

CONTEMPORARY CUISINE
HMG 4961
Semester Year

Instructor	Class Number	Section
E-mail	Day	
Phone	Location	
Office	Time	
Office Hours	Class Hours 1.5	
	Lab Hours 4.5	
	Credits 3	

Department Mission Statement

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

Program Learning Outcomes

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

Course Description

Continued development of communication and culinary skills and concepts build on previous courses; students research, plan, produce and evaluate a series of menus; students rotate through kitchen stations with safety and HACCP sanitary standards practiced as a component of supervisory plans of action; current menu trends - plate presentation, ingredients, and flavors - are emphasized in relationship to cost controls, evaluation of food, staff and operations.

Prerequisites

HMG 2303

Course Objectives

Upon completion of HMG 4961, students will be able to:

- a. Demonstrate proficiency in cooking techniques in conjunction with dining room service.
- b. Prepare a chef's report, rotation schedule and supervise menu production.
- c. Analyze recipe costs in relationship to the menu.

New York City College of Technology, CUNY
Department of Hospitality Management

- d. Discern current menu trends.
- e. Demonstrate proper safety and sanitation techniques.

Student Learning Outcomes	Method of Assessment
a. Apply advanced cooking techniques to assemble and execute complex recipes by serving a contemporary menu to the dining room (HMGT: Skill, Knowledge; PLO #1)	Daily practical assessment, current events, quizzes, midterm project, final practical exam, final written assessment, professionalism
b. Formulate chef's report and schedule group rotation to organize kitchen staff during production (HMGT: Skill, Knowledge; Gen Ed: Integration)	Daily practical assessment, chef report
c. Construct and analyze steward report to reflect daily food cost ((HMGT: Skill; Gen Ed: Integration; PLO #4)	Daily practical assessment, steward report, final practical exam, final written assessment
a. Evaluate daily menu (HMGT: Skill, Knowledge)	Daily practical assessment, sous-chef report, final written assessment
e. Integrate safety and sanitation practices during production (HMGT: Skill, Knowledge)	Daily practical assessment, final practical assessment, professionalism

Grading System

30%	Daily Practical Assessment
10%	Chef Report
5%	Steward Report
5%	Sous-Chef Report
5%	Current Events
5%	Quizzes
10%	Midterm Project
15%	Final Practical Exam
10%	Final Written Assessment
5%	Professionalism
100%	TOTAL

Assignments

Daily Practical Assessment

This is your day in, day out performance in class. It includes your instructor's assessment of your attitude, level of preparation, ability to work as part of a team and your overall effective involvement in class activities. This includes attendance and uniform requirements. Students must be in complete uniform each session. Inspection will be conducted every day.

Students are required to bring their tools to every session. You need to have a personal copy of the chef report at the beginning of every class period. Your daily grade will suffer if you do not have the report.

Chef Report

Student chef finalizes recipes and brigade assignments and distributes these in a timely fashion

before the class period.

Steward Report

Student chef is required to turn in both a hard copy and an electronic version of recipe costing for the week they were chef.

Sous Chef Report

Sous chef, from the week prior, will write a brief memo and conduct an informal evaluation of class performance.

Current Events

Students will show their ability to write creatively using proper culinary vocabulary. Student's research and describe ingredients picked by the student from the menu du jour. This will be typed and formatted in APA and must cite references. Students may choose instead to report on current events, attaching the article to a brief description.

Quizzes

Students will be given written quizzes throughout the semester to assess their learning.

Midterm Project

This will be in lieu of a written exam. It will be a creative writing exercise which will culminate in an oral presentation based on the written project.

Final Practical Exam

This is an interactive, student driven activity. Students will be provided with a menu and recipes and will be graded on their individual class performance as they execute the recipes.

Final Written Exam

This will be an in- class test of objective, multiple choice, and essay questions, covering the semester's work and particularly the material covered in the practical exam.

Professionalism

In this course, learning outcomes are assessed on a day-to-day basis with a series of weekly assignments, a midterm project, daily practical work, and final practical and written exams. Weekly assignments are designed to contribute toward a well-executed production and will be used to measure how well students are able to prepare for objectives outlined for each lab session.

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9

New York City College of Technology, CUNY
Department of Hospitality Management

C+	77 – 77.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Text

Sikorski, E. (2013). *Cooking to the Image: A Plating Handbook*. John Wiley & Sons.

Required Reading

The New York Times ~ Wednesday Dining Section and the Sunday Magazine Food Column.

Suggested Texts and Readings

Pauli, G. (2019). *Classical Cooking the Modern Way. Methods and Techniques* (3rd ed.). John Wiley & Sons.

Herbst, S. T. (2019). *The New Food Lover's Companion* (5th ed.). Baron's Educational Series.

The Culinary Institute of America (2013) *Techniques of Healty Cooking* (4th ed.). John Wiley & Sons.

Course Materials Tools and Uniform

All students must have a complete set of tools as well as a clean uniform as prescribed by the department. Please see instructor for a complete list of tools, uniform requirements, and suppliers. Students are required to bring their tools and text to every session. You must be in full uniform and properly groomed to participate in class each week.

Practical Examination Evaluation Rubric:
HMG 4961

<i>Assessment Parameters</i>		<i>Criteria</i>			<i>Points</i>
	25	15	5	0	
<i>Time Management</i>	Students arrive on time for mise en place, prepared, good work flow. All courses delivered on time	Ineffective mise en place. Arrive late, unprepared One or more courses delivered late.	One or more course delivered ≤ 5 minutes late.	All course delivered ≥ 5 minutes late. Sloppy plating	
	30	20		10	

New York City College of Technology, CUNY
Department of Hospitality Management

<i>Execution and Mise en place, Technical skills Texture and doneness</i>	Plate design conforms to that chosen. All recipes completed and presented. Cooking technique is flawless. Proper execution, cooked to proper doneness	Presented plate does not conform to standard, minor error. One item is missing, or technique shows errors not executed properly. Knife cuts inconsistent, not uniform. Food bland, flavor not balanced. Butchering not up to par.	Plating design has multiple errors. Multiple items missing. Multiple technique errors. Flavorless. Not cooked properly	
	10	5	2	0
<i>Uniform/ Dress Code/ Personal Cleanliness</i>	All uniform guidelines are followed. Proper personal hygiene observed	Grooming guideline not followed or not up to par Fail to wash and organized during production	Disorganized and unsanitary practices observed during production	One or more uniform infraction
	10	7.5	5	0
<i>Sanitation Standards and Work Habits</i>	Workstation meets all sanitation standards. Food item handled in sanitary manners. Workstation clean and organized	Minor, noncritical sanitation violation observed. Sloppy, inadequate food handling practices	Messy station Some sanitation standards are not met.	Critical Sanitation infraction. Rules not followed.
	20	15	10	0
<i>Originality Authenticity Flavors</i>	Maintain authenticity and originality of the recipes and principal flavor components. Plate well-balanced	Plate lacks favor balance, authenticity and originality. Cannot articulate and explain final product	No coordination, scattered, finished product lacks appeal	Final product non-desirable. No visual appeal Not balance
	5	2.5	2	0
<i>Clean up and reset</i>	Workstation clean and reset on time with all food items at 100%	Station lacks proper sanitation practices. Mise en place incomplete. One or more ingredients missing	Most food items are missing in the mise en place. Dirty and disorganized station	Workstation not set up on time, not clean Selfish, not team a player

Selected Bibliography

Myrhvold, N. (2021). *Modernist Cuisine* (7th ed.). The Cooking Lab.

Pauli, G. (2019). *Classical Cooking the Modern Way. Methods and Techniques* (3rd ed.). John Wiley & Sons.

Andres, J. (2019). *Vegetables Unleashed: A Cookbook*. Bourdain/Ecco Publishing.

Labensky, S. (2019). *On Cooking: A Textbook of Culinary Fundamentals* (6th ed.). Pearson.

Paster T (2013). *The HACCP Food Safety Employee Manual*. Instruis Publishing Company.

The Culinary Institute of America. (2008) *Techniques of healthy cooking* (4th ed.). John Wiley & Sons

Wayne, G. (2007). *Advanced Professional Cooking*, (6th ed.). John Wiley & Sons.

Vongerichten, J.G. (2007). *Asian Flavor*. Broadway Books.

Larousse, L. (2001). *Larousse Gastronomique*. John Wiley & Sons.

Peterson, J. (2000). *Essentials of Cooking*. Artisan.

Escoffier, A. (1995). *The Complete Guide to the Art of Modern Cookery*. John Wiley & Sons.

Sandy, K. (1995). *Professional Healthy Cooking*. John Wiley & Sons.

Anne, W. (1989). *La Varenne Practique*. Crown.

August, E. (1969). *The Escoffier Cookbook and Guide to the Fine Art of Cookery*. Crown.

Class Meeting Schedule

Week/Date	Lecture Topic/Lab Assignment/Menu	Reading Assignments/Exams
WEEK 1 XXX XX	<ul style="list-style-type: none"> • Orientation, Mise en Place & Menu Costing • Plate Presentation & Chef's Report Guidelines • Nutritional Analysis 	
WEEK 2 XXX XX	<ul style="list-style-type: none"> • Special Menu Execution • Procedures & Presentation Menu #1	Cooking to the Image: Chapters 1 & 2 Quiz I
WEEK 3 XXX XX	Menu #2	Cooking to the Image, Chapter 3 Quiz II
WEEK 4 XXX XX	Menu #3	Cooking to the Image, Chapter 4 Quiz III
WEEK 5 XXX XX	Menu #4	Cooking to the Image, Chapter 5 Quiz IV
WEEK 6 XXX XX	<ul style="list-style-type: none"> • Final Practical Menu Development Mid Term Exam	Cooking to the Image Chapter 8 Review: Cooking to the Image, Chps. 1-8
WEEK 7 XXX XX	Menu #5	Cooking to the Image, Chapter 6 Quiz V
WEEK 8 XXX XX	Menu #6	Cooking to the Image, Chapter 7 Quiz VI

New York City College of Technology, CUNY
Department of Hospitality Management

WEEK 9 XXX XX	Menu #7	Cooking to the Image, Chapter 9 Quiz VIII
WEEK 10 XXX XX	Menu #8	Cooking to the Image, Chapter 10 Quiz IX
WEEK 11 XXX XX	Guest Speaker	
WEEK 12 XXX XX	Menu #9	Cooking to the Image, Chapter 12 Quiz X
WEEK 13 XXX XX	Menu #10	Cooking to the Image, Chapter 13 Quiz XI
WEEK 14 XXX XX	<ul style="list-style-type: none"> • Final Practical Exam • Student's Menu 	
WEEK 15 XXX XX	Final Exam	Review: Cooking to the Image Chps. 1 – 13

Diversity and Inclusive Education

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

Student Accessibility

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

Professionalism and Participation

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

NYC College of Technology Statement on Academic Integrity

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

Statement of Classroom Behavior

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

Use of Electronic Devices

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

Writing Style Statement

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

MS Office Suite Assignment Submission Guidelines

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

HM Department Calendar