Course Title: FUNDAMENTALS OF CLASSICAL TECHNIQUES

Course Number: CL112

Course Description:
This course will cover the fundamentals of basic cooking. Students practice all commonly used cooking methods and techniques. The course includes study and practice in producing various proteins, vegetables, starches and grains, and solid methodologies in cooking, stocks, soups, and sauces. Students will be familiarized with the various equipment used everyday in the industry. Emphasis will be on the safe operation, maintenance and cleaning of machines, appliances and sharp tools. Students will learn knife skills, including selection, sharpening procedures, basic and advanced vegetable cuts and basic butchering skills.

Course Length: 11 weeks / 22 days.

Contact Hours: 110 hours

Credit Value: 6

*Course Competencies:
At the conclusion of this course the student should be able to...

1. Demonstrate the following cooking techniques: braising, poaching, sautéing, grilling, girdling, broiling, steaming, stir-frying, roasting, frying, and boiling.
2. Select and prepare stocks, soups, and sauces.
3. Prepare and apply proper cooking techniques for various cuts of meat, poultry, fish, and seafood.
4. Prepare and apply proper cooking techniques for vegetables, fruits, starches, and farinaceous products.

Course Prerequisites: Washington State Food Handler's Permit
CoReq: Concepts & Theories of Culinary Techniques

Method of Assessment: See Instructor's Syllabus Addendum for details.

*Textbooks: eBook available through eCompanion.
Supplemental Materials: See Instructor’s Syllabus Addendum for details.

Uniform Policy: Students will be required to be in full Culinary Uniform (See Addendum) to be accepted into class. Note that chef's hats and aprons do not need to be worn during related subjects or in lecture classrooms. Chef coats will be provided until student uniforms are made available.
Disability Services:
The Art Institute of Seattle provides accommodations to qualified students with disabilities. The Disability Services office assists qualified students with disabilities in acquiring reasonable and appropriate accommodations and in supporting equal access to services, programs and activities at The Art Institute of Seattle. Students who seek reasonable accommodations should notify the Disabilities Services Coordinator, Angela Hedwall at 206-239-2299, of their specific limitations and, if known, their specific requested accommodations. Students will be asked to supply medical documentation of the need for accommodation. Classroom accommodations are not retroactive, but are effective only upon the student sharing approved accommodations with the instructor. Therefore, students are encouraged to request accommodations as early as feasible with the Disability Serviced Coordinator to allow time to gather necessary documentation. If you have a concern or complaint in this regard, please contact Angela Hedwall, Dean of Student Affairs in room 645, telephone number 206-239-2299. Complaints will be handled in accordance with the school's Internal Grievance Procedure for Complaints of Discrimination and Harassment.