

Bossier Parish Community College Syllabus

Course Prefix and Number: CULA 125

Credit Hours: 2

Course Title: Basic Skills Development

Textbook: N/A

Course Description: A lecture course that provides an overview of the culinary industry within the aspects of the entire hospitality industry. Students are introduced to historical, social, and cultural forces that have affected and shaped the industry as well as current industry trends. Job qualifications, professional standards, communication skills, and attitudes that are essential to be successful in the industry will be discussed.

Learning Outcomes:

At the end of this course, the student will:

- A. have an understanding of basic culinary skills and its relationship to the educational pathways available through the program;
- B. describe the various cuisines and contributions of leading culinarians and identify professional organizations within the field; explain purposes and benefits;
- C. outline the organization, structure and functional areas in various hospitality organizations as a perspective for later courses in menu planning, purchasing, food production and service, food and beverage controls, and management;
- D. discuss and evaluate industry trade periodical and discuss professional ethics practiced in the industry and relate the importance of “Professional Standards” in attitude, behavior and dress within the culinary profession.

To achieve the learning outcomes, the student will:

1. contrast the various organizational structures and basic functions within hospitality and culinary establishments. Contrast the career opportunities and professional organizations within the field. Assess the relevance of various trade publications and electronic methods for continuing education (A), (B), (C), (D);
2. Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals. Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities (C),(D);

Course Requirements:

1. Students are required to use BPCC’s My Culinary Lab and are encouraged to use BPCC Library to research culinary topics and employment opportunities.
2. Complete course assignments as outlined by instructor.

Course Grading:

- A. Letter grades will be assigned based on the ten point grading scale:

90- 100 = A
80- 89 = B
70- 79 = C
60- 69 = D
0- 59 = F

- B. Instructors will give at least four major tests. The last test will be a comprehensive final examination.
- C. Instructors may give unannounced quizzes and/or grade homework assignments.

Attendance Policy: The college attendance policy is available at <http://www.bpcc.edu/catalog/current/academicpolicies.html>

Course Fees: This course is accompanied with an additional fee for supplemental materials.

Nondiscrimination Statement: Bossier Parish Community College does not discriminate on the basis of race, color, national origin, gender, age, religion, qualified disability, marital status, veteran's status, or sexual orientation in admission to its programs, services, or activities, in access to them, in treatment of individuals, or in any aspect of its operations. Bossier Parish Community College does not discriminate in its hiring or employment practices.

COORDINATOR FOR SECTION 504 AND ADA

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Equity/Compliance Coordinator

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