2. General Information

<table>
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<th>Date</th>
<th>11/16/2016</th>
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<tbody>
<tr>
<td>Department</td>
<td>Business</td>
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<tr>
<td>Course Prefix:</td>
<td>CUL</td>
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<tr>
<td>Course Number:</td>
<td>205</td>
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<td>Course Title:</td>
<td>Advanced Culinary Applications Lab</td>
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3. Course Information

<table>
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<tr>
<th>Credit Hours</th>
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<tr>
<td>Lecture Contact Hours</td>
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<tr>
<td>Laboratory Contact Hours</td>
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<td>Other Contact Hours</td>
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Catalog Description

This course is the practical application of Advanced Culinary Applications. This course teaches garde manger techniques as well as exploring the discipline of charcuterie. Students will learn more advanced food preparations as well as the basics of preserving foods for later use. Students will also learn to make complex plated dessert offerings. Significant emphasis will be placed on local food sourcing and executing tasting menu that feature and highlight local offerings.

New Analysis Question

Prerequisites

| Prerequisites | CUL 115 |

Co-requisites

| Co-requisites | CUL 200 |
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: Author and execute recipes to produce high quality garde manger and charcuterie products.
2: Author and execute recipes to produce a high quality composed dessert course.
3: Utilize plating and presentation techniques to improve customers' sense of value.
4: Present a successful objective critique of colleagues' work.

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. Cheese and salt exercise making macaroni and cheese from different cheeses in different families to allow for flavor comparison as well as tasting six different salts including Himalayan pink, Grey Fleur du Sel, kosher salt, Black Hawaiian salt, iodized table salt, and flaked smoked salt.
II. Pickles
• Pickled green beans, beets, zucchini, chile peppers, red onions, sauerkraut and rottkraut, cucumbers, green tomatoes, pearl onions, and cornichons.
III. Smoking and Curing
• Noix du jambon, pastrami, tasso ham, English bacon, pancetta, prosciutto, corned beef, gravalax, smoked salmon, and carpaccio.

IV. Sausages
• Italian, Austrian bratwurst, andouille, Jamaican jerk, Forest mushroom, Greek, garlic wurst, Thai Curry, Normandy duck, salmon with lobster sausage, fresh herb, maple date breakfast.

V. Roulades and Salads
• Production of a ballotine or dodine, creating a salad course from mystery basket ingredients with a complementary emulsified vinaigrette.

VI. Hors d’Oeuvres
• Gazpacho shooters, Waldorf cups, seviche, curry chicken crostinis, sweet potato quesadillas, shrimp salad cucumber cups, Thai curry sausage crostinis, roasted finegerling potatoes with truffle aioli, panko fried shrimp with chili aioli.

VII. Confections
• Candied fruit, rind, and zest, pumpkinseed brittle, and assorted truffles, chocolate bark and filigrees.

VIII. Composed dessert exercise #1- convenience foods mystery basket

IX. Specialty Cakes
• Genoise layer production

X. Cookies and Crisps
• Shaped tuiles, madeleines, sugar cookies, short dough.

XI. Custards and Creams
• Assorted mousses, chiffons, ice creams, and sorbets.

XII. Compotes and Sauces
• Gastriques, coulis, fruit compotes and caramel.

XIII. Practical exercise: composed dessert production using scratch made components.