Valencia College

Quantity Food Production III FSS 2205C

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| **Term /Year/CRN  CRN 30578*** [FALL 201910-FSS-2205C-10735](/courses/33040)
 |
| **Professor** | Pierre Pilloud |
| **Building/Classroom** | West Campus 9-139 |
| **Meeting day/Time** | Wednesday and Thursday 8 AM until 12.00 noon, office hours after each class for 2 hours. |
| **Email** | ppilloud@mail.valenciacollege.edu |
| **Contact Phone,****Student Meeting one on one** | 407-582-1880,For one on one meeting stop by the office (9-141 A) Monday –through Thursday, Friday Email only. |
| **Front door access** | http://frontdoor.valenciacollege.edu/?ppilloud |
| **Office** | West Campus Building 9, room 141 A |

**COURSE DESCRIPTION**

Through lectures and demonstrations the student will learn to identify primal cuts of meats and poultry; how they are processed into restaurant portion size cuts; to identify fish and seafood quality; cooler management, and butchery techniques. Speed scratch will be reviewed and practiced. Hot food preparations will be practiced. Student must successfully pass written and practical examinations covering a variety of cooking techniques. **Prerequisite: Successful completion of FSS 2205C Quantity Food Production II with a grade of C or above. Credits earned: 3**

**Course Objectives:**The student will be able to identify and breakdown, primal cuts of meat, poultry and seafood for serviceable cuts in a professional kitchen.  They will be able to execute station mise en place, cooking techniques, and plate presentation at an intermediate level of speed and quality. In assessing their ability small groups every week will be able to create a menu based on what is in the kitchen and manage all procedures culminating in the final product, critiqued by the teacher and entire class.

**Materials required during each class session**

On Cooking: A Textbook of Culinary Fundamentals, 5/E Sarah R. LabenskyproductFormatCode=C02
  ISBN-10: 013715576X • ISBN-13: 978013715576797801371557679780135108864©2011 • Prentice Hall

 **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:**

* 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!

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**Knife set list - can be purchased in the book store**

   7” Fork

   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%, see rubric at the end of the syllabi
* Participation : 25% - grading scale at end of syllabi
* Portfolio: 20% - grading scale at end of syllabi
* Progress Tests/presentations: 10%
* Final Written Exam: 10%
* Final Practical exam: 10%

 **Attendance** will account for 25% of the course grade.  Aside from being actively engaged in the course as described in the participation rubric. 3 or more absences, including any partial attendance beyond the third absence will result in withdrawal from class.

 Two partial attendances count as an absence.  A partial attendance is defined as arriving tardy, leaving early, or not being an active participant in the class session.  There are no excused absences in the course.  Students will normally be withdrawn for failing to attend the first class session unless approved before the beginning of class.  Students will normally be withdrawn from the course due to excessive absences, normally viewed as 3 or more.  There is additional information concerning attendance in the rubric.

 **Things I need to do for this course, Choose** a day/time to dedicate 3 hours to work on classwork/technique practice/etc. each week.

The weekly portfolio assignment is due the week after the class, and is graded cumulatively; 2 points will be subtracted if you did not have the homework done on time. The final presentation of the portfolio is worth 20% of the final grade.

Be certain to come to class prepared, in clean uniform, with book and sharp knives.

 **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. The use of electronic device is prohibited during class unless asked by the professor, no texting, answering phone in the classroom.

**Checking your phone messages or texting during the class will be penalized by deducting 2 points of your final grade every time the professor suspect you from doing so, holding your phone on your lap or hiding the phone behind books or personal bag will be sufficient to receive the points deduction penalties.**

 **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 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.

The use of E cigarettes or hookah sticks, chewing tobacco is prohibited during class time or anywhere on campus. Any infractions to this rule, and you will be asked by the professor to go home for the day with the possibility of being withdrawn from class.

 Leaving the class for an excessive amount of time, 10 minutes (more than 1 instance during a single class) for whatever reason will not be allowed, and counted equally like a tardiness or early departure, unless excused and accepted by the professor. Pit-stop and bathroom uses are acceptable if notified to the professor, 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>

**Portfolio Project,** valued at 20% of your grade

 3 recipes per week X 14 weeks equal 42 recipes, and any home work assignment

**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 and the class.

The portfolio will consist of:

  A 3 ring binder portfolio with tabs

 The weekly menu –

3 significant recipes listed on the weekly menu, and will include

* 1. Color picture from class
	2. The yield in servings
	3. The cooking method
	4. The ingredients
	5. The volume of ingredients
	6. Elaborate Procedures of preparation
	7. Copies of the power point of the topic of discussion presentation.
1. The portfolio will be evaluated on a weekly basis, and a pass or fail grade will be assessed weekly

**Tests:**

The progress tests and Essay assignments on pertinent topics that presentations will be made of, count for 10% of your final grade.

The written final exam will count for 10% of your final grade. ***Final exams are required!  A no show on that day, WEDNESDAY December 12, 2018,  will result in an F for the session.***

**CLASSROOM POLICIES:**

 **Make-up Exams:**

Make-up exams will be given only for emergency situations provided the instructor is notified in advance. Upon your absence and its approval, the exam will be placed in the testing center. Exams must be made up before the next class meeting. Any test missed will have adverse effect on your grade, and make-up test will not be given unless approved by the Professor prior to the date of schedule test.. ***Final exams are required!  A no show on that day will result in an F for the session.***

 **GENERAL GRADING SCALE:**

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

**Homework and Quizzes:**

Home-works and quizzes **cannot** be made up. If a student is absent, it is his/her responsibility to contact a class member, obtain the assignment and come to the next class meeting prepared.  If a student is absent the day of a quiz, they will receive a zero.

**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.

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**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, November 9, **2108.**  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.

**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.

**No one will be allowed to remove food from the classroom at any time, violator will be withdrawn from class Immediately.**

**Quantity Food Production III**

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| Week |   | Chapter | Assignment for upcoming class session |
| 1 – 08/ 29,30-2018 |   | Introduction | Chapter 21 topics of discussion assignment |
| 2 – 09/05,06-2018 |   | Chapter Lab 21 | Chapter 21 topics of discussion assignment |
| 3 – 09/12,13-2018 |   | Chapter Lab21 | Chapter 21 topics of discussion assignment |
| 4 –09/19,20-2018 |   | Chapter Lab 22 | Chapter 22 topics of discussion assignment |
| 5 –10/03,04-2018 |   | Chapter Lab 22 | Chapter 22 topics of discussion assignment |
| 6 – 10/10,11-2018 |   | Chapter Lab 22 | Chapter 22 topics of discussion assignment |
| 7 – 10/17,18-2018 |   | Chapter Lab 22 | Chapter 10 topics of discussion assignment |
| 8 – 10/24,25-2018 |   | Chapter Lab 11 | Chapter 11 topics ofDiscussion assignment |
| 9 – 10/3-11/01-2018 |   | Chapter Lab 11 | Chapter 17 topics ofDiscussion assignment |
| 10-11/07,08-2018 |   | Chapter 19 |   |
| 11- 11/14,15-2018 |   |  |  |
| 12-11/21,22-2018 |   | No class Thanksgiving |   |
| 13-11/28,29-2018 |   | Practical |   |
| 14-12/05,06-2018 |   | Practical |  |
| 15- 12/12/2018 | Final Written  |  |  |

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|   |  |   |   | **25% attendance of final grade includes: attendance, uniform, classroom and hygiene.****25% participation of final grade includes: participation during class and lab, attitude, and sanitation/cleaning.****Part of these grades will be assessed on a weekly basis to calculate your final performance.**

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|  |  | **Culinary and**  | **Baking/Pastry**  | **Management** | **Attendance Rubric** |
| **Categories** | **100** | **85** | **75** | **50** | **0** |
| **25% Attendance** | Always arrives to class on time | 2 Tardiness or one absence | 2 tardy equals one absence; leaves class 10-15 minutes at a time or | 2 tardy equals one absence and/ or leaves class 10-15 minutes at a time or no progress. | Excessive tardiness,3times.3 absences will be a ground to withdrawal immediately.  |
|  | Never asks  to leave | Never asks to leave | Leaves without asking | Leaves Class without asking | Leaves class without asking |
|  | No absences | 1 absence | 2 absences |  | 3 absences |
| **Uniform** | Clean full uniform  worn at all times | Clean full uniform worn most of the time | 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 (3) four times.  Does not pay attention during lecture and reminded to often, not have book and knives on hand. | Did not do class assignment (3) five times.  Has not bought the book, or 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. |
|         |   |   |   |   |   |
| **25%****Participation  Rubric during class and lab** | 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. |
|  | 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 notifyprofessor 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 andlacks integrity and pride in work. Talks too much with conversation out of context. (Sports, movies, etc.) |
|  | 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.  |
| **Sanitation and cleaning** | 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 safetypractices.  Is not motivated to clean up after themselves or others.  Disappears during end of class clean up.  Leavescleaning tasks to other students often. |

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**Project Grading Scale**

Course Name: ­­­­­­­­­­­­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Student Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Criterion 1 Initial formatting**

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| Portfolio should be typed, in a 3 ring binder with tabs, and easy to follow . | 5 points |
| Page 1, consist of the dated weekly menu (s). If applicable for both days.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.Extra page, Homework assignments to be presented at weekly check. |    |
| 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. |    |
| No partial grade will apply or at teacher’s academic discretion. |  |

**Criterion 2 – Visuals**

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| Each recipe should have a COLOR picture imbedded, do not duplicate picture of the same plates. | 5 points |
| No black and white pictures will be accepted. |  |
| No cut and paste picture from outside source or copied from other student or portfolio. |  |
| No partial grade will apply or at teacher’s academic discretion. |  |

**Criterion 3 – Recipes**

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| All recipes should come from the specific class taken presently. | 5 points |
| The recipes should follow the weekly menus and in order with: title, yield, cooking technique, ingredients, amount of ingredients, and cooking procedure or descriptions. |   |
| No partial grade will apply or at teacher’s academic discretion. |  |

**Criterion 4 - Procedures and notes (25% )**

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| Procedures are consistent with the process of recipe writing | 5 points |
| No partial grade will apply or at teacher’s academic discretion. |  |
|                                                                     Maximum points 20                            Subtotal                      |    |

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| **Weekly evidence of portfolio completion, for every infraction 2 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:**

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