

Instructor Information

Instructor	Michelle Watson
Email	watsonma@lamarpa.edu
Phone	(409) 681-4311
Office	Press - Room: 106C
Office Hours	Mon-Tues 8:00am-9:00am Mon, Tues, Thurs 12:00pm-2:00pm Wednesday 1:00pm-2:00pm and 3:30pm-4:30pm
Additional Contact Information	

Course Information

Description	Advanced concepts of food preparation and presentation techniques.
Required Textbooks	<i>Textbook Purchasing Statement: A student attending Lamar State College Port Arthur is not under any obligation to purchase a textbook from the college-affiliated bookstore. The same textbook may also be available from an independent retailer, including an online retailer.</i>
Additional Materials/Resources	Professional Cooking, 9th Edition Hat or Hair Net Pants Slip Resistant Shoes Apron
Corequisites/Prerequisites	• CHEF-1301 Basic Food Preparation • CHEF-1305 Sanitation and Safety
Learning Outcomes	Continue with coursework from Chef 1301. Demonstrate advanced food preparation and presentation techniques. Plating and displays. Nutrition and balancing a recipe. Menu writing and standardized recipe writing and concepts. Tableside procedures and proper service techniques.
Program Student Learning Outcomes	•Identify concepts, terms, and phrases associated with the culinary arts and hospitality industry. •Identify and implement sanitation and safety procedures and regulations as required in the industry. •Use fundamental cooking and baking techniques as well as advanced cooking skills. •Identify and use advanced food service management theory, including food and labor cost controls, labor regulations, tax laws , tip reporting, franchise regulations and product liability laws.
Lecture Topics Outline	Basic Principles of Cooking Tools and Equipment Sanitation and Safety Mise en Place Stocks, Sauces, Soups Cooking Meats Cooking Poultry Cooking Methods for Meat, Poultry, and Fish Cooking Fish and Shellfish Cooking Vegetables Legumes, Grains, Pasta, and Other Starches Appetizers Sandwiches Menu, Recipes, and Cost Management Nutrition. Cooking for Specific Diets Tableside procedures and proper service techniques.
Major Assignments Schedule	Week 1: Syllabus review and course overview, Blackboard and Book review. Basic Cooking Review and Refresh, Tools and Equipment, Safety and Sanitation Review. Stocks, Soups and Sauces Week 2: Meat Fabrication. Cooking Meats, Poultry, Fish and Shellfish. Week 3: Cooking Vegetables, Legumes, Grains, Pasta, and Other Starches. Plating Techniques. (Test weeks 1-3) Week 4: Appetizers. Sandwiches. Food Presentation and Plating. Displays. Menus and Recipe Writing. Week 5: Menu, Recipes, and Cost Management (Menu and Recipe Assignment) Week 6: Nutrition. Cooking for Specific Diets. (Test weeks 1-6) Week 7: Tableside procedures and proper service techniques.

	Week 8: Practical Finals and Menu Assignment Due
Final Exam Date	May 5, 2025 - 2:0 PM Through May 5, 2025 - 3:0 PM
Grading Scale	90 - 100=A 80 - 89=B 70 - 79=C 60 - 69=D Below 59 = F
Determination of Final Grade	Tests - 30%, Quizzes - 10%, Assignment - 15%, Class Participation 15%, Attendance 10%, Final Exam - 20%
Course Policies	
Instructor Policies	I will not discuss your grades over the phone or by e-mail. If you want to discuss your grades, you must make an appointment and come to my office in person. Due dates are given and enough time is given to complete all work. No make-up work unless approved. There will be a practical final exam in the kitchen. All students must take the exam on the scheduled date and time, and failure to do so will result in a 0 on the final exam. Every student MUST have a copy of the required textbooks by the SECOND week of class. The student will still be responsible for any assignments given. Failure to have a text may result in being dropped from the class. No emailed work is accepted. A failure to follow oral and/or written instructions will result in penalties. Academic dishonesty will result in a zero on any assignment; a second incidence of academic dishonesty will be handled based on campus policies and procedures with the department chair. No cell phones should be visible or heard during class. Again, you will be asked to leave the room for the remainder of the class. No blue tooth technology or recording of lectures in any format (unless approved by the instructor). No ear buds in the classroom or the kitchen.
Attendance Policy	Students must be in a clean uniform and in full uniform at all times Attendance is worth 10% of you overall grade for this class. If you are more than 15 minutes late you will be marked absent for the day. If you are more than 15 minutes late you will not be admitted to the class. No one is allowed to leave class early unless it's an emergency. Absent to class- please notify me or email me. You must have a valid excuse. You may be asked for a Doctors note or other written proof to excuse an absence.
Additional Information	Each and every student is responsible for cleaning up after themselves. This includes every dish or piece of equipment used. (spoons to blenders and everything in between) Your work station including the table and floor. Communal equipment such as the stove, the oven and the dish room and the floor around them. The Chef will stop class with enough time for students to clean during class time. Students will work as a team to clean at the end of class. All sinks must be emptied of dishes, drained and wiped down. The dish machine must be emptied. All dishes must be put on the drying rack. The following class all students will be responsible for putting all dishes on the drying rack away. Students will take turns sweeping and mopping at the end of each class. Students will take turns taking out the trash at the end of each class or when the Chef requires it. Students will be responsible for checking in and putting away deliveries when they arrive. Students will take turns sweeping and mopping the walk-in refrigerator and the dry storage when necessary. If you make a mess you will be responsible for cleaning it up. Cleaning will be counted as part of class participation and will effect your overall grade. ALL STUDENTS WILL STAY UNTIL THE KITCHEN IS CLEAN, THEN THE CHEF WILL CHECK YOU OUT AND YOU WILL LEAVE TOGETHER. NO EXCEPTIONS.
Institutional Policies	
MyLSCPA	Be sure to check your campus email and Course Homepage using MyLSCPA campus web portal. You can also access your grades, transcripts, academic advisors, degree progress, and other services through MyLSCPA .
Academic Honesty	Academic honesty is expected from all students, and dishonesty in any form will not be tolerated. Please consult the LSCPA policies (Academic Dishonesty section in the Student Handbook) for consequences of academic dishonesty.
ADA Considerations	The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact the Disability Services Coordinator , Room 117, in the Student Sucess Center. The phone number is (409) 984-6241.
COVID 19 Information	The Lamar State College Port Arthur (LSCPA) Student Code of Conduct COVID 19 Policy requires students who have been diagnosed with COVID 19 to report their condition directly to their local health department. Students should also contact their course faculty to report their

quarantine status. In addition, this policy requires all students to wear face coverings when directly exposed to COVID 19 in compliance with the criteria included in the policy. For more information please refer to the COVID 19 link on the LSCPA website.

Facility Policies

No food or tobacco products are allowed in the classroom. Only students enrolled in the course are allowed in the classroom, except by special instructor permission. Use of electronic devices is prohibited.

HB 2504

This syllabus is part of LSCPA's efforts to comply with Texas House Bill 2504.

Mandatory Reporting of Child Abuse and Neglect

As per Texas law and LSCPA policy, all LSCPA employees, including faculty, are required to report allegations or disclosures of child abuse or neglect to the designated authorities, which may include a local or state law enforcement agency or the Texas Department of Family Protective Services. For more information about mandatory reporting requirements, see [LSCPA's Policy and Procedure Manual](#).

Title IX and Sexual Misconduct

LSCPA is committed to establishing and maintaining an environment that is free from all forms of sex discrimination, including sexual harassment, sexual violence, and other forms of sexual misconduct. All LSCPA employees, including faculty, have the responsibility to report disclosures of sexual misconduct, including sexual harassment, sexual assault (including rape and acquaintance rape), domestic violence, dating violence, relationship violence, or stalking, to LSCPA's Title IX Coordinator, whose role is to coordinate the college's response to sexual misconduct. For more information about Title IX protections, faculty reporting responsibilities, options for confidential reporting, and the resources available for support visit [LSCPA's Title IX website](#).

Clery Act Crime Reporting

For more information about the Clery Act and crime reporting, see the [Annual Security & Fire Safety Report](#) and the [Campus Security website](#).

Grievance / Complaint / Concern

If you have a grievance, complaint, or concern about this course that has not been resolved through discussion with the Instructor, please consult the Department Chair.

Department Information

Business and Industrial Technology

Chair: [Sheila Guillot](#)
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