

## CA 2120 – Professional Kitchen II - Restaurant

For additional course information, including prerequisites, corequisites, and course fees, please refer to the Catalog: <https://catalog.uvu.edu/>

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**Semester:** Spring

**Year:** 2025

**Course Prefix:** CA

**Course and Section #:** 2120-002

**Course Title:** Professional Kitchen II -  
Restaurant

**Credits:** 5.0

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### ***Course Description***

Focuses on practical applications of all Culinary Arts courses by running Restaurant Forte. Enhances knowledge of cooking methods, mise en place, flavor building, soups, salads, entrees and desserts through regional and international cuisines. Course fee of \$750 for materials, equipment applies.

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### ***Course Attributes***

This course has the following attributes:

- General Education Requirements
- Global/Intercultural Graduation Requirements
- Writing Enriched Graduation Requirements
- Discipline Core Requirements in Program
- Elective Core Requirements in Program
- Open Elective

Other: *Click here to enter text.*

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### ***Instructor Information***

**Instructor Name:** Chef Todd Leonard, CEC

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### ***Student Learning Outcomes***

1. Demonstrate a comprehensive understanding of operating a current restaurant to industry standards.
2. Demonstrate proper station mise en place, organizational skills, and time management.
3. Demonstrate effective techniques in presenting food that maximizes the flavor and aesthetic quality of the products used with regards to regional and international cuisines.
4. Demonstrate the ability to work harmoniously within a restaurant setting to achieve the desired outcomes.
5. Prepare appetizers, salads, soups, sauces, entrees, and dessert items incorporating various proteins, vegetables, fruits, and starches using different cooking methods.
6. Evaluate appetizers, salads, soups, sauces, entrees, and desserts items incorporating various proteins, vegetables, fruits, and starches using different cooking methods.
7. Discuss current presentation and service styles of restaurant food, beverages and glassware in a restaurant setting.
8. Demonstrate how to maximize food freshness, quality, safety and sanitation when serving and storing hot and cold foods.

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## ***Course Materials and Texts***

- International Cuisine, Jeremy MacVeigh, 1<sup>st</sup> Edition
  - CAI toolkit
  - Permanent marker
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## ***Course Requirements***

### **Course Assignments, Assessments, and Grading Policy**

*Daily Participation:* Assessment based on individual attendance and performance on daily basis. See daily lab evaluation form below. (50% overall grade)

*Presentation/Report:* Team presentation project based on specific cuisine; research paper on a secondary cuisine (10% overall grade)

*Weekly Quizzes/Final Test:* Short, in class assessments administered at conclusion of each outcome. (15% overall grade)

*Journals:* Daily summarization to reinforce knowledge learned in lab setting. (5% overall grade)

*Catering Hour Requirement:* Seven and a half hours of catering experience completed per block. (5% overall grade)

*Final Practical Exam:* A comprehensive exam that covers all course topics in a practical format. (10% overall grade)

### **DAILY LAB EVALUATION FORM**

<b>A: PROFESSIONALISM / ATTENDANCE</b>	<b>0-10</b>
1. Comes to class/and is prepared	
2. Complete clean uniform	
3. Proper use of equipment	
4. Talking / class disruption / focus	
<b>B: SANITATION/ SAFETY IN THE WORKPLACE</b>	<b>0-10</b>
1. Personal hygiene	
2. Proper food storage and handling	
3. Follows proper hand washing procedures	
4. Follows department safety regulations	
5. Proper storage of chemicals / cleaning products	
6. Safe use of equipment and knives	
<b>D: MISE EN PLACE/ ORGANIZATION / PRODUCTIVITY</b>	<b>0-10</b>
1. Follows directions through to completion	
2. Knowledge of product	
3. Use of proper measurements / mise en place	
4. Organization structure	
5. Speed (sense of urgency – ability to multi-task)	
<b>F: ATTITUDE/TEAMWORK / INITIATIVE</b>	<b>0-10</b>
1. Teamwork (helps others in lab when your job is complete)	
2. Participates in class activities	
3. Self-starter / motivation level / energy	
<b>G: SKILL / QUALITY / KNOWLEDGE</b>	<b>0-10</b>
1. Production skills / final product	
2. Proper tool / job/ timing	
3. Knowledge & quality of techniques	

**DAILY TOTAL 50**

**Research Paper Grading Rubric**

Grading	Possible points	Points earned
Followed specified criteria	10 points	
Grammar and spelling	10 points	
Format	10 points	
Flow	10 points	
Overall content	60 points	
Total points	100 points possible	

**Restaurant Forte – Cuisine Team Presentation Grading Rubric**

Presenters:	Points – 10 per
Power point quality	/20
Information Covered per syllabus	
Communication and clarity	
Facts and history	
Overall knowledge and preparation	
Food sample #1	/20
Food sample #2	/20
Timing	
Interaction with class	
Prepared	
Overall	/20
Total	/150

**Final Restaurant Forte Practical Score Sheet**

**Floor Score** 10pts

Sanitation	
Cleanliness	
Organization	
Clean as you go	

**1<sup>st</sup> course score** 10pts

Flavor/Taste	
Texture/color/skill	
Presentation/portion size	
Timing and execution	

**2<sup>nd</sup> course score** 10pts

Flavor/Taste	
Texture/color/skill	
Presentation/portion size	
Timing and execution	

**3<sup>rd</sup> course score** 10pts

Flavor/Taste	
Texture/color/skill	
Presentation/portion size	
Timing and execution	

**Final score**

Overall score	/10
Final Total Score	/170

Final grades are rounded to the nearest tenth and are assigned the corresponding letter grade:

A	95/100 %	C+	77 / 79.99%
A-	90 / 94.99 %	C	74 / 76.99%
B+	87 / 89.99%	C-	70 / 73.99%
B	84 / 86.99%	D	65 / 69.99%
B-	80 / 83.99%	E	64.99% or below

**Required or Recommended Reading Assignments****Book Reading Assignments: International Cuisine by Jeremy MacVeigh**

Week 1	Chapter 15 Indian Subcontinent	Chapter 1 Middle East	Chapter 2 Greek Cuisine
Week 2	Chapter 4 Italian Cuisine	Chapter 9 Russian	Chapter 3 Eastern European
Week 3	Chapter 16 Southeast Asia	Chapter 17 Chinese	Chapter 18 Japanese
Week 4	Chapter 13 Mexican	Chapter 6 British Isles	Chapter 7 German
Week 5	Chapter 5 French	Chapter 8 Scandinavian	Chapter 10 Iberian
Week 6	Chapter 11 North African	Chapter 12 Caribbean	Chapter 14 South American

**General Description of the Subject Matter of Each Lecture or Discussion*****Week 1 Cuisine of India*****Chef Demo/Family Meal:**

- **Chicken Korma**
- **Rogan Josh** – Spicy Lamb stew with steamed Basmati Rice
- **Pakora Squash Fritters** – Tomato-date Chutney and Curried Yogurt

**Amuse Preset:** Lamb Samosa with Curry Yogurt sauce

**Starter:** Rava Masala Dosa – Fine semolina crepe stuffed with mildly spiced mashed potato

**Soup:** Coconut Chicken Curry

**Entree:** Butter Chicken with steamed Basmati Rice

**Dessert:** Gullab Jamun - Fried Milk Balls with Saffron Syrup

**Bread:** Garlic Buttered Naan Bread with, red Chili Sambal sauce, Mint Chutney, Tomato-Date Jam

***Week 2 Cuisine of Thailand - ASIA*****Chef Demo/Family Meal:**

- **Coconut Chicken Curry**
- **Thai Chicken Lettuce Wraps**

**Amuse:** Vietnamese Shrimp Spring Roll – with Thai Dipping Sauce

**Starter:** Thai Sticks – beef and chicken skewers with Spicy Coconut Peanut sauce and grilled pineapple

**Soup:** Thai Coconut and Shrimp Soup

**Entrée:** Pad Thai - Stir fried rice noodles with chicken, shrimp, tamarind sauce, egg, bean sprouts, carrots and topped with peanuts, cilantro and lime!

**Dessert:** Thai Mango Sticky Rice and Banana Thai Roti with Coconut Sauce

**Bread:** Bacon-Cheddar and Herb Biscuits, Thai Curried Bread

### *Week 3 Cuisine of Mexico*

#### **Chef Demo/Family meal**

- **Street tacos**

**Amuse: Taco Lengua - Horchata**

**Starter: Chili Relleno** with Red chili sauce, roasted corn salsa, cilantro cream, queso fresca

**Soup: Pozole** – Shredded chicken, garbanzo beans, radish salad

**Entrée: Chili Verde Combo Platter** with fresh tortillas and Braised Beef Tamale, Shrimp Taco, Poblano Mole, Pico de Gallo, crema, zesty rice and Rooty-Toot beans

**Dessert: Tres Leche** with strawberries and fresh fried Churro

**Bread:** Chips and Salsa (pico, tomatillo, guacamole, roasted tomato)

### *Week 4 Cuisine of France*

#### **Chef Demo**

- **Entrée Beef Bourguignon** – savory beef stew cooked in red wine, served with wild Onions, Baby Carrots, Asparagus and Parsnip and Potato Puree

**Amuse: Canape** – **Canape of Double Brie**, Smoked Duck Breast, Red Current Jam

**#1 Starter: French Onion Soup** – Gruyere, French crostini

**#2 Starter: Escargot Vol au Vant** – Creamy garlic herb sauteed snails in puff pastry and red wine syrup

**Soup: Potato Leek** with Crispy Pork Belly

**Entrée: Herb Encrusted Rack of Lamb** – Juniper berry – mint jus, gratin potato, buttery broccolini, sous-vide carrots and leeks, tarragon garlic confit tomato.

**Dessert:** Vanilla Raspberry Souffle – crème anglaise, black berry ice cream

**Bread:** Leeks, Bacon, Herb and Gruyere Rolls, Gougères (French cheese puffs), and Pumpnickel Bread

### **Restaurant Forte**

#### **Spring 2025 - Block 2 Lunch – 5 course Menu**

**PreSet** – Chef Amuse from weekly cuisine

**Bread Service** – House Spreads & Butter

#### **Appetizers choose one of the following:**

- ✚ **Smokey Burnt Ends** - with root beer BBQ sauce, spicy cream and crispy onions
- ✚ **Wild Mushrooms** – creamy parmesan polenta, balsamic glaze, arugula
- ✚ **Tuscan Roasted Wagyu Meat Balls** – Spicy tomato cream sauce, olive tapenade, shaved parmesan, balsamic glaze, herb emulsion.
- ✚ **Indian Taco** – deep fried spudnut-scone, chicken green chili, cilantro cream, pico, taco salad, roasted chili, avocado.
- ✚ **Featured Cultural Special** –

#### **Hot or Cold - Soup or Salad choose one of the following:**

- ✚ **Caesar Salad** – Handmade dressing, garlic croutons, pickled onions, poached egg, parmesan cracker, baby heirlooms, crisp romaine salad.
- ✚ **Southwest Salad** – refried black beans, roasted corn salsa, green chili-lime dressing, crispy corn, cotija cheese, guacamole, cilantro salad
- ✚ **Lobster Bisque-cuit and Gravy**
- ✚ **Granny's Italian Wedding Soup**
- ✚ **Featured Cultural Special** –

**Mains choose one of the following:**

- ✦ **Prime Bacon Wrapped 8oz Strip Steak** – with wild mushroom demi-glace, potatoes gratin, sauteed spinach and cipollini onions, glazed carrots, buttery asparagus and grilled tomato.  
Add \$8
- ✦ **Iron Seared – Atlantic Salmon**, Lemon beurre Blanc, herb emulsion, roasted fingerlings, celery root puree, sauteed asparagus and carrots, stewed leeks, roasted tomato.
- ✦ **Butter Roasted French Chicken** – Foraged truffle cream, parsnip-potato puree, English peas, glazed carrots, broccolini and tarragon tomato jam.
- ✦ **Braised Short Rib Raviolis** – Tomato cream sauce, wild mushrooms, artichokes, wild onions, spinach and asparagus, balsamic glaze, toasted pine nuts, shaved parmesan.
- ✦ **Featured Cultural Special** –

**Desserts choose one of the following:**

- ✦ **Pineapple Upside Down Cake** – Coconut Ice cream, pineapple salsa, caramel, crème anglaise
- ✦ **Candied Pecan-Chocolate Chip Cazookie** – Caramel Ice cream, brule-banana, pecan Florentine cookie, hot fudge.
- ✦ **Coconut Panna Cotta** – Chocolate banana flourless cake, tropical fruit salsa, wild berry sauce, chocolate tuile, candied macadamia.
- ✦ **Featured Cultural Special** –

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## ***Required Course Syllabus Statements***

### **Generative AI**

All students must always do their own work. The use of any AI technology is strictly prohibited in this class. Plagiarism and other forms of falsifying will result in a 0 credit for any assignment, project or test.

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### **Using Remote Testing Software**

This course does not use remote testing software.

This course uses remote testing software. Remote test-takers may choose their remote testing locations. Please note, however, that the testing software used for this may conduct a brief scan of remote test-takers' immediate surroundings, may require use of a webcam while taking an exam, may require the microphone be on while taking an exam, or may require other practices to confirm academic honesty. Test-takers therefore shall have no expectation of privacy in their test-taking location during, or immediately preceding, remote testing. If a student strongly objects to using test-taking software, the student should contact the instructor at the beginning of the semester to determine whether alternative testing arrangements are feasible. Alternatives are not guaranteed.

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## ***Required University Syllabus Statements***

### **Accommodations/Students with Disabilities**

Students needing accommodations due to a permanent or temporary disability, pregnancy or pregnancy-related conditions may contact UVU [Accessibility Services](https://www.uvu.edu/accessibility) at [accessibilityservices@uvu.edu](mailto:accessibilityservices@uvu.edu) or 801-863-8747.

Accessibility Services is located on the Orem Campus in BA 110.

Deaf/Hard of Hearing students requesting ASL interpreters or transcribers can contact Accessibility Services to set up accommodations. Deaf/Hard of Hearing services can be contacted at [DHHservices@uvu.edu](mailto:DHHservices@uvu.edu)

DHH is located on the Orem Campus in BA 112.

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## **Academic Integrity**

At Utah Valley University, faculty and students operate in an atmosphere of mutual trust. Maintaining an atmosphere of academic integrity allows for free exchange of ideas and enables all members of the community to achieve their highest potential. Our goal is to foster an intellectual atmosphere that produces scholars of integrity and imaginative thought. In all academic work, the ideas and contributions of others must be appropriately acknowledged and UVU students are expected to produce their own original academic work.

Faculty and students share the responsibility of ensuring the honesty and fairness of the intellectual environment at UVU. Students have a responsibility to promote academic integrity at the university by not participating in or facilitating others' participation in any act of academic dishonesty. As members of the academic community, students must become familiar with their [rights and responsibilities](#). In each course, they are responsible for knowing the requirements and restrictions regarding research and writing, assessments, collaborative work, the use of study aids, the appropriateness of assistance, and other issues. Likewise, instructors are responsible to clearly state expectations and model best practices.

Further information on what constitutes academic dishonesty is detailed in [UVU Policy 541: Student Code of Conduct](#).

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## **Equity and Title IX**

Utah Valley University does not discriminate on the basis of race, color, religion, national origin, sex, sexual orientation, gender identity, gender expression, age (40 and over), disability, veteran status, pregnancy, childbirth, or pregnancy-related conditions, citizenship, genetic information, or other basis protected by applicable law, including Title IX and 34 C.F.R. Part 106, in employment, treatment, admission, access to educational programs and activities, or other University benefits or services. Inquiries about nondiscrimination at UVU may be directed to the U.S. Department of Education's Office for Civil Rights or UVU's Title IX Coordinator at 801-863-7999 – [TitleIX@uvu.edu](mailto:TitleIX@uvu.edu) – 800 W University Pkwy, Orem, 84058, Suite BA 203.

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## **Religious Accommodation**

UVU values and acknowledges the array of worldviews, faiths, and religions represented in our student body, and as such provides supportive accommodations for students. Religious belief or conscience broadly includes religious, non-religious, theistic, or non-theistic moral or ethical beliefs as well as participation in religious holidays, observances, or activities. Accommodations may include scheduling or due-date modifications or make-up assignments for missed class work.

To seek a religious accommodation, a student must provide written notice to the instructor and the Director of Accessibility Services at [accessibilityservices@uvu.edu](mailto:accessibilityservices@uvu.edu). If the accommodation relates to a scheduling conflict, the notice should include the date, time, and brief description of the difficulty posed by the conflict. Such requests should be made as soon as the student is aware of the prospective scheduling conflict.

While religious expression is welcome throughout campus, UVU also has a [specially dedicated space](#) for meditation, prayer, reflection, or other forms of religious expression.