



COURSE OUTLINE
Palo Verde College
 One College Drive, Blythe, CA 92225
 (760) 921-5500

Latest Revision: 3-27-06

Board Approval: 4/25/06

1. Course Information. Course Initiator: Mary Pena/Rhonda Entwistle

Subject Area and Course Number: NBE 041		Course Title: COOKING MADE SIMPLE			
New Course <input checked="" type="checkbox"/> Revised <input type="checkbox"/> Updated <input type="checkbox"/>		Static ID C04106		TOP Code 1306.00	Credit Status Request Noncredit
Classification Code C=Adult and Secondary Basic Education		SAM Code D=Possibly occupational			Course prior to college level Choose one:
Noncredit category G=Home economics		Meets a unique need: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Course duplicated: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Demand/Enrollment Potential: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Transfer request C=Non-transferable		Articulation request: UC <input type="checkbox"/> CSU <input type="checkbox"/> CSU-GE <input type="checkbox"/> IGETC <input type="checkbox"/> CAN <input type="checkbox"/>			

2. Some or all aspects of this course may be delivered in a Distance Education mode: Yes No
 If checked yes, all questions pertaining to Distance Education must be answered.

3. This course has laboratory or clinic/field hours: Yes No
 If checked yes, this outline must include a list of laboratory or clinic/field activities or topics.

4. This course has prerequisites, co-requisites, or advisories: Yes No
 If checked yes, please complete a [Prerequisite Justification Form](#) .

5. Curriculum Committee Approval Date: 4/13/06

6. After Curriculum Committee approval, the following is to be completed by the Office of Instruction:

TRANSFER APPROVAL STATUS	ARTICULATION APPROVAL STATUS					
		Not Requested	Date of Submission	Approval Pending	Approval Denied	Date Approved
Approval Pending	UC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	CSU	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	CSU-GE	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	IGETC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
	CAN	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	

CATALOG DESCRIPTION:

This course will cover the principles and techniques of food preparation and cooking. The course will include food sanitation, safety, proper preparation, different transfer of heat cooking equipment and methods, culinary vocabulary, basic nutrition, and standardized recipes and measurements. The course is for both the nonexperienced and for the experienced student who wishes to hone their culinary skills.

UNITS:

FACE TO FACE: Hours Per Week: Lecture: 4 Laboratory: 14 Clinic/Field:

DISTANCE EDUCATION:

ENTRY LEVEL SKILLS, PRE-REQUISITES, CO-REQUISITES AND ADVISORIES:

None

OBJECTIVES and LEARNING OUTCOMES:

Upon successful completion of the course the student will be able to:

1. Understand basic culinary vocabulary.
 2. Exhibit an understanding of recipes and food measurements.
 3. Describe food sanitation and safety methods.
 4. Understand all aspects of the food preparation process.
 5. List the different types of cooking equipment and methods
 6. Demonstrate and create at least one balanced and nutritious meal.
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COURSE OUTLINE AND SCOPE:

1. Outline of Topics or Content:

1. Sanitation and safety.
2. Basic nutrition.
3. Food preparation vocabulary, process, including recipes and measurements.
4. Cooking Process: Transfer of heat.

2. If a course contains laboratory or clinic/field hours, list activities or topics:

Lab will include food preparation, cooking, safety, and sanitation.

3. Examples of Reading Assignments:

Recipes, cookbooks, handouts

4. Examples of Writing Assignments:

Recipes, shopping lists.

5. Appropriate Assignments to be completed outside of class:

Students may practice cooking at home.

6. Appropriate Assignments that demonstrate critical thinking:

N/A

7. Other Assignments:

N/A

8. Indicate any assignments that are unique to the Distance Education mode of delivery:

N/A

METHOD OF EVALUATION—FACE TO FACE:

Class participation, attendance, and demonstration of skills acquired.

METHOD OF EVALUATION—DISTANCE EDUCATION:

METHOD OF INSTRUCTION—FACE TO FACE:

Lecture, demonstration.

METHOD OF INSTRUCTION—DISTANCE EDUCATION:

REPRESENTATIVE TEXTBOOKS, AND OTHER READING AND STUDY MATERIALS:

This section shall include author(s), title, and current publication date of all representative materials.

Instructor-prepared handouts

SIGNATURES:

COURSE INITIATOR: _____ DATE: _____

LIBRARY: _____ DATE: _____

CHAIR OF CURRICULUM COMMITTEE: _____ DATE: _____

SUPERINTENDENT/PRESIDENT: _____ DATE: _____