

# Food Preparation III

CHEF - 1500 251

## Course Description

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This course is the more advanced of the Food Preparation classes. Contemporary and uncommon food preparation techniques will be explored. The strengthening of established skills and development of knowledge base will be continued.

Prereq: CHEF 1300, CHEF 1400 & CHEF 1110 w/ C grade or better or valid ServSafe Certificate.

Semester: Fall & Spring

## Course Student Learning Outcomes

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- Define and demonstrate safe fermentation of various foods.
- Evaluate the quality of fermented foods.
- Define and demonstrate safe curing techniques of various foods.
- Evaluate the quality of cured foods.
- Define and execute the safe preservation of various foods.
- Evaluate the quality of preserved foods.
- Define and execute various cheeses.
- Evaluate the quality of cheeses.
- Define and execute yeast breads.
- Define and execute gelees, merengues, custards and mousses.
- Define and describe molecular gastronomy techniques.
- Identify and describe molecular gastronomy tools and ingredients.
- Execute various molecular gastronomy techniques.

- Define and execute food dehydration techniques.
- Evaluate quality of dehydrated foods.
- Define and execute various types of garnishes.
- Evaluate quality of various garnishes.
- Explain and execute dish plating.
- Evaluate quality of dish plate-ups.
- Define and describe classic to contemporary dishes.
- Define and explain holiday foods for various cultures.

## College Wide Student Learning Outcomes

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- Acquire substantive knowledge in their intended major
- Communicate effectively
- Develop quantitative literacies necessary for their chosen field of study
- Think critically and creatively
- Develop civic literacy and the capacity to be community-engaged learners who act in mutually beneficial ways
- Develop the knowledge and skills to work with others in a professional and constructive manner
- Develop computer and information literacy
- Develop attitudes and skills for lifelong wellness

## Course Prerequisites

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To enroll in this course, students must meet specific prerequisites, including holding a valid ServSafe Certificate and successful completion of CHEF 1300, CHEF 1400, CHEF2420 and 2425.

## Engagement Plan

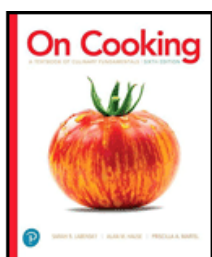
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Example language:

- I will respond to email within 48-hours.
- I will offer feedback on major assignments as requested and throughout the life of the project.
- The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

## Required Text or Materials

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**Title:** On Cooking: A Textbook of Culinary Fundamentals, 6th edition

**ISBN:** ISBN-13: 9780136874904

**Authors:** Sarah R. Labensky, Alan M. Hause, & Priscilla A. Martel

**Publisher:** Pearson

**Publication Date:** September 17, 2020

**Edition:** 6th

For more information on textbook accessibility, contact Accessibility & Disability Services at [ads@slcc.edu](mailto:ads@slcc.edu).

## Brief Description of Assignments/Exams

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### Demonstrate Food Preparation Skills

- Apply knowledge of sanitation, preservation methods, Garde Manger techniques, forcemeats, pâtés, terrines, mousselines, charcuterie, and cheese-making practices.

### Prepare Traditional & Modern Garde Manger Items

- Prepare a variety of hors d'oeuvres, appetizers, canapés, charcuterie boards, condiments, embellishments, and appropriate garnitures.

### **Master Food Presentation, Buffet Planning, and Design**

- Execute food presentation techniques using a range of service ware, including plates, platters, trays, and decorative elements.
- Design and arrange platters with attention to size, style, and food layout.

### **Master Preservation Techniques**

- Perform hot and cold smoking, salting, brining, curing, drying, canning, pickling, and confit preparation for meats, fish, and vegetables.

### **Master Culinary Terminology**

- Accurately define and apply kitchen and Garde Manger terminology.

### **Prepare Specialty Items**

- Employ proper methods and ingredients to produce forcemeats, mousses, aspics, and gelées.

### **Ensure Quality Menus**

- Develop and execute well-planned menus with precision in timing, preparation, and presentation, maintaining the highest standards of quality.

## Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	<a href="#">Additional Credit Earned</a>	Assignment	0
	<a href="#">Brine Whole Chicken</a>	Assignment	25
	<a href="#">Chicken Fabrication</a>	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
	<a href="#">Duck Confit</a>	Assignment	25
	<a href="#">Duck Fabrication</a>	Assignment	25
	<a href="#">Flavor Bombes</a>	Assignment	30
	<a href="#">Grande Buffet Planning</a>	Assignment	100
	<a href="#">Infused Salts</a>	Assignment	25
	<a href="#">Infused Sugars</a>	Assignment	25
	<a href="#">Introduce Yourself</a>	Discussion	0
	<a href="#">Introduce Yourself</a>	Discussion	0
	<a href="#">Pork Rilette</a>	Assignment	25
	<a href="#">Roll Call Attendance</a>	Assignment	100
	<a href="#">Salads - Side &amp; Simple</a>	Assignment	50
	<a href="#">Salads - Simple, Complex, &amp; Combination (Composed)</a>	Assignment	50
	<a href="#">Salmon Fabrication, Smoking Preparation, &amp; Cookery</a>	Assignment	50
	<a href="#">Salmon Gravlax</a>	Assignment	25
	<a href="#">Salt Tasting</a>	Assignment	25
	<a href="#">Sandwich Prep</a>	Assignment	50
	<a href="#">Sandwiches</a>	Assignment	50
	<a href="#">Sandwiches</a>	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
	<a href="#">Sugar Tasting</a>	Assignment	25
11/12/24	<a href="#">Cheese Tasting</a>	Assignment	25
11/21/24	<a href="#">Cheesemaking - Fresh &amp; Farmers' Cheese</a>	Assignment	50
11/26/24	<a href="#">Charcuterie Board Presentation Garnish Prep</a>	Assignment	50
11/26/24	<a href="#">Cheesemaking</a>	Assignment	25
8/27/25	<a href="#">Spice Pairings &amp; Blends</a>	Assignment	50
8/27/25	<a href="#">Spice Tasting</a>	Assignment	50
8/27/25	<a href="#">Kitchen Equipment Training &amp; Safety Review</a>	Assignment	10
9/3/25	<a href="#">Herb Tasting</a>	Assignment	25
9/10/25	<a href="#">Curing &amp; Brining Prep for Sandwich Week</a>	Assignment	50
9/10/25	<a href="#">Giardiniera</a>	Assignment	25
9/10/25	<a href="#">Greens Tasting</a>	Assignment	25
9/10/25	<a href="#">Vinegar Tasting</a>	Assignment	50
9/10/25	<a href="#">Housemade Pickles</a>	Assignment	25
10/13/25	<a href="#">Sausage Making</a>	Assignment	50
10/15/25	<a href="#">Sausage Making Continued</a>	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
10/20/25	<a href="#">Sausage Making &amp; Prep</a>	Assignment	50
10/22/25	<a href="#">Sausage Buffet Presentation</a>	Assignment	100
10/27/25	<a href="#">Spiced Nuts</a>	Assignment	25
11/24/25	<a href="#">Charcuterie Platters &amp; Boards</a>	Assignment	100
12/1/25	<a href="#">Final Practical Preparation for The Grande Buffet</a>	Assignment	100
12/3/25	<a href="#">Final Practical Preparation for The Grande Buffet</a>	Assignment	100
12/8/25	<a href="#">Final Practical Preparation for The Grande Buffet</a>	Assignment	100
12/10/25	<a href="#">Food Prep III Grande Buffet</a>	Assignment	100
12/15/25	<a href="#">Deep Cleaning Attendance &amp; Participation</a>	Assignment	100

## Grading Scale

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### GRADING

All assignments must be turned in before the scheduled completion of the class. No late assignments will be accepted for any work turned in after the stated due date unless there is a legitimate reason, and it will be accepted at the discretion of the Instructor. All

assignments will be graded on a “Percentage/ Point System”. The following table displays the assignment as a percentage of specific areas of evaluation.

### Assessment Criteria

Professionalism, Participation, & Production	40%
Written Examinations & Quizzes	20%
Course Notebook/Portfolio, Projects & Homework	20%
Final Written Examination & Practical Assessment	20%
Total	100%

A	94-100%	B-	80-82.9%	D+	67-69.9%
A-	90-93.9%	C+	77-79.9%	D	63-66.9%
B+	87-89.9%	C	73-76.9%	D-	60-62.9%
B	83-86.9%	C-	70-72.9%	E	59.9% or less

## How to Navigate to Canvas

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## Institutional Policies

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As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

## Learning Support and Tutoring Services

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We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

## [Advising and Counseling Support Services](#)

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At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

## [Student Academic Calendar](#)

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As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)