

Culinary Arts

Course Syllabus 2015-2016

COURSE DESCRIPTION

This is a course that introduces students to basic, intermediate to advance culinary art techniques and restaurant management skills. This course will assist students attending a culinary art institution, and/or those entering into the workforce after graduation. The bases of this course will help students answer the question, “Is a career in culinary arts or the restaurant management field for me?”

COURSE OBJECTIVES

Upon the successful completion of this course, the student will be able to:

1. Demonstrate concepts of kitchen and food safety to ensure quality food service and minimize kitchen accidents.
2. Demonstrate basic to intermediate culinary skills as needed to successfully utilize standardized recipes.
3. Identify and categorize foodservice equipment/techniques, and management essentials.
4. Demonstrate knowledge of culinary math principles to maximize efficiency and profitability in the workplace.
5. Demonstrate/Select the appropriate products and techniques to demonstrate mastery in basic to intermediate food preparation.
6. Connect baking theory and skills to develop proper techniques in baking.
7. Analyze nutrients and their functions to demonstrate preparation techniques for maximum retention of nutrients.
8. Apply concepts of professionalism, communication, serving guest in order to help create a well-rounded individual whom is industry knowledgeable and ready.
9. Demonstrate mastery in knife skill dimensions and presentation.
10. Identify and prepare fruits, vegetables, grains, legumes, soups, stocks, and sauces.

REQUIRED TEXT & MATERIALS

Earbuds, Notebook, Folder, and Binder, Chromebook, Uniform

EVALUATION CRITERIA

The grade for each grading period is composed of:

Work assignments, projects, and etc

Tests, Quizzes, Practical exams

Restaurant and Catering Work Ethics

The semester grade is composed of:

40% = Term 1

40% = Term 2

20% = Final Exam

MSD Warren Township Grade Scale

100-92.5=A
92.4-89.5=A-
89.4-86.5=B+
86.4-82.5=B
82.4-79.5=B-
79.4-76.5=C+
76.4-72.5=C
72.4-69.5=C-
69.4-66.5=D+
66.4-62.5=D
62.4-59.5=D-
Below 59.5=F

COURSE OUTLINE

Unit 1 Kitchen Safety & Sanitation/ServSafe and Restaurant Training:

- Lesson 1.1- Kitchen Safety Overview (5days)
- Lesson 1.2- Sanitation/ServSafe Overview (5 days)
- Lesson 1.3- Safety and Sanitation Combo (5 days)
- Multiple mini quizzes will be given and students must pass with an 80% or higher before continuing the lessons. Then an End of Section Assessment- Safety and Sanitation/ServSafe (students must pass with a 75% or higher) - 2 days
- Restaurant Training (7days)
- Knife Skills (Bi-weekly rotation- students must practice at home)

Unit 2 Kitchen Essentials Part 1- Professionalism:

- Lesson 2.1- Overview of the Restaurant and Foodservice Industry
- Lesson 2.2- Career Opportunities in the Industry
- Lesson 2.3 – Overview of Lodging Industry
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding

Unit 3 Kitchen Essentials Part 1- Professionalism:

- Lesson 3.1- Professionalism
- Lesson 3.2- Using Standardized recipes
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding

Unit 4 Kitchen Essentials Part 2- Equipment and Techniques:

- Lesson 4.1 –Foodservice Equipment
- Lesson 4.2- Getting Ready to Cook
- Lesson 4.3- Cooking Methods
- Lesson 4.4- Cooking and Nutrition
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding and/or practical(s)

Unit 5 Stocks, Soups, and Sauces:

- Lesson 5.1- Stocks
- Lesson 5.2- Sauces
- Lesson 5.3 Soups
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding and/or practical(s)

Unit 6 Communication:

- Lesson 6.1- The communication Process
- Lesson 6.2- Communication Skills
- Lesson 6.3- Types of Communication
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding

Unit 7 Management Essentials:

- Lesson 7.1- Learning to Work Together
- Lesson 7.2- Being a Successful Leader
- Lesson 7.3- Interviewing and Orientation
- Lesson 7.4- Training and Evaluation
- Lesson 7.3- Interviewing and Orientation
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding and/or practical(s)

Unit 8 Fruits and Vegetables:

- Lesson 8.1- Fruits
- Lesson 8.2- Vegetables

- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding and/or practical(s)

Unit 9 Serving Your Guest:

- Lesson 9.1-The Importance of Customer Service
- Lesson 9.2 -Ensuring A Positive Dining Experience
- Lesson 9.3- Service, Styles, Set-Ups, and Staff
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding

Unit 10 Potatoes and Grains:

- Lesson 10.1 -Potatoes
- Lesson 10.2 –Legumes and Grains
- Lesson 10.3-Pasta
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding and/or practical(s)

Unit 11 Building a Successful Career in the Industry:

- Lesson 11.1-Starting a Career in Foodservice and Available Careers
- Lesson 11.2- Completing Applications Effectively and the Interview
- Prior to the Unit Assessment, students will complete a series of mini quizzes to check for understanding

Unit 12 Breakfast and Baking Overview (for restaurant)

- Lesson 12.1-Identifying breakfast foods
- Lesson 12.2-Preparing breakfast foods
- Lesson 12.3-Identifying and demonstrating baking basics
- Lesson 12.4- Demonstrate baking biscuits, cookies, pumpkin rolls, and etc
- Assessment and/or Practical