

# Bossier Parish Community College

## Master Syllabus

Course Prefix and Number: CULA 125

Credit Hours: 2-2-0

**Course Title:** Basic Skills Development

**Course Prerequisites:** None

**Textbook:** None

**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; and
- 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:

(The letter designations at the end of each statement refer to the learning outcome(s).)

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); and
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:**

- To pass the course, student must achieve a course average of 70% or above.
- Students must have access to a computer (not mobile device), Microsoft Office, and the Internet to complete the assignments. Computer, software, and the Internet are available

to students on campus during scheduled computer lab times and in the Learning Commons located in the BPCC Library.

- Students are required to use BPCC's LMS and My Culinary Labs and are encouraged to use the BPCC Library to research topics and employment opportunities.

**Course Grading Scale:**

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

**Attendance Policy:**

Each student is expected to attend class regularly; excessive unexcused absences constitute grounds for suspension. Refer to the student handbook for [Attendance Policy](#).

**Course Fees:** This course is accompanied with an additional non-refundable fee for supplemental materials, laboratory supplies, software licenses, certification exams and/or clinical fees.

**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

Angie Cao, Student and Disability Services Specialist

Disability Services, F-254

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6511

Email: [acao@bpcc.edu](mailto:acao@bpcc.edu)

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.

Equity/Compliance Coordinator

Teri Bashara, Director of Human Resources

Human Resources Office, A-105

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6056

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.