

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: CUL 86 Credits: 4

Course Title: Introduction to Food Service Assisting II

Course Description:

Studies and applies critical functions and understanding of being in a food service position, as a food preparation assisting associate. Part II of II. Prerequisite CUL 80. Lecture 3 hours. Laboratory 3 hours. Total 6 hours per week. 4 credits

General Course Description: This course expands on CUL 85. An expanded breadth of

skills are utilized to develop great skill sets in food preparation, basic cooking methods, knife skills and technique; introduction to baking and pastry techniques and products and garde manger cold kitchen methods and products. Proper kitchen etiquette and professionalism, personal hygiene, application of kitchen math, strong communication skills and employment skills, and task completion is employed. Instructor assessment and feedback on performed task and quality of produced products is engaged. Skill set repetition is used to improve retained understanding and position ability. Professional job readiness is explored and prepared for.

Course Prerequisites/Corequisites:

Prerequisite: CUL 80

Course Objectives:

Upon completing the course, the student will be able to:

- Practice appropriate interpersonal skills, hygiene, safety, and sanitation.
- Demonstrates professionalism through being punctual, dependable, and proper uniform. ~~• Observe~~
 - Follows instructions/procedures/responses
 - Practices scaling recipes to portions
 - Demonstrates high levels of organization
 - Demonstrates and assesses quality of work
 - Explores preparing complete menu items
 - Displays improved time management
 - Demonstrates ability to produce quality products.
 - Expanded knowledge and understanding of menu items.
 - Discuss and apply garnishes
 - Demonstrates application of

- Expanded communication in kitchens and usage of industry terminology
- Preparation of appetizers, vegetables, sides, soups, sauces, dressings, fruits, rice, cereal, pasta, seafood and meat products, and garde manger.
- Baking and pastry techniques