

CUL 208 - GALLEY COOKING

Course Description

This course is designed to teach students how to complete meal planning, preparation, and presentation in the constraints of a galley kitchen on large US Flag merchant vessels. Emphasis is placed on sustainable meal planning, ordering, controlling inventory, working in small spaces, zero and reduced waste and environmental stewardship. Group 2 course.

Credit Hours

3

Contact Hours

6

Lab Hours

6

Required Prerequisites

CUL 102, CUL 110, CUL 111, CUL 118

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Identify and prepare food based on standardized recipes.
- Identify and utilize equipment and utensils properly.
- Identify cost controls and their use in the food service industry.

Application:

- Organize and lay out a food preparation station.
- Evaluate quality aspects of prepared foods and recipes.
- Coordinate timely customer service.
- Manage time-sensitive issues in stressful conditions.
- Utilize basic cooking methods to develop proficiency.
- Construct proper recipe interpretation skills.
- Evaluate industry journals as a source of current trends and ideas.

Integration:

- Connect skill development to career success.
- Connect personal life skills to professional life success.
- Connect food safety to personal life situations.

Human Dimension:

- Understand the personal and societal impact of utilizing sustainable foods.
- Interact with others regarding food allergies and health concerns.
- Be aware of global and cultural influences in the maritime industry to better serve the mariner clientele.

Caring - Civic Learning:

- Evaluate personal diet choices.
- Recognize the value of "whole" foods as a quality source of sustenance.

- Take time to think ethically about the foods that are placed on their menus.

Learning How to Learn:

- Take responsibility for executing timelines and goals.
- Commit to the continuous development of knowledge and skills as a life goal.