

CULINARY IMPROVISATION
HMGT 4967
Semester Year

Instructor	Class	Section
E-mail	Number	
Phone	Day	
Office	Location	
Office Hours:	Time	
	Class Hours	0
	Lab Hours	4
	Credits	2

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

Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning, and preparation. Examination of current trends in the culinary arts field including the use of local seasonal products and the application of scientific techniques to experiment with food preparation. Emphasis on creatively synthesizing food science, visual arts, flavor nuances, management and performance.

Prerequisites

Prerequisite: One of the following: HMGT 4961, HMGT 4963, HMGT 4965, HMGT 4968, HMGT 4971, HMGT 4972 or HMGT 4975

Course Objectives

Upon completion of HMGT 4967, students will be able to

- a. Demonstrate advanced principles and techniques of professional food preparation.
- b. Identify and compare the uses of specific ingredients in recipe formulation.
- c. Experiment with ingredients and recipes to modify flavors, preparation methods, and plate presentation while maintaining product quality.
- d. Develop, compose and analyze recipes from experimentation.

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- e. Evaluate current trends in the culinary arts production and gastronomy by assessing their relevance in today's marketplace.

Student Learning Outcomes	Method of Assessment
a. Demonstrate advanced principles and techniques of professional food preparation. (Gen Ed: Knowledge; HMGT: Knowledge, Skill; PLO #1)	Daily skills, lab reports, recipe writing and testing assignment, textbook quizzes
b. Identify and compare the uses of specific ingredients in recipe formulation. (HMGT: Knowledge, Skill)	Recipe writing and testing project, Open Lab participation, assignment, fieldtrip assignment
c. Experiment with ingredients and recipes to modify flavors, preparation methods, and plate presentation while maintaining product quality. (HMGT: Skill, Knowledge; Gen Ed : Knowledge, Skill)	Daily skills, recipe writing and testing assignment, lab reports, fieldtrip assignment
d. Develop, compose and analyze recipes from experimentation. Design menus incorporating these ingredients. (HMGT: Skill, Knowledge; Gen Ed : Knowledge, Skill)	Lab reports, recipe writing, recipe testing component of recipe project, daily skills, writing prompts
e. Evaluate current trends in the culinary arts production and gastronomy by assessing their relevance in today's marketplace. (HMGT: Skill, Knowledge; Gen Ed : Knowledge; PLO #1)	Oral presentation, Open Lab participation, recipe writing and testing assignment, lab reports, fieldtrip assignment, writing prompts

Grading Procedure

20%	Daily skills
20%	Lab Reports
10 %	Writing Prompts
10%	Open Lab Participation
20%	Recipe Writing and Testing Project
10%	Textbook Quizzes (4 @ 2.5 pts each)
5%	Fieldtrip assignment
<u>5 %</u>	Oral Presentation (rubric attached)
100%	

Assignments

Daily Skills- assessment of advanced knife skills, culinary techniques, participation, sanitation practices, professionalism and culinary improvisation

Lab Reports- written reflections and observations of in-class lab work

Writing Prompts- short written reactions to daily hospitality management current events and menu preparation

Open Lab Participation – blog posts and comments, grade includes timeliness and spell-

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checking

Recipe Writing and Testing Project- includes developing recipes, a final recipe, and food styling and photography

Textbook Quizzes – short quizzes covering textbook material

Fieldtrip Assignment- reaction paper based on assigned class fieldtrip

Oral Presentation- class presentation including visual aids (rubric attached)

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 79.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Text

McGee, H. (2004). *On food and cooking: the science and lore of the kitchen*. Scribner.

Suggested Texts and Readings

New York Times Wednesday “Food” section

New York Times Sunday Magazine

Course Materials

Chef Uniform and Culinary Equipment Kit

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Oral Presentation Rubric

Student Name _____ Course HMGT 4967

Section _____

	Performance Indicator				Student's Score
	1. Unacceptable	2. Acceptable	3. Good	4. Excellent	
Value of Material Presented	Little value, material not educational or informative	Small value, some information but could have been more educational	Was educational, informative, gave insight to audience	Highly educational, very informative	
Verbal Delivery and Professionalism, including attire	Mispronounced words, no evidence of research in how to pronounce unknown words, ineffective delivery	Somewhat ineffective but there is evidence of preparation	Effective and evidence of thoughtfulness and planning	Polished delivery, clearly prepared and professional delivery	
Organizational Structure, Flow of Presentation	No apparent reasoning applied, lack of structure	Some structure but could have been more orderly	Slides were in order that made sense and made for smooth delivery	Slides were orderly and made for a smooth and polished and professional delivery	
Proficiency with Media Sent link on time prior to class etc. Video was proper time and topic	Did not follow guidelines at all	Partially followed guidelines	Followed guidelines	Followed guidelines with no prompting from Prof.	

Selected Bibliography

Culinary Institute of America. (2018). *The professional chef* (9th ed.). Wiley & Sons.

Lopez-Alt, J.K. (2015). *The food lab: Better cooking through science*. W.W. Norton.

Osterman, B. and Baker, J. (2001). *The recipe writer's handbook*. Wiley.

Sifton, S. (2021). *New York Times cooking no-recipe recipes*. Ten Speed Press.

Solomon, M. (2018). *The heart of hospitality: Great hotel and restaurant leaders share their secrets*. Select Books

Vega, C. (2012). *The kitchen as laboratory*. Columbia University Press.

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Class Meeting Schedule

Week #	Date	Laboratory Topic	Required Reading	Assignment Due
1		Course introduction and expectations What is Culinary Improvisation? GAME 1 –“You Gotta Cracks Some Eggs to Make an Omelet!”		
2		What makes a good cook? Advanced cooking principles Cooking in a Professional Environment and Overcoming Challenges GAME 2 – “Guess Who’s Coming to Dinner?”	McGee eggs	Lab report #1 from Wk. 1 due
3		What cooking methods suit which foods? Analyze and determine proper cooking methods Cooking Methods and Technique GAME 3 – “Technique Trio”	McGee fish	Lab report #2 from Wk. 2 due On Food & Cooking check-in #1
4		Perfect the sauté method, experiment with ingredients Modifying Flavors GAME 4 – “Simple to Spectacular” Recipe Writing Project Review	Headnote recipe handout McGee dairy	Lab report #3 from Wk. 3 due
5		Assess quality, discuss industry trends, identity, individual management style GAME 5 –“Culinary Improv Goes to the Movies”	McGee meat	Recipe Topic due & Lab report #4 from Wk. 4 due
6		GAME 6 – “Unlikely Marriages” Food Styling and Art vs. Craft Apply artistic methods, develop, improve recipes		On Food & Cooking check-in #2
7		Fieldtrip	McGee sauces	MIDTERM WEEK
8		GAME 7 “Weird or Wonderful” fusion cuisine vs. confusion cuisine, incorporating challenging ingredients, evaluating food trends	McGee plants	
9		Food Tasting and Comparisons Modern menu design and techniques, fads and trends Examine trends in agriculture, synthesize science with health and flavor, incorporate ingredients	Food photography handouts	

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		GAME 8- What's the Buzz on Honeybees?"		
10		Develop and compose recipes, food photography and styling Recipe Testing #1		<i>On Food & Cooking</i> check-in #3
11		Apply advanced cooking techniques, experiment, develop plate design, examine the visual arts Recipe Testing #2		Lab notes from Recipe Testing #1 due
12		Recipe Testing #3 Final & Photo Shoot		Recipe Testing #2 due
13	7	"Think on your Feet" Kitchen Feud		MOFAD essay due & Recipe Testing Project due – recipes, photos
14		Fieldtrip	McGee- misc.	Food and Media posting due
15		No Production, Oral Presentations, Course Summation, Evaluate Culinary Improvisation as a discipline	McGee- misc.	Presentations and <i>On Food & Cooking</i> check-in #4

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

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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-attached