

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: SDV 101 **Credits:** 1

Course Title: Orientation to Culinary and Pastry Arts

Course Description:

Assists students in transition to college and the culinary and pastry arts programs. Provides overviews of college policies, procedures, and curricular offerings. Encourages contacts with other students and staff. Assists students toward college success through information on effective study habits, career and academic planning, and other college resources available to students. Assists students with learning basic culinary and pastry arts concepts, introductory skillsets, and current trends. Students needing to complete developmental studies courses in English or mathematics may take those courses concurrently with SDV 101 if approved by the program head. Lecture 1 hour per week.

General Course Purpose:

To assist first-semester students to transition effectively into college and build foundational skillset requirements for culinary and pastry arts programs.

Course Prerequisites and Co-requisites:

None

Student Learning Outcomes:

Upon completing the course, the student will be able to

- Choose a career field of choice and the academic program that will assist the student in pursuing selected career goals;
- List and successfully apply two techniques relating to each of the following college transition areas:
 1. note-taking;
 2. test-taking;
 3. reading comprehension;
 4. time management;
- List five campus resources that assist students and how students may access the resources;
- Select the appropriate academic program and course options for enrollment in subsequent terms;
- Identify and understand cleaning, maintenance, and storage of kitchen equipment, including cooking equipment, preparation equipment, storage equipment, and ware-washing equipment;
- Demonstrate the setup, maintenance, and breakdown of a kitchen work station;
- Demonstrate the principles of mise en place;
- Work as a member of a team, demonstrating acceptable teamwork and communication;
- Discuss basic heat transfer for cooking;
- Define basic terminology of culinary arts, including culinary French;
- Identify various knives and other handheld kitchen tools;
- Apply safe knife use practices, including sharpening and truing a blade edge and storage;
- Discuss the history and development of modern culinary arts and its traditions;

- Compute and use measures applying to culinary- and pastry-related mathematics;
- Apply professionalism and associated characteristics of a chef to career choice;
- Identify basic culinary and pastry ingredients;
- Identify the standardized parts of a recipe;
- Identify parts of a thermometer and demonstrate proper use and calibration;
- Discuss and apply knowledge pertaining to taste and flavor;
- Demonstrate basic fire safety and extinguisher use; and
- Compare and contrast the classical and modern kitchen brigade.

Major Topics to Be Included:

- Career development
- Study skills and styles
- Policies and procedures of the institution
- Academic advising
- Herb and spice product identification
- Recipe conversions and scaling
- Measuring and scaling ingredients
- Safety and sanitation
- Kitchen etiquette
- Industry terminology

Effective Date/Updated: January 14, 2019