will begin to have an understanding of all the cooking techniques and what it takes to do these in a professional kitchen. Students will compare and contrast the different methods of organizing a station based on the mis en place of recipes and/or menu’s.

**Materials required during each class session**

On Cooking: A Textbook of Culinary Fundamentals, 5/E Sarah R. LabenskyproductFormatCode=C02  
productCategory=10  
statusCode=5  
isBuyable=true  
subType=  
path/ProductBean/courseSmarttrue ISBN-10: 013715576X • ISBN-13: 978013715576797801371557679780135108864©2011 • Prentice Hall **\*If the bookstore is selling the Pearson Digital Copy that will work as well. If you are a culinary student, some professors will use the Pearson Digital Learning in your future, but I do not.**

**\*\*Culinary Dress Code (Mandatory) -**

* These rules apply to everyone
* Uniforms must be Clean and Wrinkle Free at all times
* Must demonstrate good personal hygiene
* You will not be allowed in the kitchen without a full uniform
* Observe and abide by all school and district Dress Code policies.

**Kitchen Uniform: \*Purchased at Bookstore, or On-line**

**\*\*Must have to be allowed to cook in the kitchen. If not, you will be sent home.**

* Chef hat-white
* Chef coat-white
* Checkered pants, no black
* NO OPEN TOE/HEEL SHOES work boots or shoes with moisture resistant uppers and skid proof soles are required-leather preferred
* White aprons
* Hair-above the collar, restrained and under the hat
* No excessive cologne or perfume, minimal jewelry
* Appearance is a very important facet of hospitality. The manner in which a person displays themselves communicates a substantial amount of information, to your potential employers, peers, and guests. Start Right!

**Knife set list - \*We do have some knives to use in the kitchens, or you can purchase a knife kit at the bookstore or on-line**

**The knives below with an asterisk (\*) are the knives you will be using in THIS class (only). If you are a culinary student, you will eventually use all of these, but for my Quantity 1 class, I only use the one’s with an asterisk. You can purchase a knife kit with all these below or buy individually on Amazon/Target/Walmart/Bed, Bath, and Beyond/etc.**

**\*You will need a SAFE way to carry your knives (Knife Roll/Tool Box/Knife Bag)**

7” Fork

Pocket Thermometer (\*)

#6 Star Tube

#6 Plain Tube

12” Pastry Bag

16” Pastry Bag

10” Spatula

10 Pocket Knife Case (\*)

3-1/2” Paring Knife (\*)

6” Semi-Flex. Boning (\*)

9” Chef’s Knife (\*)

11” Slicer

10” Bread Knife

10” Steel (\*)

Swivel Peeler (\*)

**Evaluation and Course Grading**

This course is divided into four major categories, which will comprise the final grade.

* Classroom attendance 25%
* Participation : 25% - grading scale at end of syllabi
* Portfolio: 20% - grading scale at end of syllabi
* Progress Tests/presentations: 10%
* Final Exam: 20% - Consists of the cooking practical (10%) and written final exam (10%).

**Attendance** will account for 25% of the course grade.  The only excused absences are for Jury Duty or Armed Service Duty.

* After 3 missed classes you will be asked to withdrawal.
* When you receive notice of pending grade **it is your responsibility to withdraw from the class.**
* I will send you the homework electronically if you miss a class.

**Expected Student Conduct**

Valencia College is dedicated not only to the advancement of knowledge and learning but is concerned with the development of responsible personal and social conduct.  By enrolling at Valencia College, a student assumes the responsibility for becoming familiar with and abiding by the general rules of conduct.  The primary responsibility for managing the classroom environment rests with the faculty.  Students who engage in any prohibited or unlawful acts that result in disruption of a class may be directed by the faculty to leave the class.  Violation of any classroom or Valencia’s rules may lead to disciplinary action up to and including expulsion from Valencia.  Disciplinary action could include being withdrawn from class, disciplinary warning, probation, suspension, expulsion, or other appropriate and authorized actions.  You will find the Student Code of Conduct in the current Valencia Student Handbook or <http://valenciacollege.edu/generalcounsel/policy/default.cfm?policyID=180&volumeID_1=8&navst=0>

**Academic Dishonesty**

All forms of academic dishonesty are prohibited at Valencia College.  Academic dishonesty includes, but is not limited to: acts or attempted acts of plagiarism (submitting written work that you took, word for word, from another source and pretending such work is your own. “Cut and Paste” from websites is plagiarism.), cheating, furnishing false information, forgery, alteration or misuse of documents, misconduct during a testing situation, facilitating academic dishonesty and misuse of identification with intent to defraud or deceive.  All work submitted by students is expected to be the result of the student’s individual thoughts, research, and self-expression.  Whenever a student uses ideas, wording, or organization from another source, the source shall be appropriately acknowledged.  Any form of cheating during exams will constitute an immediate “F” for that quiz/exam.  Plagiarism will result in a “0” for that essay. Other sanctions available to the professor should a violation occur are described in the Valencia Student Handbook. <http://valenciacollege.edu/generalcounsel/policy/default.cfm?policyID=193&volumeID_1=8&navst=0>

**Internet Research Statement**

Because of the variety of sources, ease of publication, lack of central control and proliferation of commercial information on the free Internet, it is often hard to tell if the information is reliable.  Many sites contain research and information of high quality.  However, unlike traditional print publications or library-based electronic resources, there is usually no process of peer review, nor is there an editor verifying the accuracy of information presented on the Internet.  There are an increasing number of sites containing information that may be incomplete, anonymously written, out-of-date, biased, fraudulent, or whose content may not be factual. Students should, therefore, use caution in use of the free Internet for their research needs.  For academic topics that are addressed in scholarly literature, using electronic databases or visiting the library may better meet your needs.  However, each professor makes the final determination of what is or is not accepted as a valid source so review the syllabus for specific guidelines from your professor. See the following tutorial for more information: <http://valenciacollege.edu/library/tutorials.cfm>

**Smoking Policy**

Valencia College is a no smoking institution. There will be no use of E-cigarettes or vaping in either the class room, or the kitchen/lab

**Portfolio Project,** valued at 20% of your grade each student is expected to provide a Portfolio

**Criterion–** The purpose of this project is to create the opportunity for you to show this work to a chef/owner in the industry that will see the kind of work you have done. An employer/chef wants to see perfectly executed dishes that follow organizational patterns that can be recreated for consistency. This of course is a reflection of guest expectations. The more work you have even the best work you have in an organized easy to follow portfolio will say a lot about how serious you are about working in the industry. This potentially may land you the job over other people, with experience, being interviewed for the same job.

**\*\*No late project will be accepted, if you don’t have a project at all you will receive an F grade for the project. Portfolio must be turned in at beginning of class on date assigned by Chef/Professor**.

The portfolio will consist of:

1. -A 3 ring binder portfolio with tabs for each week

- The weekly menu (s) – Name of dish/items made

-3 significant recipes listed on the weekly menu (S), will include:

* 1. Color picture from class
  2. The cooking methods
  3. The ingredients
  4. The volume of ingredients
  5. Procedures of preparation

**\*Grading Deductions will happen if portfolio is missing any of the above items**.

1. **Every week I will ask the student to show me their progress. There will be a 5 point deduction, for each week, that you fail to complete and show your portfolio assignment from the recipes made in class.**

**Tests:**

* The weekly progress test, count for 10% of your final grade.
* The final exam will count for 20% of your final grade. (10% Written final exam and 10% Cooking Practical)

**CLASSROOM POLICIES:**

**Make-up Exams:**

You will not make up missed weekly tests/quizzes. Final exam is required! A no show on that day will result in an F for the test.

**GENERAL GRADING SCALE:**

1. 90-100
2. 80- 89
3. 70- 79
4. 60- 69
5. below 60

**Academic Honesty:**

Academic integrity is expected at all times. Academic dishonesty (cheating) will be punished to the fullest extent allowed by the institution. The instructor will follow the academic dishonest policy as outlined in the student handbook and the catalog. It is your responsibility to familiarize yourself with this policy. However, in short, if a student is caught being academically dishonest, the student(s) involved will receive consequences that may include a zero grade for the assignment and a failing grade for the course.

**Mobile communication devices** – I understand there are many good reasons to have laptops, mobile phones and other wireless communication devices. Many of us have work and family responsibilities that sometimes cannot wait until the end of class. Recognizing that it may be necessary on occasion to communicate with others during class, please do not text, email, surf, talk, or anything else while class is in session.. Feel free to leave the classroom for a “moment” to take care of any necessary communications.

**Student Assistance Program**

Valencia College is interested in making sure all our students have a rewarding and successful college experience. To that purpose, Valencia students can get immediate help with issues dealing with stress, anxiety, depression, adjustment difficulties, substance abuse, time management as well as relationship problems dealing with school, home or work. BayCare Behavioral Health Student Assistance program (SAP) services are free to all Valencia students and available 24 hours a day by calling (800) 878-5470. Free face to face counseling is also available.

**Withdrawal Policy**

Students are only able to withdraw themselves up to the Withdrawal Deadline (March 25, 2022). After the Withdrawal Deadline; the instructor may withdraw students who are in violation of the course attendance policy up to the beginning of the final exam period.

**Academic Accommodations**

"Students with disabilities who qualify for academic accommodations must provide a letter from the Office for Students with Disabilities (OSD) and discuss specific needs with the professor, preferably during the first two weeks of class.  The Office for Students with Disabilities determines accommodations based on appropriate documentation of disabilities. Concerning Allergies: Unless you have an allergy verified by a doctor the expectation is to taste all foods when in the kitchen. Please advise the instructor if for religious reasons you cannot eat certain foods. Food will not be allowed to leave premises.

**Disclaimer:**

The schedule, procedures, and assignments are subject to change in the event of extenuating circumstances. However, any such change will be clearly announced. Such changes are designed to deal with unforeseen circumstances that arise during the course. The changes will be intended to benefit the student and will not significantly add to the rigor of the course.

**Updated Learning Support Statement**

Learning Support Services provides students with academic support through distance tutoring, face to face tutoring at the campuses, writing consultations, library services, and resources. Tutoring is offered in most academic disciplines including math, science, foreign languages, English for academic purposes (EAP), computer programming and writing assistance for any course.  Assistance with library research can be accessed online through Atlas or the tutoring LibGuide.  For more information on how to access tutoring and library research assistance, please visit the college-wide Learning Support Services LibGuide at: [www.valenciacollege.edu/tutoring](https://nam10.safelinks.protection.outlook.com/?url=http%3A%2F%2Fwww.valenciacollege.edu%2Ftutoring&data=04%7C01%7Ckleague%40valenciacollege.edu%7C5473be851d234ce94cdd08d960b6b010%7C0e8866953d1741a88544135b0a92a47c%7C1%7C0%7C637647160081058359%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=1uqtmgEai5ej0nav2hhRND6n3NpMOokEkYQ9F7yFNmI%3D&reserved=0)

**Please note**: Brainfuse is our new  24/7 online tutoring and learning hub, which is available to all of Valencia’s students.  This service is best used as a back-up to Valencia’s Distance Tutoring service, not as a replacement.  Brainfuse is accessible through Canvas or by visiting www.valenciacollege.edu/tutoring

**CLASS SCHEDULE**

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| --- | --- | --- |
| **Week** | **Weekly Tests** | **Chapter** |
| 1. - 1/10/2022 |  | Culinary History &  Tools/Equipment  Lab - Minestrone Soup |
| 1. – 1/24/22 | Culinary History &  Tools/Equipment | Knife Skills & Principles of Cooking  Lab - Chicken |
| 1. – 1/31/22 | Knife Skills & Principles of Cooking | Mis en Place & Flavors  Lab - Chicken |
| 1. – 2/7/22 | Mis en Place & Flavors | Stocks, Sauces, & Soups  Lab - Chicken |
| 1. – 2/14/22 | Stocks, Sauces, & Soups | Meat Cookery, Beef, and Veal  Lab - Pork |
| 1. – 2/21/22 | Meat Cookery, Beef, and Veal | Poultry, Pork, Lamb, Game  Lab - Pork |
| 1. – 2/28/22 | Poultry, Pork, Lamb, Game | Dairy & Fish/Shellfish  Lab - Beef |
| 1. – 3/14/22 | Dairy & Fish/Shellfish | Salads & Sandwiches  Lab - Duck |
| 1. – 3/21/22 | Salads & Sandwiches | Vegetables  Lab – Salads & Sandwiches |
| (10). - 3/28/22 | Vegetables | Breakfast  Lab – Seafood |
| (11). - 4/4/22 | Breakfast | Starches  Lab – Breakfast |
| (12). – 4/11/22 | Starches | Lab – Breakfast & Review for Final Exam |
| (13). – 4/18/22 | Cooking Practical &  Portfolio Due | Review for Final Exam  Lab |
| (14). – 4/25/22 | Final Exam |  |
|  |  |  |

**Institutional Core Competencies**

The following Valencia Student Competencies will be reinforced throughout the entire course.

**THINK –** Analyze data, ideas, patterns, principles, and perspectives employing facts, formulas and procedures of the discipline.

**VALUE** – Distinguish among personal, ethical, aesthetic, cultural, and scientific values evaluating your own and others values from a global perspective in the process of learning the discipline.

**COMMUNICATE –** Identify your own strengths and need for improvement as a communicator employing methods of communication appropriate to your audience and purposefully evaluate the effectiveness of your own and others communication.

**ACT** – Apply disciplinary knowledge, skills, and values to educational and career goals acting effectively and appropriately in various personal and professional settings responding also to changing circumstances.

**Portfolio Grading Scale**

**Criterion 1- Initial formatting (5 points)**

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| --- | --- |
| Portfolio should be typed, in a 3 ring binder **with tabs for each week**, and easy to follow. |  |
| Page 1, consist of the dated weekly menu (s). Page 2, consist of the entrée recipe, or main items. Page 3 may consist of or a soup, or vegetable, or teachers request. Page 4, consist of a 2nd. Entrée if applicable or an appetizer not limited to salad, or teachers request. |  |
| Portfolio turn in on time, due date will be told during class time,  I will not accept any portfolio after the due date and time. |  |

**Criterion 2 – Visuals (5 points)**

|  |  |
| --- | --- |
| Each recipe should have a COLOR picture imbedded, do not duplicate picture of the same plates. |  |
| No black and white pictures will be accepted. |  |
| No cut and paste picture from outside source or copied from other student or portfolio. |  |

**Criterion 3 – Recipes (5 points)**

|  |  |
| --- | --- |
| All recipes should come from the specific class taken presently. |  |
| The recipes should follow the weekly menus and in order with: title, cooking technique, ingredients, amount of ingredients, and cooking procedure or descriptions. |  |

**Criterion 4 - Procedures and notes (5 points)**

|  |  |
| --- | --- |
| Procedures are consistent with the process of recipe writing |  |
| Maximum points 20 Subtotal |  |

|  |  |
| --- | --- |
| **Weekly evidence of portfolio completion, for every infraction 5 points will be deducted weekly from your final score.** |  |
| **Grand Total** |  |

**The following infractions will result in F grade for the project and the class:**

|  |  |
| --- | --- |
| Evidence of copying / pasting from others |  |
| Evidence of plagiarism |  |
| Portfolio not received on time |  |

**25% of final grade for attendance includes: attendance, uniform, classroom and hygiene**

**25% of final grade for participation includes: participation during class and lab, attitude, and sanitation/cleaning**

**Culinary and Baking/Pastry Management Attendance and Participation Rubric**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Categories** | **100** | **85** | **75** | **50** | **0** |
| **Attendance** | Always arrives to class on time | 2 Tardiness or one absence | 2 tardy equals one absence; leaves class 5-10 minutes at a time or | 2 tardy equals one absence and or leaves class 10-15 minutes at a time or | More than 3 absences including  Any partial attendance during the  Remainder of the term |
|  | Never asks  to leave | Never asks to leave | Leaves without asking | Leaves without asking | Leaves without asking |
|  | No absences |  | Has 2 absences | Has 3 absences |  |
| **Uniform** | Clean full uniform  worn at all times | Clean full uniform worn most of the time (2) | Uniform unclean or wrinkled, constantly needs reminding.  Including hat | Most of the time not in uniform and needs reminding. Including hat | Majority of the time not in acceptable  uniform. |
| **Classroom** | Comes to class prepared did the assignment, takes notes, listens during lecture. | Sometimes (2, two times) didn’t come to class with assignment, dozes off during lecture. | Did not do class assignment three times (3).  Does not pay attention during lecture.  Sometimes disruptive. | Did not do class assignment (4) four times.  Does not pay attention during lecture and reminded to often to have book and knives on hand. | Did not do class assignment (5) five  times.  Has not bought the book,  borrows knives from other student.  Sleeps during lecture most of the time. |
| **Hygiene** | Washes hands when needed keeps nails trimmed.  Hair under hat without being told | Washes hands when needed keeps nails trimmed.  Hair under hat.  Occasionally has to be told | Washes hands infrequently.  Frequently needs to be told about hygiene, nails, hair, etc. | Does not wash hands and when told about hygiene doesn't improve by next class visit. | Consistently Poor Hygiene In and out  of Kitchen. |
| **Sanitation and cleaning** | Consistently maintains personal responsibility and integrity | May need an occasional reminder of responsibility or integrity | Is reluctant to take personal responsibility; lacks integrity and pride in work.  Too sensitive when confronted. | No respect to authority, passes blame to others including chef.  Overly sensitive when confronted. | Complete lack of integrity, no personal responsibility.  Defensive when  confronted. |
|  | Practices excellent sanitation and safety. Cleans as they go. Jumps into cleaning kitchen at end of class. | Practices excellent sanitation and safety. Cleans as they go. Jumps into cleaning kitchen at end of class. Sometimes distracted. | Needs to be reminded of sanitation and safety.  Reluctant to help in all areas of cleaning the kitchen.  Complains about cleaning.  Purposely cleaning own station and knives only. | Poor sanitation and safety practice. Is not motivated to clean up.  Disappears during end of class clean up.  Purposely cleaning own station and knives only. | Dangerous sanitation and safety  practices.  Is not motivated to clean up  after themselves or others.  Disappears  during end of class clean up.  Leaves  cleaning tasks to other students often. |

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| --- | --- | --- | --- | --- | --- |
|  | Productive throughout the entire class. Organized           shows complete portfolio assignment every week. | Completes assigned tasks. Relatively Organized                     Missed portfolio assignment twice (2 times) | Completes only assigned tasks.  Frequently Disorganized                                      Missed portfolio assignment three times. | Completes only part of assigned tasks; Disorganized takes little personal responsibility                 Missed portfolio assignment 4 times | Disruptive; rarely or doesn't complete. Disorganized/sloppy assigned tasks.          Missed portfolio assignment more than five times. |
|  | Goes beyond expectations for assigned tasks | Needs little reminder to do the assigned job while in lab. | Needs a lot of direction and reminding of assigned tasks accomplishment. | Needs to be reminded to often to perform kitchen duties including cleaning up duties. | Reluctant to follow direction most of the time. Skips work duty by disappearing for  long periods of time. |
| **Participation Rubric during class and lab** | Works well with others, and pays attention during class.  Follows direction well including no texting, no cell phone usage. | Works with other students most of the time.  Usage of cell device sometime during class. | Doesn't work well in Team situation with other students.  Use of cell phone during class. | Doesn't pay attention during class.  Ill-prepared for the lecture.  Use of cell phone for personal reason during class. | Sleeping, texting, or using cell phones  during class.  Reluctant to work with  other students. |
|  | Eats or tastes all of the food produced in class | Eats or tastes most of the food produced in class. | Eats or tastes some of the food produced in class | Rarely eats or tastes the food produced in class | Doesn't eat any of the food produced in  class |
|  | Students with allergies should notify professor before class |  |  |  | Students with allergies should notify  professor before class |
| **Attitude** | Has a very positive attitude. Listens well. | Maintains a positive attitude and is kind to others.  Pays attention to instruction most of the time. | Bad attitude; in conflict with classmate/s . Pays attention to instruction and relevant conversation some of the time. | Negative attitude, disrespectful of others, disruptive.  Does not listen to instruction at all. Conversations out of context | Takes no personal responsibility and  lacks integrity and pride in work.  Talks too much with conversation out  of context |