CUL205 The Art of French Cooking

Summary of CATS Project

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Many believe French cooking is the foundation of all cuisines in the Western world. In my cooking class here at Estrella Mountain Community College, I have designed a class with this philosophy.

I have chosen the required textbook “Le Repertoire de La Cuisine” for my CUL205 “French Cooking” class. This 239 page book is extremely advance and was published only in the French language for nearly 75 years. The author is the “the king of chefs and the chef of kings” Georges Augustus Escoffier (1846-1935).

This is a low cost book as compared to the average classroom text which usually exceeds $75.00. The “Le Repertoire de La Cuisine” text can be purchased new for $20 or used for $8 or less.

My goal and objective of this CATS project was to determine if this text was too advanced for our students here at community college 200 level class.

In the world of cooking, the “Le Repertoire de La Cuisine” book is considered to not be a recipe book but a chef’s reminder. What this means is the culinarian referencing Le Repertoire either has years of classical cooking experience or they have studied classical cooking for decades.

My goal is to have students reference this book each day of class. Part of the students cooking lab assignment is to write menus. The book is designed to help students reference the ingredients needed when describing their menus.

I plan to give a pre and post survey to assess student’s level of understanding. I will give a survey the first day of class during the fall and spring semesters and ask students if they know of the author, the publication and the depth of information. I will ask if they feel uneasy about the text required for CUL205 cooking class. I will ask my students the same questions at the end of the 8 week class, asking if they have recommendations for its use as a textbook in my class. (See survey attachment)