2. General Information

Date
11/15/2016

Department
Business

Course Prefix:
CUL

Course Number:
115

Course Title:
Intermediate Culinary Applications Lab

3. Course Information

Credit Hours
1

Lecture Contact Hours
0

Laboratory Contact Hours
4

Other Contact Hours

Catalog Description
This class will run concurrently with the CUL 110 lecture class. In this course, students will put into practice concepts and knowledge discussed in the lecture class. In the first segment, students will learn proper handling and fabrication of center of the plate protein items. Students will also learn proper cooking techniques for various proteins including moist heat, dry heat, and combination cooking methods. Appropriate plating and presentation methods will also be addressed. In the second segment, students will learn basic techniques to successfully produce high quality baked goods including ingredient identification, proper measurement, and adherence to recipes.

New Analysis Question

Prerequisites
CUL 100, CUL 105

Co-requisites
CUL 110

Grading Scheme
Letter Grade

This course can be taken more than once for credit

This course is designated as satisfying a requirement in the following SUNY Gen Ed category
First Year Experience
Capstone

4. FLCC Values

College Learning Outcomes Addressed by the Course
Inquiry
Interconnectedness
Vitality
Perseverance

5. Course Learning Outcomes

Course Learning Outcomes
1 : Execute a standard recipe utilizing industry standards for product quality and sanitation.
2 : Demonstrate proper cooking methods for center of plate protein items.
3 : Utilize proper and precise measurement techniques and recipe procedures to produce quality baked goods.
4 : Evaluate their lab products against universally accepted standards and develop a plan to improve performance.

6. Program Affiliation

This course is required as a core program course in the following program(s)
AAS Culinary Arts
Culinary Arts Certificate

8. Outline of Topics Covered

Outline of Topics Covered in Course
New Analysis Question
Outline of Topics Covered
I. Quickbreads
   • Popovers (Packet)
   • Banana bread (packet)
   • Blueberry muffins (packet)
   • Savory quickbread (packet)
• Buttermilk biscuits (1070)
• Raisin scones (1072)

II. Pate a Choux
• Pate a choux (packet)
• Gruyere Gougeres (packet)
• Bechamel (295)
• Eclairs, swans, and Peach Melba (packet)
• Ganache (packet)
• Pastry Cream (packet)
• Pie dough (packet)
• Short dough (packet)

III. Pies and Pastries
• Peanut Butter pie with Graham crust (packet)
• Apple crumb (1125)
• Raisin pie (packet)
• Coconut cream (packet)
• Pecan (1126)
• Pumpkin (1127)
• Fruit Tart (packet)

IV. Cakes
• Yellow Butter (packet)
• Devil's Food (1082)
• Pound cake (1081)
• Chiffon Cake (packet)
• Angel Food (1082)
• Chocolate Mousse (1104)
• Caramel Sauce (packet)
• Whipped Cream

V. Cake Decorating
• Italian Buttercream (1125)
• Royal Icing (packet)
• Filigrees (packet)

VI. Yeast Breads
• Brioche (packet)
• Cinnamon buns (packet)
• Baguettes (1033)
• Cheddar and Onion Rye rolls (packet)
• Herb bread (packet)
• Soft pretzels (packet)
• Wheat Tortillas (packet)

VII. Laminated Doughs
• Apple Strudel (packet)
• Blitz Puff Pastry (1077)
• Danish with Cheese, Apricot, and Almond fillings (packet)

VIII. Chicken Lab #1
• Buffalo wings (packet)
• Parmesan with pasta (packet)
• Marsala with rice (packet)
• Paprikas with Spaetzle (packet)
• Coq au Vin with roasted potatoes (packet)

IX. Chicken Lab #2
• Fines Herbes (500)
• With Duxelles and Supreme Sauce (515, 482)
• Both with Risotto Parmesan (783)
• Jamaican Jerk with brown rice Pilaf (459)
• Curry with Apricot Jasmine rice (608)

X. Lamb and Pork
• Lamb Kebabs
• Leg of Lamb Boulangere with Persillade and Boulangere potatoes (476)
• Dijon pork chops with Garlic Mashed (packet)
• Pork Tenderloin Brigarde with Sundried tomato Polenta (484)

XI. Beef
• Meatloaf with Gravy and onion mashed
• Pot roast with roasted root veggies
• Hanger steaks with chimichurri, latkes and tomato confit
• Pan seared sirloin Marchand du Vin

XII. Fish and Shellfish
• Sauteed Bronzini with tomato leek fondue
• Seared Sea Scallops St. Jacques
• Panko shrimp with Chili Aioli
• Crab Cakes with mixed greens