

Milwaukee Area Technical College

CULART-126 Seafood and Shellfish Cookery

Course Outcome Summary

Course Information

Description	This course is designed to focus on the various types of cooking methods of fish and seafood found in the restaurant industry. Students learn about the history of commercial fishing in the U.S. and other regions of the world. The emphasis of study will include fabrication of fish and seafood, various cooking methods, aqua culture, sustainability in the seafood industry and applying various cooking techniques for all of the major seafoods to be studied. Students learn the difference between freshwater fish, farm-raised fish and seafood from the oceans around the world.
Total Credits	1
Total Hours	48

Types of Instruction

Instruction Type	Credits/Hours
Extended Lab	1cr/48hrs

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – carrierp@matc.edu

Course Competencies

1. Demonstrate sanitation procedures in a professional kitchen.

Linked Career Essentials

Effective Communication in Writing

Assessment Strategies

- 1.1. through lab assignments.
- 1.2. through practical exams.
- 1.3. through written assessments.

Criteria

Your performance will be successful when:

- 1.1. you complete lab assignments as specified by the instructor.
- 1.2. you achieve a minimum 75% accuracy on practical exams.
- 1.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 1.a. Demonstrate sanitation principles relating to seafood/shellfish purchasing.
- 1.b. Demonstrate sanitation principles relating to seafood/shellfish handling.
- 1.c. Demonstrate sanitation principles relating to seafood/shellfish preparation.
- 1.d. Demonstrate sanitation principles relating to seafood/shellfish storage techniques.
- 1.e. Demonstrate sanitation principles relating to seafood/shellfish cleaning techniques.
- 1.f. Demonstrate sanitizing of equipment.

2. Demonstrate proficiency with recipes.

Linked Career Essentials

Effective Communication in Writing

Technological Competency

Assessment Strategies

- 2.1. through lab assignments.
- 2.2. through practical exams.
- 2.3. through written assessments.

Criteria

Your performance will be successful when:

- 2.1. you complete lab assignments as specified by the instructor.
- 2.2. you achieve a minimum 75% accuracy on practical exams.
- 2.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 2.a. Assemble food products in advance of cooking.
- 2.b. Assemble small wares in advance of cooking.
- 2.c. Assemble measuring devices in advance of cooking.
- 2.d. Assemble knives in advance of cooking.
- 2.e. Assemble pots and pans in advance of cooking.
- 2.f. Assemble processing equipment in advance of cooking.
- 2.g. Measure ingredients with 100% accuracy.
- 2.h. Maintain a neat, orderly workstation.
- 2.i. Demonstrate knife skills proficiency.
- 2.j. Follows the procedures listed in the recipe.

3. Demonstrate knife skills proficiently.

Linked Career Essentials

Technological Competency

Assessment Strategies

- 3.1. through lab assignments.
- 3.2. through practical exams.
- 3.3. through written assessments.

Criteria

Your performance will be successful when:

- 3.1. you complete lab assignments as specified by the instructor.
- 3.2. you achieve a minimum 75% accuracy on practical exams.
- 3.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 3.a. List types of knife cuts.
- 3.b. Explain the purpose of each knife cut.
- 3.c. Fabricate round fish.

4. Identify various types of seafood and shellfish.

Linked Career Essentials

Effective Communication in Writing

Global Awareness

Assessment Strategies

- 4.1. through lab assignments.
- 4.2. through practical exams.
- 4.3. through written assessments.

Criteria

Your performance will be successful when:

- 4.1. you complete lab assignments as specified by the instructor.
- 4.2. you achieve a minimum 75% accuracy on practical exams.
- 4.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 4.a. Identify shellfish: shrimp and various crab species.
- 4.b. Identify bivalves: scallops, oysters, clams, mussels.
- 4.c. Compare freshwater fish, salt water round and flat fish.
- 4.d. Explain the widely used seafood products in the industry.

5. Demonstrate various cooking techniques for fish and shellfish.

Linked Career Essentials

Technological Competency

Assessment Strategies

- 5.1. through lab assignments.
- 5.2. through practical exams.
- 5.3. through written assessments.

Criteria

Your performance will be successful when:

- 5.1. you complete lab assignments as specified by the instructor.
- 5.2. you achieve a minimum 75% accuracy on practical exams.
- 5.3. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 5.a. Panfry fish or shellfish according to industry standards.
- 5.b. Sauté fish or shellfish according to industry standards.
- 5.c. Grill fish or shellfish according to industry standards.
- 5.d. Poach fish or shellfish according to industry standards.
- 5.e. Broil fish or shellfish according to industry standards.
- 5.f. Deep fry fish or shellfish according to industry standards.
- 5.g. Steam fish or shellfish according to industry standards.

6. Select a sustainability topic in the seafood industry.

Linked Career Essentials

Effective Communication in Writing

Global Awareness

Assessment Strategies

- 6.1. Research Paper

Criteria

Your performance will be successful when:

- 6.1. you complete a research paper on seafood sustainability as specified by the instructor.
- 6.2. you achieve a minimum 75% accuracy on written assessments.

Learning Objectives

- 6.a. Explain the benefit and impact of farm-raised vs. wild-caught products on price, availability and customer satisfaction.
- 6.b. Explain how seasonality and the seafood industry availability production chain affects supply, demand and the consumer.
- 6.c. Explain the need for sustainability and it's importance to the seafood industry.