



Professional Cooking 2
Course# CKG 111-1
Credit Hours: 8
Semester: Spring 2022
Cap: 15

Instructor: Walter Cloud CSC, CWPC

E-mail: wcloud@navajotech.edu

Office: Hospitality Room 106

Office Phone: 505-786-4323

Office Hours: Mon-Thursday by appointment only

Modality: face-to-face in class instruction

Class Location: CA1/Hospitality

Class Meeting Times: Monday-Thursday 8:00am-12:00pm, Friday - appointment only.

Fridays are reserved for make-up days

Required Materials: Pen, pencil, notepad, black permanent marker, digital kitchen scale, digital kitchen thermometer

Textbooks: Professional Cooking 9th ed. by Wayne Gisslen. Print ISBN: 9781119399612, 1119399610

Professional Cooking 9th Student Study Guide. Print ISBN 9781119505631, 1119505631

Tools: Full Knife Kit

Uniform: A **minimum** of 2 chef coats, black skull cap, **APPROVED** kitchen shoes (non-skid), 2 pairs of chef pants or all black Dickies.

Lab Fee: \$150

Mission, Vision, and Philosophy

Mission: Navajo Technical University honors Diné culture and language, while educating for the future.

Vision: Navajo Technical University provides an excellent educational experience in a supportive, culturally diverse environment, enabling all community members to grow intellectually, culturally, and economically.

Philosophy: Through the teachings of Nitsáhákees (thinking), Nahátá (planning), Íina (implementing), and Sihasin (reflection), students acquire quality education in diverse fields, while preserving cultural values and gaining economic opportunities.

Course Description

This course will build upon the prior knowledge obtained in Professional Cooking 1. There will still be a heavy emphasis on food safety and sanitation, but there will also be a focus on leadership skills. Professional Cooking 2 will lead the kitchen during normal class time. We will also focus on expanding protein, vegetable, starch, and sauce cookery while applying it to multiple dishes and cuisines. We will also introduce specialty meat fabrication.

Week	Chapters	Assignments & Due Dates	Assessments
1	Introduction to the class and procedures. Read Chapter 2 & 3.	Complete Assessment and Equipment certification. Complete all other paperwork.	Safety and Sanitation
2	Chapter 4, 6 & 7	Kitchen Expectations Kitchen Math Knife Skills	Assessment of kitchen recipe conversions and math skills
3	Chapter 8 & 9	Stocks & Sauces	Sauce Production Assessment of Stock Production Presentation and assessment of 5 mother sauces and small sauces.
4	Chapter 15, 16, 17 & 19	Meats and Poultry, production of two Complete Dishes	Assessment of the fabrication, and two dishes.
5	Chapter 30	Food presentation	Assessment of plated / presented foods
6	Chapter 11 & 12	Vegetable Cookery Terms and questions	Assessment of Dishes Students will present a complete vegetarian dish.
7	Chapter 27	Vegetarian Cookery	Assessment of dishes
8	Midterm project	Instructor will give you details.	Assessment on performance in the kitchen during service.
9	Chapter 28	Sausage and Cured Foods	Assess smokes / cured foods and sausage production/Forcemeats
10	Chapter 10 & 22	Salads & Soups	Present 3 salads, 1 vinaigrette based, 1 bound, and 1 composed. Only one salad may have protein. Assessment of Salads and Dressings
11	Chapter 20	Understanding Fish & Shellfish	Assessment of filets and shell fish cookery
12	Chapter 14	Legumes and Grains- Starches	Assessment of grain and legume dishes. Assessment of an Understanding of Starches
13	Chapter 24	Hors D'Oeuvres	Assessment of dishes
14	Quick Desserts	Quick and simple desserts every culinary student should know	Assessment of Completed dessert items and pastry Term and Questions
15	Finals Practice and Prep	Finals Prep & Practice Week	Prep and Practice for final
16	Finals / Graduation	FINALS	EXECUTE FINALS

Holiday- MLK Day Jan 17th
Late Registration W/ Fee – Jan. 19th-20th
Last day to add/drop- Jan. 21st
Holiday- Presidents Day- Feb 21st
Graduation Petitions Due – Feb 25th
Midterm Exams- Mar 7th-11th
Spring Break- Mar 14th-18th
Last Day to Withdraw with a “w” – Mar 31st
Finals Week- May 9th-12th

COURSE OUTCOMES	COURSE MEASUREMENTS
All course materials will be taught in accordance with the ACF’s Knowledge, Skills and Competencies check list.	<u>ACF Education Foundation</u> : Culinary Arts Required Knowledge and Skills Competencies for Degree and Certificate Programs
A strong understanding of food safety and sanitation that is in alignment with the Navajo Nation, NRA, and state and local regulatory authorities.	Complete reading assignments, homework assignments, exams, projects, and quizzes.
An ability to produce a large selection of dishes that tie in multiple elements.	
A strong ability to demonstrate knowledge of how to create a multiple course menu.	
A strong ability to fabricate a variety of proteins.	
A strong ability to lead the kitchen as a sous chef, commanding a crew of more than 10.	
A strong knowledge of ethnic cuisines and the styles of service that is entailed with those countries.	
Students will execute a fully operational professional kitchen including recipe conversions, kitchen ready recipes, and kitchen brigade.	

Grading Plan:

Homework 20%
 Class Participation: 10%
 Project(s): 20%
 Quizzes: 10%
 Mid-term: 10%
 Final Exam: 30%

A = 100-90%
B = 89-80%
C = 79-70%
D = 69-60%
F = 59% or less

Grading Policy

Students must do their own work. Cheating and plagiarism are strictly forbidden. Cheating includes (but is not limited to) plagiarism, submission of work that is not one's own, submission or use of falsified data, unauthorized access to exams or assignments, use of unauthorized material during an exam, or supplying or communicating unauthorized information for assignments or exams.

Participation

Students are expected to attend and participate in all class activities- as listed above, as it is 10% of the grade. Points will be given to students who actively participate in class activities including field trips, laboratories, and ask questions of guest speakers and other presenters. This also includes any catering events that you may be called upon to participate in.

Cell phone and head phone use

Please turn cell phones off or place them on silence or vibrate mode **BEFORE** coming to class. Also, answer cell phones **OUTSIDE OF CLASS** (not in the classroom). Exercising cell phone use courtesy is appreciated by both the instructor and classmates. Headphones are to be removed before coming to class.

Attendance Policy

Students are expected to regularly attend all classes for which they are registered. A percentage of the student's grade will be based on class attendance and participation. Absence from class, regardless of the reason, does not relieve the student of his/her responsibility to complete all course work by the required deadlines. Furthermore, it is the student's responsibility to obtain notes, handouts, and any other information covered when absent from class and to arrange to make up any in-class assignments or tests if permitted by the instructor. Incomplete or missing assignments will necessarily affect the student's grades. Instructors will report excessive and/or unexplained absences to the Counseling Department for investigation and potential intervention. Instructors may drop students from the class after three (3) absences unless prior arrangements are made with the instructor to make up work and the instructor deems any excuse acceptable.

Study Time Outside of Class for Face-to-Face Courses

For every credit hour in class, a student is expected to spend two hours outside of class studying course materials. Also includes off campus caterings

Study Time for Hybrid or Blended Courses

For a hybrid or blended course of one credit hour, a student is expected to spend three hours per week studying course materials.

Study Time for Online Courses

For an online course of one credit hour, a student is expected to spend four hours per week

studying course materials.

Course Policies

The required textbook and study guide must be available at each class session, along with a calculator. Most assignments must be typed and all turned in on time. Students may work ahead on any homework though no late assignments will be accepted.

Missed tests, including the mid-term and final exams, may not be made up—this includes both written and practical exams.

Students are expected to be dressed in required uniforms and have their tools with them on a daily basis. *Uniform check will be scheduled at the beginning of each class and special events.*

It is up to the instructor's discretion on what products will be taking home.

Major cleaning takes place at least once a semester. If a student misses this day or does not participate with the same effort as all the other class members, the student can expect a letter grade drop applied to their final grade.

Students are expected to attend and participate in all class activities- as listed above, as it is 10% of the grade. Points will be given to students who actively participate in class activities including field trips, laboratories, and ask questions of guest speakers and other presenters. This also includes any catering events that you may be called upon to participate in.. In order to be excused from the event you MUST provide documentation from a licensed physician or certified Medicine Man.

Academic Integrity

Integrity (honesty) is expected of every student in all academic work. The guiding principle of academic integrity is that a student's submitted work must be the student's own. Students who engage in academic dishonesty diminish their education and bring discredit to the University community. Avoid situations likely to compromise academic integrity such as: cheating, facilitating academic dishonesty, and plagiarism; modifying academic work to obtain additional credit in the same class unless approved in advance by the instructor, failure to observe rules of academic integrity established by the instructor. **The use of another person's ideas or work claimed as your own without acknowledging the original source is known as plagiarism and is prohibited.**

Diné Philosophy of Education

The Diné Philosophy of Education (DPE) is incorporated into every class for students to become aware of and to understand the significance of the four Diné philosophical elements, including its affiliation with the four directions, four sacred mountains, the four set of thought processes and so forth: Nitsáhákees, Nahát'á, Íina and Siih Hasin which are essential and relevant to self-identity, respect and wisdom to achieve career goals successfully.

At NTU's Zuni Campus, the A:shiwi Philosophy of Education offers essential elements for helping students develop Indigenous and Western understandings. Yam de bena: dap haydoshna: akkya hon detsemak a:wannikwa da: hon de:tsemak a:ts'umme. *Our language and ceremonies allow our people to maintain strength and knowledge.* A:shiwi core values of hon i:yyułashik'yanna:wa (respect), hon delank'oha:willa:wa (kindness and empathy), hon i:yyayumola:wa (honesty and trustworthiness), and hon kohoł lewuna:wediyahnan, wan hon kela i:tsemanna (think critically) are central to attaining strength and knowledge. They help learners develop positive self-identity, respect, kindness, and critical thinking skills to achieve life goals successfully.

Students with Disabilities

Navajo Technical University is committed to serving all students in a non-discriminatory and accommodating manner. Any student who feels that she or he may need special accommodations should contact the Accommodations Office (<http://www.navajotech.edu/student-services#accomodations-services>) in accordance with the university's Disability Accommodations Policy (see http://www.navajotech.edu/images/about/policiesDocs/Disability_Exhibit-A_6-26-2018.pdf).

Email Address

Students are required to use NTU's email address for all communications with faculty and staff.

Final Exam Date: December 13th-16th.