COURSE TITLE: Advanced Food Preparation                         COURSE NUMBER: FSS 2224C

COURSE DESCRIPTION (with prerequisites):
This course will provide the student with a thorough knowledge of fundamental cooking skills as related to meat cookery including beef, pork, veal and game as well as poultry and fowl, seafood including fin-fish and shellfish, and breakfast cookery. 3 semester hours credit.

NAME(S) OF INSTRUCTORS:
Chef Mark Panichella C.E.C, C.C.E., C.H.E., Building K, B5, Panichellam@chipola.edu, (850) 718-2256

EFFECTIVE ACADEMIC YEAR:
2011-12

REQUIRED TEXTBOOKS AND INSTRUCTIONAL SUPPLIES:
Selected reference books and handouts

GRADING POLICY:
The standing of a student in each course is expressed by one of the following letters and corresponding grading system:
A – 90 – 100
B – 80 – 89
C – 70 – 79
D – 60 – 69
F – 59 or less
The Chipola Catalog provides policies and procedures regarding the grading system. A student’s Grade Point Average is derived from the grading system/quality point scale.

ATTENDANCE AND WITHDRAWAL POLICIES:
Chipola College expects regular attendance of all students. Students who are absent from classes for any reason other than official college activities must satisfy the instructor concerned that the absence was due to illness or other clearly unavoidable reasons. Otherwise, the student may suffer grade loss at the discretion of the instructor. Chipola policy allows each instructor to specify in the Instructor First Day Handout whether or not an absence is excusable and what affect the absence or tardy may have on the grade.
A student is allowed to repeat a course a maximum of three (3) times. **On the third attempt a student (1) must bear the full cost of instruction (unless waived by Student Services), (2) cannot withdraw, and (3) must receive a grade.**

**MAKE-UP POLICY:**
Chipola allows each instructor to specify in the Instructor First Day Handout the makeup policy.

**ACADEMIC HONOR CODE POLICY:**
Students are expected to uphold the Academic Honor Code. Chipola College’s Honor Code is based on the premise that each student has the responsibility to (1) uphold the highest standards of academic honesty in his/her own work; (2) refuse to tolerate academic dishonesty in the college community; and (3) foster a high sense of honor and social responsibility on the part of students. Further information regarding the Academic Honor Code may be found in the Chipola Catalog, Student Governance section.

**STUDENTS WITH DISABILITIES POLICY:**
Chipola College is committed to making all programs and facilities accessible to anyone with a disability. Chipola’s goal is for students to obtain maximum benefit from their educational experience and to effectively transition into the college environment. Students with disabilities are requested to voluntarily contact the Office of Students with Disabilities to complete the intake process and determine their eligibility for reasonable accommodations.

**LIBRARY AND ON-LINE REFERENCE MATERIALS:**
The library is a comprehensive learning resource center providing information in print, electronic, and multimedia format to support the educational objectives of the College. On-line catalogs, e-books and electronic databases can be accessed by using the LINCCWeb icon on the Chipola Library website at [www.chipola.edu/library](http://www.chipola.edu/library). If you have questions about database usage consult the “How to Use the Chipola Databases” on the Library website or call the Library at 850/718-2274 during regular hours. Library hours are posted each semester at the building entrance and on the Library website. See your Instructor First Day Handout for individual instructor recommendations and resources.

**TECHNOLOGY RESOURCES:**
The Information Technology Center, located in the library, is equipped with computer workstations. Lab hours are posted each semester at the building entrance and on the Library website. The ACE Lab, located in Building L, is available for tutoring and is equipped with computer workstations. Lab hours are posted each semester at the room entrance. The college’s learning management system is Desire 2 Learn (d2l). Classes become available on d2l on the first day of the semester. It is the student’s responsibility to log onto the d2l system the first day of class to establish the first day of attendance and to check announcements. For further information, contact your instructor or the Director of Online Learning.
ELECTRONIC DEVICE USAGE:
All electronic devices such as cell phones, beepers, pagers, and related devices are to be silenced prior to entering classrooms and/or laboratories to avoid disruption. Should it become necessary for a student to leave his/her “device” on to send or receive an emergency call and/or text message, the student must inform the instructor prior to class. If the student finds it necessary to send and/or receive an emergency call and/or text message during class/lab time, he/she is instructed to take all books and belongings and step outside the classroom to deal with the situation. To minimize classroom disruption and the distraction to classmates, the student will not be permitted to reenter the classroom during that class period. Any time a test is being administered, all such devices must be turned off and put away. If a device is seen or heard during an exam, a score of zero will be given for that exam. Initial and repeated infractions may result in disciplinary action.

DISCIPLINE SPECIFIC COMPETENCIES / LEARNING OUTCOMES:
At the completion of this course the student will be able to describe, discuss, or apply the following theories and/or procedures as related to the hospitality industry.

A.) Principles of meat cookery
B.) Principles of poultry cookery
C.) Principles of seafood cookery
D.) Product identification and uses
E.) Freshness indicators and shelf life
F.) Eggs and egg cookery
G.) Breakfast meats
H.) Breakfast cereals
I.) Dairy Products

LINKING COURSE-LEVEL STUDENT LEARNING OUTCOMES WITH DISCIPLINE-SPECIFIC COMPETENCIES, ASSESSMENT METHODS, AND ARTIFACTS

<table>
<thead>
<tr>
<th>COURSE-LEVEL STUDENT LEARNING OUTCOMES FOR FSS 2224C</th>
<th>DISCIPLINE-SPECIFIC GENERAL EDUCATION COMPETENCIES</th>
<th>ASSESSMENT METHODS FOR COURSE LEVEL STUDENT LEARNING OUTCOMES</th>
<th>LEARNING ARTIFACTS FOR AA PROGRAM ASSESSMENT</th>
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<tr>
<td>Describe, discuss, or apply the following theories and/or procedures as related to the hospitality industry:</td>
<td>NS1 This course is not a General Education core course. It is designed to enable students to meet specific</td>
<td>H, T, Q, SP, Sk. Check, RPT</td>
<td>Tests</td>
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<tr>
<td>• Principles of meat cookery</td>
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shelf life
- Eggs and egg cookery
- Breakfast meats
- Breakfast cereals
- Dairy Products

competencies in Culinary Management as identified in the State of Florida Curriculum frameworks for Associate in Science programs.

**Assessment Codes**
- T = Tests
- Pre/Post = Pre- and Post-Tests
- OT = Objective Tests
- UT = Unit Tests
- Q = Quizzes
- F = Final Examination
- CF = Cumulative Final
- EX = Departmental Exam
- SE = Nat’l or State Standardized Exam
- RPT = Report/Presentation
- SP = Skills Performance
- SD = Skills Demonstration
- W = Writing Assignments
- E = Essays
- DE = Documented Essays
- DE = Essays
- J = Jury
- R = Recital
- Proj. = Projects
- Exp. = Experiments
- Cap. Proj. = Capstone Project
- Cap. Course = Capstone Course
- Prac. = Practicum
- Intern. = Internship
- H = Homework
- PS = Problem Solving
- DB = Discussion Board

BO = Behavioral Observation
Clin. = Clinicals
CS = Case Study
CP = Case Plan
Port. = Portfolio
Obs. = Teacher Observation
Sk. Check = Skills Check-off
Curriculum Frameworks
JP = Judged
Performance/Exhibition

MEANS OF ACCOMPLISHING STUDENT LEARNING OUTCOMES:
See chart this syllabus.

ASSIGNMENT AND/OR COURSE OUTLINE
Grading is based on the following criteria:

10 % of grade = Attendance/Participation
20% of grade = Homework
40 % of grade = Skill Assessment
30 % of grade = Tests

Week 1: Chapter 12, 13
Week 2: Chapter 12, 13
Week 3: Test 1
Week 4: Chapter 14
Week 5: Chapter 15
Week 6: Chapter 16
Week 7: Test 2
Week 8: Chapter 17
Week 9: Chapter 18
Week 10: Chapter 19
Week 11: Test 3

Chapter 20
Week 12   Breakfast
Week 13   Breakfast
Week 14   Brunch
Week 15   Chapter 7
Week 16   Test 4

****Failure to contact the instructor, if a class is missed, may result in the student not passing the course.

See your Instructor First Day Handout for individual instructor assignment schedule.