



SOUTH PLAINS COLLEGE *Culinary Arts Department*

CHEF 2331

Advanced Food Preparation

Course Description: Advanced concepts of food preparation and presentation techniques. Reinforces and advances techniques, terminology and course material covered in Chef 2301 and Chef 1301.

- Practice and demonstrate a variety of specialized cooking techniques that challenge current abilities
- Demonstrate special presentation techniques needed for a variety of foods both in a banquet/buffet presentation and in individual plate presentations
- Define, demonstrate and evaluate for quality various cooking techniques and processes including, sautéing, pan frying, deep frying, shallow poaching, simmering, grilling, broiling, roasting, baking and combination cooking methods.
- Prepare and present a variety of breakfast, lunch, dinner entrees and appetizer items in both a buffet/banquet and in individual plate presentations
- Identify, prepare and present a variety of fruits, vegetables, legumes, grains and starches
- Demonstrate proper knife skills and techniques
- Demonstrate competency in food presentation, preparation and organization
- Demonstrate proficiency in professional standards in food preparation, handling and storage
- Demonstrate proficiency in proper recipe preparation including sanitation, organization and time management skills

FOUNDATION SKILLS

1. Thinking-creative
2. Thinking- seeing things in the Mind's eye
3. Thinking-decision making
4. Thinking-knowing how to learn
5. Personal qualities- responsibility

WORKPLACE COMPETENCIES

1. Information- Acquires & evaluates
2. Technology-Selects technology
3. Systems- understands systems
4. Technology-applies technology to task

Instructor:

Chef Patrick Ramsey, C.E.C.

Email: pramsey@southplainscollege.edu

Phone: (806) 716-2584

Office Hours: Scheduled by appointment or check office door for schedule of hours.

ADA STATEMENT: Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

- **South Plains College Culinary Arts Alcohol Use Policy: South Plains College Culinary Arts program uses various liquors, liqueurs, wines and beers as recipe ingredients within the culinary curriculum. Alcohol is secured in the culinary facility and only accessible by culinary faculty. Alcohol may only be used if a recipe requires liquor/liqueur/wine/beer as an ingredient. Consumption of alcohol by students is strictly prohibited. Alcohol is only to be handled by instructors; no exceptions. Violations will be considered a “Student Code of Conduct” violation and will result in strict disciplinary action, including referrals to the Executive Director of Lubbock Center, Dean of Students, and Campus Police.**

South Plains College’s Notices**ATTENDANCE:** (along with your Instructor’s Policy)

When an unavoidable reason for class absence arises, such as illness, an official trip authorized by the college or an official activity, the instructor may permit the student to make up work missed. It is the student’s responsibility to complete work missed within a reasonable period of time as determined by the instructor. Students are officially enrolled in all courses for which they pay tuition and fees at the time of registration. Should a student, for any reason, delay in reporting to a class after official enrollment, absences will be attributed to the student from the first-class meeting.

Students who enroll in a course but have “Never Attended” by the official census date (the 12th class day), as reported by the faculty member, will be administratively dropped by the Office of Admissions and Records. A student who does not meet the attendance requirements of a class as stated in the course syllabus and does not officially withdraw from that course by the official census date of the semester, may be administratively withdrawn from that course and receive a grade of “X” or “F” as determined by the instructor.

It is the student’s responsibility to verify administrative drops for excessive absences through MySPC using his or her student online account. If it is determined that a student is awarded financial aid for a class or classes in which the student never attended or participated, the financial aid award will be adjusted in accordance with the classes in which the student did attend/participate and the student will owe any balance resulting from the adjustment.

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Covid 19 Course Syllabus Statement

If you are experiencing any of the following symptoms, please do not attend class and either seek medical attention or test for COVID-19.

- Cough, shortness of breath, difficulty breathing
- Fever or chills
- Muscles or body aches
- Vomiting or diarrhea
- New loss of taste and smell

Please also notify DeEtte Edens, BSN, RN, Associate Director of Health & Wellness, at dedens@southplainscollege.edu or 806-716-2376. Proof of a positive test is required. A home test is sufficient but students must submit a photo of the positive result. The date of test must be written on the test result and an ID included in the photo. If tested elsewhere (clinic, pharmacy, etc.), please submit a copy of the doctor’s note or email notification. Results may be emailed to DeEtte Edens, BSN, RN at dedens@southplainscollege.edu.

A student is clear to return to class without further assessment from DeEtte Edens, BSN, RN if they have completed the 5-day isolation period, symptoms have improved, and they are without fever for 24 hours without the use of fever-reducing medication.

Students must communicate with DeEtte Edens, BSN, RN prior to their return date if still symptomatic at the end of the 5-day isolation.

4.1.1.1. Diversity Statement

In this class, the teacher will establish and support an environment that values and nurtures individual and group difference and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.

4.1.1.2. Disabilities Statement

Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at Levelland (Student Health & Wellness Office) 806-716-2577, Lubbock Centers (located at the Lubbock Downtown Center) 806-716-4675, or Plainview Center (Main Office) 806-716-4302 or 806-296-9611.

4.1.1.3 Non-Discrimination Statement

South Plains College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Vice President for Student Affairs, South Plains College, 1401 College Avenue, Box 5, Levelland, TX 79336. Phone number 806-716-2360.

4.1.1.4 Title IX Pregnancy Accommodations Statement

If you are pregnant, or have given birth within six months, Under Title IX you have a right to reasonable accommodations to help continue your education. To activate accommodations you must submit a Title IX pregnancy accommodations request, along with specific medical documentation, to the Health and Wellness Center. Once approved, notification will be sent to the student and instructors. It is the student's responsibility to work with the instructor to arrange accommodations. Contact the Health and Wellness Center at 806-716-2529 or email dburleson@southplainscollege.edu for assistance.

4.1.1.5 Campus Concealed Carry Statement

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in South Plains College buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and South Plains College policy, license holders may not carry a concealed handgun in restricted locations. For a list of locations and Frequently Asked Questions, please refer to the Campus Carry page at: <http://www.southplainscollege.edu/campuscarry.php>

Pursuant to PC 46.035, the open carrying of handguns is prohibited on all South Plains College campuses. Report violations to the College Police Department at 806-716-2396 or 9-1-1.

Grading Policy:

1. There will be **no** Make-up on Homework Assignments or Exams.
2. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".
3. Class attendance and attention will be crucial to the student's successful completion of this course. Attendance will be taken.
4. IF STUDENTS ARE ABSENT ON LAB DAYS, a **0** score will be submitted for the Daily Lab Grade, AND THERE WILL BE NO MAKE UP LAB.
5. The grading scale is as follows:

90-100	A
80-89	B
70-79	C
60-69	D
Below 60	F

Assessment Methods for course learning goals:

QUIZZES:	20%
CLASS PARTICIPATION:	40 %

PRACTICAL EXAM	20%
PROJECT	20%

QUIZZES and HOMEWORK:

There will be homework, quizzes both written and oral given throughout the semester. These will be announced and unannounced. Assignments and due dates will be discussed as needed.

CLASS PARTICIPATION:

Class participation is based on attendance, discussion and production of the Recipe items outlined for that day. There will be no make up for scheduled Labs. Class attendance is crucial to the successful completion of this course.

The following standards will be factored into your daily/weekly grade.

*see **DAILY LAB RUBRIC**

- Clean uniform, proper uniform
- On-time, class ready
- Attentive/ active participation in class
- Proper hygiene
- Proper class set-up and clean up

PRACTICAL EXAM:

There will be 1 practical exam given at the end of the semester. Outlined in **Course Content**

Each student will be judged on the following criteria:

- Mise en place
- Recipe organization
- Method/ procedure planning
- Execution of tasks
- Timeliness of the execution
- Attractive plating and presentation
- Organization of workspace
- Proper sanitation in all aspects of the process
 - Failure to maintain proper sanitation during any part of the examination will be an automatic failure. No make-up tests are allowed.

Food will be presented and judged by the Chef Instructor. Each student will be required to present an evaluation sheet on each dish prepared. Final grades will be derived on a percentage basis from those evaluations. Each student is required to turn in an evaluation/ critique of his or her own presentation.

Final Project-outlined in detail in course content

will be graded on the following criteria:

- Cleanliness of presentation
- Attention to detail of presentation
- Organizations of presentation
- Completeness of presentation
 - All required items must be contained in the portfolio
 - Any missing parts will deduct from your total grade heavily.
 - Any part missing is a 5% deduction in total grade.

LAB CLEAN-UP

All students are expected and required to participate in class/ lab clean up. You are responsible for your tools, dishes and area during the class. Once you have been graded you are required to help clean up the lab and facilities and any utensils or equipment used.

- FAILURE TO PARTICIPATE ACTIVELY IN CLEAN-UP WILL RESULT IN A 0 FOR THE DAILY GRADE
- All dishes/pots/pans/ bowls/ utensils will be properly washed, sanitized dried and stored properly
- All equipment will be cleaned, sanitized before departure
- Floors will be THOROUGHLY swept, trash bagged and disposed of outside, and tables cleaned and sanitized BEFORE a MOPPING. Mopping is the final class activity before dismissal. Role will be taken again before dismissal.

COMMUNICATION:

With the Chef:

- Address the Chef by “chef” and the last name only.
- If the Chef gives an instruction, direction or constructive criticism the culinarian will respond, in a normal voice level.
 - “yes Chef”
 - “thank you, Chef,”

EXPECTATIONS:

- A culinarian must be able to communicate both orally and in writing with other culinarians
- A culinarian is required to have knowledge of communication through body language and non-verbal cues.
- A culinarian is polite and greets the Chef and peers properly at the beginning of each class
- Any badgering, bullying or criticism by any student to another student is unacceptable. This is a learning environment.

STORAGE AND REFRIGERATION:

- Cover and label all foods to be refrigerated or stored
- Do not store food or products in an “open” container, i.e. jar, can etc.
 - Empty all contents into an appropriately sized container and seal with proper lid.
- Do not simply wrap “open” bags
 - All products must be stored in proper containers or labeled Ziploc bags

- ONE PLACE FOR EVERYTHING-EVERYTHING IN ITS PLACE.
- Walk-in coolers are for large mise en place
- Reach in coolers are for daily class use only
 - Do not remove or place anything in the reach-in coolers without Chefs permission

SANITATION AND GARBAGE:

- Each table must have a clean sanitizer bucket with a clean sponge in it.
- Towels/ sanitizer used for raw proteins must be kept separate containers
- Do not dump liquids in garbage cans
- Do not throw anything/ food products in the garbage without Chefs permission
- Scrape food scraps for all items to be cleaned
- Liquids with food solids in them must be strained and discarded before pouring in the sink
- NEVER place a knife in a sink or sanitizer bucket
- Pick up / clean up any drops or spills immediately. Place wet floor sign over all spills
- Completely clean/ sanitize station BEFORE and AFTER USE.
- Keep station clean and free of debris or clutter at all times
- Remove apron before entering the bathroom
- No eating, snacking or tasting without Chefs permission
- All tasting must be done with SINGLE-USE plastic spoon
 - No fingers or spoon /utensil licking
- All utensils used in cooking process must be placed in proper holding containers
 - Do not leave spoons, whisks or spatulas in food products

KNIVES:

- Knives are to be constantly monitored and maintained
 - SHARP AND CLEAN WITH PROPER BLADE COVERS
- Use only the knife you need. All other knives are properly stored in knife kit
- NEVER catch a falling knife
- NEVER place/ leave a knife directly on a table top or cutting board
 - Knives will be placed on proper clean cloth on table when not at station
- NEVER turn, point or gesture with your knife or cooking utensils

KITCHEN TOWELS

- 3 towels per student per day
 - 1 towel wet in sanitizing solution for under the cutting board
 - 2 towels folded in aprons as side towels
- Towels are not be used for drying utensils or cookware- all items must air dry
- If side towels are clean they may be taken to following lab

IN CLASS SUPERVISORY POSITIONS:

1. SOUS CHEF
 - a. In charge of the class for the day
 - b. Speaks for the Chef, holds the authority of the Chef

- i. Must arrive to class 5 minutes prior to class
 - ii. Responsible for mise en place sets for the day
 - iii. Ensures stations are properly equipped
 - iv. Supervises/ approves cleaning, sweeping, sanitizing operations
 - v. Ensures garbage is removed
 - vi. Dismissal of class
 - vii. Checks and supervises operations of other students
- 2. Assistant Sous Chef
 - a. Assist the Sous Chef as directed by Sous Chef
 - b. Must arrive 5 minutes prior to class
- 3. Sanitor
 - a. Responsible for all sanitation
 - b. Distribution of towels and aprons
 - c. Storage of all products, labeling dating
 - d. Proper sanitation of equipment, utensils and lab areas
 - e. Set up of 3 compartments sink prior to class
 - f. Set up of sanitation buckets under each table
- 4. Chief Steward
 - a. In charge of all dishwashing and utensil cleaning, storage and return to proper storage
 - b. In charge of all equipment distribution, cleaning and proper storage
 - c. Designates 3 compartment sink washers, floor moppers, dish machine operators, garbage disposal
- 5. Assistant Steward
 - a. Assists the Chief steward as directed
 - Every student will have the opportunity to work in all supervisory position
 - Positions are assigned randomly
 - Supervisory positions are assigned weekly
 - These positions are necessary in your development as a Lead Commis.
 - Respect the position, respect the person in charge
 - Show integrity and professionalism in your conduct
 - The Brigade system exists for organization, sanitation and efficient completion of tasks assigned

YOUR ABILITY TO TAKE DIRECTION IS MORE IMPORTANT THAN YOUR ABILITY TO GIVE DIRECTIONS.

ALL Commis are required to follow directions of supervisors. Failure to comply will result in a 0 Lab Grade for that day. Disputes will be handled by the SOUS CHEF or if serious, it will be addressed to the Chef by the SOUS CHEF for resolution and possible punitive action.

LAB / CLASSROOM RULES:

- No jewelry. A wedding band and small stud earrings are the only acceptable exceptions
 - You will be asked 1 time to remove improper attire. Failure to comply may result in the a deduction from your daily lab grade.
 - Habitual violations, more than 2, will result in a conference that will be recorded in for daily grade

- All facial hair must be neatly trimmed, no long beards. If you choose to keep your beard, a facial hair net will be required.
- All students must have hair restrained. No hair hanging from the front or back of hat. If your hair will not fit completely in the hat, then a hair net will be required at all times.
- Student will be in complete uniform at all times. This includes top button closed on the chef coats while in the kitchen. Uniforms will be inspected daily for cleanliness. If your jacket is spotted ruined or otherwise discolored you will be required to purchase a new jacket at your expense.
- No “hoodies” or “baggy” sleeves protruding from the Chef’s coat are allowed.
- NO FAKE, LONG OR PAINTED FINGERNAILS.
- Non-slip, oil resistant shoes only, with socks- no exception.
- Personal hygiene is a must. If your professional appearance, dress or body odor is offensive, you will be asked to correct the issue. Failure to comply will result in a zero for everyday the offense occurs; more than 3 requests will require a conference.
- CELL PHONES ARE NOT ALLOWED IN CLASSROOMS OR LABS. Cell phones are privilege not a right. Cell phones must be stored in lockers. If you are expecting an emergency, you may place your cellphone in a plastic Ziploc bag, place the phone to vibrate and leave it under your work station for the class period. If it is an emergency, you will be excused to take the call. Any cellphones in the classroom will result in a deduction of daily lab grade.
 - This means no sitting in the classroom and texting/ talking or listening to music anytime during school hours. Cellphones may be used in the common areas of the school only.
- No outside food is allowed in the classrooms at any time. This means no eating in classroom before, in between or after class periods. Food will be consumed in common area only. Food that is prepared during the class maybe eaten at the instructor’s approval with proper utensils and sanitation. Snacking, nibbling or “tasting” during the production process of a recipe will result in a deduction in daily lab grade for the day.
- Outside Drinks maybe consumed during class. Drinks must be in a proper container. No glass bottles , all beverages must be in a container with a lid and consumed with a straw or proper “sipping” lid (ie coffee drinks) and must be kept under the workstation.
- No gum, lipstick, lip balm, hand lotions, colognes or perfumes are permitted
- NO “vaping” inside the SPC complex is allowed. All cigarette smoking and Vaping must occur 50 feet from any entrance to SPC. No chewing tobacco is allowed in the classroom ever.

These rules of proper sanitation are the rules most broken, and the ones most watched for now, both professionally and academically. Proper training creates proper habits. Safety and hygiene are not negotiable. These rules are enforced at the federal level, state level and private level every single day. They are unavoidable and necessary.

Before every class students will preform the following;

- Ensure proper uniform before entering the lab
- Properly wash hands
- Set your station and gather required product for day’s class

Any student not in compliance or not ready for class will receive 1 warning and be allowed to immediately correct the problem. If the problem cannot be immediately fixed, then the student will be

politely dismissed from the class and receive a 0 for the day. More than 1 warning will require a conference. All written and verbal warnings, corrections will be documented in your file and will play an overall role in your final participation grade.

Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

ADVANCE FOOD PREPARATION-2023

DAILY COURSE

OVERVIEW

1/17/2023 TUESDAY
week 1

WELCOME BACK- COURSE OVERVIEW
 SYLLABUS REVIEW/ COURSE OUTLINE
 PROJECT AND FINAL EXAM
 GRADUATION REGISTRATION
 STUDENT SERVICES AND ACCOMODATIONS
 PROGRESSION OF THE COURSE-12 COURSE MEAL (SAVORY ONLY)
 sanitation/ safety review
 lab rubric explanation
 professionalism
 mise en place
 Kitchen Prep Table Set
 expectation, goals for the class and procedures
 knife cuts review

1/19/2023 THURSDAY
week 1

LAYERING AND BUILDING FLAVORS
 ACIDS, FAT, SALT, HEAT
 HEAT TRANSFER/COOKING METHODOLOGY
 TASTES AND FLAVORINGS and seasoning
 Rubs, Marinades and Brines

stone ground mustard
 muffuletta Relish
 New Orleans Muffuletta Sandwich
 corn, jalapeno, cream cheese, shrimp popper/fritters
 honey-chipotle raspberry dipping sauce

1/24/2023 TUESDAY
week 2

EATING WITH YOUR EYES
 PLATING/ PORTIONING TECHNIQUES
 CLASSIC, FREEFORM AND LANDSCAPE
 BULLSEYE, ASYMETRIC AND TRIANGLE
 SAUCING TECHNIQUES AND GARNISH

PETITE CRAB CAKE
 WITH SMOKED TOMATO GAZPACHO

		AVOCADO SALSA CILANTRO-LIME AND JALEPEN0 CHIMICHURI
1/26/2023 <u>week 2</u>	THURSDAY	HORS D'OEUVRES, APPETIZERS, AMUSE BOUCHE AND FIRST COURSES CANAPES AND PASSED HORS D'OEUVRES SMALL BITES PLATED APPETIZERS SHARED APPETIZERS L'AMUSE BOUCHE
1/26/2023 <u>week 2</u>	THURSDAY	HORS D'OEUVRES, APPETIZERS, AMUSE BOUCHE AND FIRST COURSES crab tartlets-phylo cups spanakopita-phylo tzatziki shrimp cucumber rounds pumpkin-chipotle empanada-puff pastry roasted red pepper hummus toasts
1/31/2023 <u>week 3</u>	TUESDAY	Starters and other First Courses passed and displayed hors d'oeuvres buffalo chicken taquito phyllo antipasto skewers huli-huli chicken pineapple skewers twice baked baby potatoes with bacon-jalapeno jam
2/2/2023 <u>week 3</u>	THURSDAY	Elegant First Courses amuse bouche plated appetizers apps for the table amuse petite crispy siracha spring rolls -cucumber noodles soy glaze-chile beet pearls and herbed chevre-spiralized potato nest-balsamic glaze baby BLT-tomato vinaigrette
2/7/2023 <u>week 4</u>	TUESDAY	Other First Courses, pastas, strudels, mousses SETTING THE MOOD TEASING AND ENTICING THE GUEST WILD MUSHROOM AND BRIE STRUDEL- MUSTARD CREAM SAUCE CRAB IMPERIAL-velouté SHRIMP STUFFED WITH SCALLOP MOUSSE
2/9/2023 <u>week 4</u>	THURSDAY	Bisques, Potages and MODERN CONSOMMES BUILDING A RECOGNIZABLE BUT EXCITING EXPECTATION MUSHROOM CAPPUCINO SWEET POTATO-CHIPOTLE LOBSTER BISQUE WON TON CONSOMME
2/14/2023	TUESDAY	The Fish Course and other Seafoods

<u>week 5</u>		black and white sesame crusted Salmon roulade shitake and asparagus tips orange beurre blanc blackberry-mirin coulis pickled red onion garnish
2/16/2023	THURSDAY	The Fish Course and other Seafoods
<u>week 5</u>		Crispy Cod on Summer Succotash/ flour and corn flour crust Sage beurre Blanc bacon lardons tomato jam garnish
2/21/2023	TUESDAY	The Fish Course and other Seafoods
<u>week 6</u>		lavender and champagne poached halibut ratatouille and saffron -champagne buerre blanc edible flower garnish
2/23/2023	THURSDAY	The Art of Salads and Dressings
<u>week 6</u>		building the Salad course deconstructed Greek salad baby beets, goat cheese quenelle brioche croutons, balsamic glaze bouquet salad
2/28/2023	TUESDAY	The 1st Main Course/ elegant poultry
<u>week 7</u>		bacon wrapped chicken roulade apple , walnut and brie filling vanilla scented onion and mustard sauce
3/2/2023	THURSDAY	The 1st Main Course/elegant feathered game
<u>week 7</u>		blackberry lacquered quail potato pearls
3/7/2023	TUESDAY	The Art of Charcuterie and Garde Manger
<u>week 8</u>		
3/9/2023	THURSDAY	The Art of Charcuterie and Garde Manger
<u>week 8</u>		
3/14/2023	TUESDAY	SPRING BREAK
<u>week 9</u>		
3/16/2023	THURSDAY	SPRING BREAK
<u>week 9</u>		
3/21/2023	TUESDAY	The Palate Cleanser COURSE
<u>week 10</u>		lemon vodka sorbet compressed watermelon and feta with balsamic and mint/pistachios

3/23/2023 <u>week 10</u>	THURSDAY	The 2nd Main Course peach BBQ pork loin, chipotle fondant sweet potatoes with herbs and bourbon peach Gastrique spring lamb with red onion and marmalade
3/28/2023 <u>week 11</u>	TUESDAY	The Fruit and Cheese Course citrus and goat cheese panna cotta fontina, caramelized onion-hazelnut grilled chees assorted cheese pearls with fennel crisp
3/30/2023 <u>week 11</u>	THURSDAY	The Art of Brunch HERB GRILLED CHICKEN CREPES WITH WILD MUSHROOM RAGOUT, FRESH FARMERS CHEESE, GRILLED ASPARAGUS AND SAUCE MORNAY black pepper sugar bacon, fried egg and spicy adobo sauce Charred rustic crostini with fresh avocado, cherry tomato sofrito jam, Spicy potato stuffed roasted chile relleno with bacon and egg Duck confit and sweet potato hash
4/4/2023 <u>week 12</u>	TUESDAY	Elegant Sides/ BALANCING THE PLATE pave potatoes truffle creamy grits, blue cheese jalapeno grit cake
4/6/2023 <u>week 12</u>	THURSDAY	Elegant Sides/ BALANCING THE PLATE sweet potato tamale students choose from list 3-4 items
4/11/2023 <u>week 13</u>	TUESDAY	Single course Meal-Contemporary Bistro Cuisine Carolina Shrimp and Grits Beef short ribs, cheddar mashed potatoes, fried pickles chipotle BBQ sauce Roasted Stripe Bass with Crawfish bread pudding and orange butter
4/13/2023 <u>week 13</u>	THURSDAY	Single course Meal-Contemporary Bistro Cuisine students choose 2 more items
4/18/2023 <u>week 14</u>	TUESDAY	MODERN AMERICAN RESTAURANT
4/20/2023	THURSDAY	SETTING THE TABLE

4/25/2023	TUESDAY	PRACTICAL EXAM - GROUP 1
4/27/2023	THURSDAY	PRACTICAL FINAL - GROUP 2
5/2/2023	TUESDAY	FINAL= WRITTEN/project due
5/4/2023	THURSDAY	MANIDITORY CLEANING DAY
5/9/2023	TUESDAY	TEARFUL GOODBYES
5/11/2023	THURSDAY	LAST DAY OF CLASS