

**ODESSA COLLEGE  
TECHNICAL STUDIES & CURRICULUM DIVISION  
CULINARY ARTS DEPARTMENT**

**201 West University  
Odessa, Texas 79764**

**COURSE SYLLABUS**

**COURSE NUMBER** : CHEF 2236

**COURSE TITLE** : Charcuterie

**CREDIT HOURS** : 2  
[Lecture hours: 16, Laboratory hours: 48]

**PREREQUISITES** : CHEF 1301 Basic Food Preparation

**COREQUISITES** : CHEF 1310 Garde Manger  
CHEF 2232 Buffet Theory and Production  
OR Permission of the Instructor

**CATALOG DESCRIPTION** :

Advanced concepts in the construction of sausages, pates and related forced meat preparations. Lab fee required. (Scans 1, 2, 3, 5, 7, 8, 9,). Prerequisites: CHEF 1301. COREQUISITES: CHEF 1310 and CHEF 2232.or permission of the instructor

**TEXTBOOK:** Professional Garde Manger ; Lou Sackett, Jaclyn Pestka; Wiley

**SUPPLIES:**

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator

## **LEARNING OUTCOMES:**

At the conclusion of this course the student will be able to:

- 1.0 Prepare forcemeat and pates for appetizers and cold plates.
- 2.0 Prepare galantines from poultry and fish forcemeat products.
- 3.0 Prepare mousses and timbales from meats, fish and shellfish and vegetable products.
- 4.0 \* Design grosse pieces from a variety of food products which emphasizes colors, shapes, textures and flavor.

**\*INDICATES INTEGRATED, CORE CURRICULUM SKILLS**

**(Math, Reading, Communication, Technological Literacy and/or Critical Thinking.**

## **COURSE REQUIREMENTS:**

See Instructor Information Sheet for specific course requirements.

## **METHOD OF EVALUATION:**

See Instructor Information Sheet for specific course requirements.

## **ATTENDANCE POLICY:**

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

## **ACADEMIC ETHICS:**

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desire quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings as provided on the reading schedule.

## **SANITATION REQUIREMENTS:**

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

**COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND TARRANT COUNTY BOARD OF HEALTH.**

**STUDENT ASSISTANCE:**

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
  - 1. Peer Tutoring Available

**SPECIAL NEEDS:**

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

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CULINARY ARTS**

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**INSTRUCTOR** : Paul Porras  
**Office Phone** : 335-6320  
**Laboratory Phone** : 335-6324  
**E-Mail** : pporras@odessa.edu

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**ALL STUDENTS ARE EXPECTED TO:**

1. Take all of the course quizzes and the comprehensive examination.
2. Attend all class sessions.
3. Complete all laboratory and production assignments.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

**METHOD OF EVALUATION**

**GRADING CRITERIA:**

- |                       |     |
|-----------------------|-----|
| 1. Comprehensive Exam | 40% |
| 2. Attendance         | 20% |
| 3. Student Laboratory | 40% |

**COURSE REQUIREMENT DEADLINES:**

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

**ATTENDANCE POLICY:**

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for WORK ETHICS for that class period.

**ACADEMIC ETHICS:**

See policy in the **COURSE SYLLABUS**

## **WORK ETHICS:**

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

## **IMPORTANT NOTE TO STUDENTS:**

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

## **COURSE OUTLINE**

- WEEK 1.
1. A. Introduction to Course  
Forcemeats
    1. Definitions.
    2. Formula for forcemeats
    3. Preparation principles.
    4. Sanitation principles.
    5. Chilling principles.
    6. Blending the seasonings.
    7. Panadas.
    8. Forcemeat and farces
    9. Quenelles, mousselines and terrines.
  1. B. Student laboratory on forcemeats
  1. C. Pates
    1. Definitions.
    2. Ingredients
    3. Method of preparation.
    4. How pates are protected.
    5. How pates are served.
    6. Types of pates.
    7. Pate doughs.
    8. Sanitation factors
  1. D. Student laboratory on pates

- WEEK 2.
- 2. A. Terrines
    - 1. Definition.
    - 2. Similarity to pates
  - 2. B. Student laboratory
    - 1. Rillettes.
    - 2. Terrine of salmon green
    - 3. Goddess.
    - 4. Terrine of chicken livers.
    - 5. Eggplant-red pepper terrine.
  - 2. C. Sausage - Charcuterie
    - 1. Definition.
    - 2. Poached sausage
    - 3. Emulsified method.
    - 4. Smoked sausage.
    - 5. Fresh sausage
    - 6. Casings
    - 7. Spices and herbs
  - 2. D. Student laboratory
    - 1. Basic forcemeat.
    - 2. Coarse Bratwurst
    - 3. Neapolitan sausage
    - 4. Farmer's sausage.
    - 5. Saucisson Cuit
    - 6. Italian sausage
- WEEK 3.
- 3. A. Galantines
    - 1. Definition.
    - 2. Differences between galantines and ballotines
    - 3. Method of preparation
    - 4. Method of cooking
    - 5. Chilling principles
    - 6. Sanitation principles
  - 3. B. Student laboratory
    - 1. Chicken galantine.
    - 2. Duck galantine
    - 3. Galantine of scallops.
    - 4. Ballotine of shrimp
  - 3. C. Decorating galantines for service
    - 1. Chaud-froid sauces.
    - 2. Aspics
    - 3. Applications principles

4. Decorating principles
5. Portioning principles
6. Serving principles

3. D. Student construction on decorating galantines

WEEK 4.

4. A. Mousse

1. Definition.
2. Method of preparation
3. Sanitation principles
4. Chilling principles
5. Storage principles

4. B. Student laboratory on mousses

4. C. Grosse Pieces - timbales

1. Definition
2. Usage of molds
3. Usage of aspics
4. Usage of decorations
5. Usage of chaud-froid sauces.
6. Usage of mousse fillings
7. Sealing principles
8. Sanitation principles
9. Unmolding principles
10. Presentation

4. D. Student construction on grosse pieces

WEEK 5.

5. A. Student construction of display piece

5. B. Comprehensive exam