

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

Course Prefix and Number: HRI 299

Credits: 3

Course Title: Supervised Study: Capstone Study in Culinary Arts

Course Description: Assigns problems for independent study incorporating previous instruction and supervised by the instructor. Provides the student and instructor an opportunity to work together to identify the critical areas of need in the student's repertoire. An individualized plan will be developed to address the student's weaknesses and to lead progressively to a group demonstration of critical skills. Individual assessment constitutes the majority of this course. Lab, lecture, research, and out-of-class projects will be utilized. Prerequisites: HRI 206, HRI 207, HRI 251. Laboratory 15 hours. Total 15 hours per week.

General Course Purpose: A requirement of the Culinary Arts AAS degree, this is a skills-based course designed to certify competency in a defined skill set. The student's areas of strength and weakness will be identified, and individual strategies will be developed to assist the student in demonstrating proficiency in the competencies.

Course Prerequisites and Co-requisites:

Prerequisites: HRI 206, HRI 207, HRI 251

Student Learning Outcomes:

Upon completing the course, the students will be able to

- a. Use common culinary tools and equipment;
- b. Discuss the role of nutrition in cuisine;
- c. Prepare stocks, bases, rubs, marinades, and other foundations of flavor;
- d. Prepare classical and modern sauces;
- e. Prepare classical, modern, international, and cold soups