



CHEF-1314-121H2 (5133)

A la Carte Cooking

Fall 2025 –8-weeks

10/13/2025-12/04/2025 Wednesday/Thursday 9:00am-1:50pm

Instructor Information: Chef Jaanai Sherman phone: 409-933-3227 email: jsherman5@com.edu

Student hours and location: Mainland City Center Suite 4000-200C

Monday	By Appointment Only
Tuesday	By Appointment Only
Wednesday	By Appointment Only
Thursday	By Appointment Only
Friday	By Appointment Only

Required Textbook/Materials: Required Textbook: Professional Cooking 9th Edition by Wayne Gisslen ISBN: 978-1-119-39961-2
Study Guide to Accompany Professional Cooking 9th Edition ISBN 9781119505631

Materials: Black chef jacket, black or check chef pants, black chef hat, slip resistant shoes, 1 ½ inch Binder

Course Description: Fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products. Prerequisites: CHEF 1205 and CHEF 1301 with a grade of "C" or better.

Course Requirements

This course is structured into the following five categories to support comprehensive culinary learning and skill development:

1. Culinary Arts Cooking Labs, Mise en Place Labs, and Class Binder

Labs offer hands-on experiences where students apply theoretical knowledge in practical settings. Students will also participate in Mise en Place Labs that emphasize preparation, station setup, and organization prior to cooking—critical foundations of professional kitchen performance.

In addition, students are required to complete related mise en place worksheets for each lab to demonstrate planning and readiness.

Students must maintain a professional, organized lab binder that includes lab worksheets, recipes, and reflections. The binder will be submitted at the end of the semester for evaluation.

2. Exams and Cooking Lab Exams

Students will complete three online exams, along with practical cooking lab exams announced in class. These assessments measure both theoretical understanding and practical application.

3. Study Guides and Discussion Assignments

These assignments, completed during lectures or as homework, are designed to reinforce comprehension of the course material.

4. Lab Journals

Following each lab session, students are required to complete a journal entry reflecting on their experiences and key learnings. A list of required journal topics will be provided, and all entries are to be submitted in the student's binder by the end of the semester.

5. Other Assignments

This includes evaluations such as uniform compliance, television critiques, grocery reports, and restaurant reviews. Specific instructions for these assignments will be outlined in the binder guidelines.

Determination of Course Grade / Grading Formula

• Culinary Cooking Labs, Mise en Place Lab/Worksheets and Culinary Binder –	40%
• Exams and Service Days –	35%
• Lab Journals, Study Guides, Discussion Assignments, Uniform –	25%

Late Work, Make-Up, and Extra Credit Policy

- Exams: No makeup unless approved; 15-point deduction/day up to 2 days.
- Projects & Presentations: No makeups; missing = zero without approval.
- Assignments: Late only with approval; 10-point deduction/day up to 3 days circumstance

See Culinary Arts Essentials and Expectations

• Extra Credit: May be offered at the instructor's discretion.

**In case of a personal emergency, please notify the instructor as soon as possible. Efforts will be made to accommodate the situation fairly, and supporting documentation may be required.

Attendance Policy

Attendance is based on physical presence in the classroom and will be taken during each class session. Students will earn attendance credit only when physically present. In an 8-week course, students are allowed to miss a maximum of two (2) class sessions. Exceeding this limit may result in withdrawal from the course at the instructor's discretion.

Communicating with your instructor: ALL electronic communication with the instructor must be through your COM email. Due to FERPA restrictions, faculty cannot share any information about performance in the class through other electronic means. (Faculty may add additional statement requiring monitoring and communication expectations via D2L or other LMS)

Student Learner Outcome	Maps to Core Objective	Assessed via this Assignment
1. Organize work stations for à la carte cooking service	Critical Thinking Skills Communication Skills	Restaurant Service prep
2. Prepare à la carte orders using broiling, sautéing, and roasting, processes	Personal Responsibility	Restaurant service
3. Prepare short sauces	Personal Responsibility	Restaurant service
4. Display quality standards and time management for à la carte food items and summarize food costs	Personal Responsibility Critical Thinking Skills	Restaurant service

Academic Dishonesty:

Any incident of academic dishonesty will be dealt with in accordance with college policy and the Student Handbook. Academic dishonesty – such as cheating on exams is an extremely serious offense and will result in a grade of zero on that exam, project, or assignment and the student will be referred to the Office of Student Conduct for the appropriate disciplinary action.

Student Concerns

If you have any questions or concerns about any aspect of this course, please contact me using the contact information previously provided. If, after discussing your concern with me, you continue to have questions, please contact Andrew Gregory, Department Chair at 409 933-8339 or Aggregory2@com.edu

Course Outline**CHEF 1314 A La Carte Cooking Tentative Schedule 2025**

Week #	Dates (Mon-Sun)	Chapter	Wed	Thur	Due Every Wednesday
Week 1	OCT 13 – OCT 19	OCT 17 - INTRO TO à La Carte; KNIFE refresher; STATION assignments	ACTIVITY: KNIFE refresher, MISE EN PLACE SKILLS, RECIPE CONVERSION	PLAN a MENU FOR week 2 (CLASS ONLY)	
Week 2	OCT 20 – OCT 26	OCT 24 - PLATING & TIMING LECTURE; MOCK SERVICE SIMULATION	RECIPE TESTING & MOCK SERVICE SIMULATION	RECIPE TESTING & MOCK SERVICE SIMULATION FINALIZE ROLES FOR week 3 restaurant opening	
Week 3	OCT 27 – NOV 2	OCT 30 - restaurant service:	RESTAURANT PREP/MISE EN PLACE	OCTOBER 30 RESTAURANT SERVICE)	RECIPE COST SHEETS PRODUCTION PLAN
Week 4	NOV 3 – NOV 9	NOV 6 - RESTAURANT service	RESTAURANT PREP/MISE EN PLACE	NOV 6 - RESTAURANT SERVICE)	RECIPE COST SHEETS PRODUCTION PLAN RESTAURANT JOURNAL
Week 5	NOV 10 – NOV 16	NOV 13 - RESTAURANT service: grand opening	RESTAURANT PREP/MISE EN PLACE	NOV 13 - RESTAURANT SERVICE) grand opening	RECIPE COST SHEETS PRODUCTION PLAN RESTAURANT JOURNAL

Week 6	NOV 17 - NOV 23	NOV 20 - FINAL RESTAURANT SERVICE:	RESTAURANT PREP/MISE en PLACE	NOV 20 - Final RESTAURANT Service)	RECIPE COST SHEETS PRODUCTION PLAN RESTAURANT JOURNAL
Week 7	NOV 24 - NOV 30	NOV 27 - THANKSGIVING (NO CLASS); NOV 26 - KITCHEN COOKING DAY	RESTAURANT REVIEW	THANKSGIVING	
Week 8	DEC 1 - DEC 5	DEC 5 - FINAL KITCHEN EXPO AND CLEANUP	EXPO KITCHEN CLEAN UP		FINAL RESTAURANT REVIEW

Institutional Policies and Guidelines

Grade Appeal Process: Concerns about the accuracy of grades should first be discussed with the instructor. A request for a change of grade is a formal request and must be made within six months of the grade assignment. Directions for filing an appeal can be found in the student handbook <https://www.com.edu/student-services/student-handbook.html>. *An appeal will not be considered because of general dissatisfaction with a grade, penalty, or outcome of a course. Disagreement with the instructor's professional judgment of the quality of the student's work and performance is also not an admissible basis for a grade appeal.*

Academic Success & Support Services: College of the Mainland is committed to providing students the necessary support and tools for success in their college careers. Support is offered through our Tutoring Services, Library, Counseling, and through Student Services. Please discuss any concerns with your faculty or an advisor.

ADA Statement: Any student with a documented disability needing academic accommodation is requested to contact:

Kimberly Lachney, Student Accessibility Services Coordinator

Phone: 409-933-8919

Email: AccessibilityServices@com.edu

Location: COM Doyle Family Administration Building, Student Success Center

Textbook Purchasing Statement: A student attending College of the Mainland 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.

Withdrawal Policy: Students may withdraw from this course for any reason prior to the last eligible day for a "W" grade. Before withdrawing students should speak with the instructor and consult an advisor. Students are permitted to withdraw only six times during their college career by state law. The last date to withdraw from the 1st 8-week session is October 1. The last date to

withdraw from the 16-week session is November 14. The last date to withdraw for the 2nd 8-week session is November 25.

FN Grading: The FN grade is issued in cases of *failure due to a lack of attendance*, as determined by the instructor. The FN grade may be issued for cases in which the student ceases or fails to attend class, submit assignments, or participate in required capacities, and for which the student has failed to withdraw. The issuing of the FN grade is at the discretion of the instructor. The last date of attendance should be documented for submission of an FN grade.

Early Alert Program: The Student Success Center at College of the Mainland has implemented an Early Alert Program because student success and retention are very important to us. I have been asked to refer students to the program throughout the semester if they are having difficulty completing assignments or have poor attendance. If you are referred to the Early Alert Program you will be contacted by someone in the Student Success Center who will schedule a meeting with you to see what assistance they can offer in order for you to meet your academic goals.

Resources to Help with Stress: If you are experiencing stress or anxiety about your daily living needs including food, housing or just feel you could benefit from free resources to help you through a difficult time, please click here <https://www.com.edu/community-resource-center/>. College of the Mainland has partnered with free community resources to help you stay on track with your schoolwork, by addressing life issues that get in the way of doing your best in school. All services are private and confidential. You may also contact the Dean of Students office at deanofstudents@com.edu or communityresources@com.edu.

Nondiscrimination Statement: The College District prohibits discrimination, including harassment, against any individual on the basis of race, color, religion, national origin, age, veteran status, disability, sex, sexual orientation, gender (including gender identity and gender expression), or any other basis prohibited by law. Retaliation against anyone involved in the complaint process is a violation of College District policy.