

Culinology® Workshop: Culinology Online Study Classes 2020 REVISED

(Print this Syllabus and keep handy during the class)

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CRC/CCS Study Courses

These courses are based on the Culinology Learning Objectives 2019 which can be obtained from the Research Chefs Association www.culinology.com. The Learning Objectives are divided into three areas. General Culinology, Food Science and Engineering, and Culinary Arts. Each class includes weekly live meetings, online content, reading assignments, study sheets and quizzes.

- **General Culinology.** Fifty two percent (52%) of the exam questions come from these objectives for both the Certified Research Chef (CRC) and the Certified Culinary Scientist (CCS). This class is for both CRC and CCS candidates.
- **Food Science and Engineering:** The CRC exam will include 37% of its questions from the learning objectives for food science and engineering; the CCS exam will include 11% of its questions from this area. This class is designed for Chefs studying for the CRC exam.
- **Culinary Arts:** This CRC exam will include 11% of its questions on culinary arts and the CCS exam will include 22% of its questions from these learning objectives. This class is intended for food scientists studying for the CCS exam.

RCA Certification Committee Recommended Textbooks:

- *Culinology: The Intersection of Culinary Art and Food Science*, Research Chefs Association, Editor: J. Jeffrey Cousminer, Wiley
- *Essentials of Food Science*, 4th Edition, Vickie A. Vaclavik, Elizabeth W. Christian, Springer
- *Elementary Food Science* 4th Edition, Ernest R. Vieira, Chapman & Hill (This book is only used in Food Processing Basics)
- *On Cooking A textbook of Culinary Fundamentals* 6th edition: Sarah R. Labensky, Alan M. Hause, and Pricilla A. Martel, Pearson Publishing

Course Registration:

Contact me for information about registration. jillgolden2@me.com, 949-933-0837

Registration Fees:

- General Culinology - \$1,000 for RCA Members \$1,200 for non-members.
- Food Science & Engineering or Culinary Arts \$700 for RCA members \$800 for non-members.

Please note this is a tentative schedule and is subject to change.

- 10% Discounts will be given when multiple classes are purchased at the same time.

Online Meetings:

There will be one online meeting per week, held on **Thursday at 3 PM Pacific/6 PM Eastern** using [ConferZoom](#). Sign-in information will be emailed to you one week before the class begins.

Online Course Materials: Instructure Canvas

The online materials are hosted on Canvas, <https://canvas.instructure.com> each weekly lesson will include study sheet assignments, online materials, quizzes and a discussion. Invitation to Canvas will be emailed to you one week before the class begins.

- **Weekly Lesson** will begin with the Overall Learning objectives to be covered and general reading assignments.
- **Study Sheet Assignments:** Each Learning Objective will be covered in an assignment. At the end of the course you will have a collection of study sheets to review right before the exam.
- **Quizlets:** Important terms are reviewed in Flashcards.
- **Reflective Discussions:** An opportunity for you to reflect on your learning, provide feedback about the material and apply the information to your current work.
- **Quizzes:** test your learning in a format similar to the online exam you will be taking. Quizzes can be taken as many times as you like. Quiz questions are chosen from a question bank, so each time you take the exam you may get different question. Correct answers are provided as soon as you complete the quiz.
- **Final Exam:** a collection of previous quiz questions to review the material covered during the course.

Grading

This is a pass/fail course; you must receive at least 80% of the possible points to pass the class. If problems arise please contact me immediately so we can decide the best way for you to finish the course. A Certificate will be mailed to you on completion of the class. 80% of the points required to complete the class.

	Points
Weekly Online meetings	20 pts. each
Quizzes	20 pts each
Reflective Discussions	10 pts each
Study Sheet Assignments	10 pts each, varies by module
Final Exam	1 @ 100 – 150 pts
Course Survey	2 @ 10
Total Points	80% Required to receive Certificate

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Culinary Arts

Class Completed

Online meetings will be on **Thursday at 3 PM Pacific/6 PM Eastern** using [ConferZoom](#). Sign-in information will be emailed to you one week before the class begins.

Week #	Date	Topic
1	January 16, 2020	Orientation/Start Here
2	Jan. 23	Mod. 1 Kitchen Tools and Equipment
3	Jan. 30	Mod. 2 Principles of Cooking
4	Feb. 6	Mod. 3 Traditional Stocks, Sauces & Soups
5	Feb. 13	Mod. 4 Culinary Product Applications
6	Feb. 20	Mod. 5 Recipe Development & Formula Ratios
7	Feb. 27	Mod. 6 Baking & Pastry Fundamentals
	March 5	No Class – SCIFTS Suppliers Night
8	March 12	Mod. 7 Regional & World Cuisines
9	March 19	Mod. 8 Culinary Gold Standard
10	March 26	Mod. 9 Product Presentation
		Final Exam, No Meeting

General Culinary

NOTE New Dates

Online meetings will be on **Thursday at 3 PM Pacific/6 PM Eastern** using [ConferZoom](#). Sign-in information will be emailed to you one week before the class begins.

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Week #	Date	Topic
1	April 9	Orientation
2	April 16	Mod. 1 The Business of New Product Development
3	April 23	Mod. 2 Developing Nutritious Food Products
4	April 30	Mod. 3 Sensory Evaluation
5	May 7	Mod. 4 Government Food Regulations, Labeling & Allergens
6	May 14	Mod. 5 Food Safety & Sanitation
7	May 21	Mod. 6 Carbohydrate-Based Foods
8	May 28	Mod. 7 Lipid-Based Foods
9	June 4	Mod. 8 Protein-Based Foods
10	June 11	Mod. 9 Functional Ingredients Part 1
11	June 18	Mod. 10 Functional Ingredients Part 2
12	June 25	Mod. 11 Commercial Flavorings & Colors
13	July 2	Mod. 12 Ingredient Sourcing & Management
14	July 9	Mod. 13 Dairy Foods
15	July 16	Mod. 14 Weight & Measurement Conversions
16	July 23	Final Exam, No Meeting

Food Science and Engineering

NEW DATES

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Week #	Date	Topic
1	Aug 20	Orientation
2	Aug 27	Mod. 1: Food Chemistry – Basic Chemistry
3	Sept 3	Mod. 2: Food Chemistry - Carbohydrate
4	Sept 10	Mod. 3: Food Chemistry – Lipids
5	Sept 17	Mod. 4: Food Chemistry – Proteins and Enzymes
6	Sept 24	Mod. 5: Analytical, Organoleptic, and Microbiological Testing
7	Oct 1	Mod. 6: Product Shelf Life
8	Oct 8	Mod. 7: Food Microbiology & Fermentation
9	Oct 15	Mod. 8: Principles of Commercial Food Processing and Thermal Processing
10	Oct 22	Mod. 9: Food Packaging Engineering & Water
	Oct 28	Final Exam Closes

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