

Culinary Arts I 2017-2018

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Course Description Culinary Arts I is an introductory course that prepares students for the food industry by incorporating lecture, demonstrations, and laboratory “hands on” experiences. This course allows students to work with tools, equipment, and materials appropriate to the program content and in accordance with current practices in the trade. The purpose of the program is primarily to prepare students for employment or advanced training in the food service and hospitality industry. The course also helps establish a basic skill set that students can utilize on a daily basis and build upon for the rest of their lives. Lab Fee \$20 (Covers personal-use Lab supplies such as disposable gloves; hair restraints; aprons, chef’s hats, hygiene items; extra food for Lab projects that they will consume.) Course Prerequisites None Course Objectives 1. Increase knowledge and awareness of food safety and sanitation. 2. Learn to think critically and solve problems using food science principles. 3. Learn to identify tools and equipment, organize, and use resources appropriately. 4. Learn to work with each other cooperatively and productively. 5. Demonstrate communication skills and personal productivity. 6. To acquire verbal and written directions and use the information in a real world application. 7. Demonstrate knowledge of cooking terms and use recipes specifically. 8. Apply math skills. 9. Exhibit safe, secure, sanitary work procedures. 10. Prepare and present food products to meet quality standards. 11. Practice food identification, selection, and purchasing skills. 12. Practice cooking and baking techniques. Course Outline First semester Students will be spending time reviewing sanitation and safety as this is the most important topic for the school year. They will be learning about cooking methods, knife skills, math conversions, communication, personal responsibility and ownership of their classroom and lab setting. Students are expected to master sanitation practices and demonstrate a good working environment with their peers. Second semester Students will be learning more about nutrition, advanced cooking techniques and demonstrate an understanding of basic principles. Students will be expected to run a kitchen and demonstrate their leadership skills inside the classroom and lab setting. Text and suggested supplies Text book is a classroom set: FOUNDATIONS of restaurant management & culinary arts LEVEL ONE (Pro Start) by National Restaurant Association (ISBN-13:978-0-13- 801938-9) Supplies: Hair tie of some sort Loose-leaf paper Folder or 3-ring binder to store papers Pencils and/or pens (only blue or black) Lab fee \$20 Policies and Procedures *Students will adhere to the expectations, guidelines, rules and policies of CCPS Code of Student Conduct. *Students are expected to be on time, in your seat and prepared for class. *Students are expected to use electronic devices (including cell phones) as per school policy and only when allowed by teacher in classroom. * Weekly assignments/projects are due on Friday; Late assignments due to an excused absence will be accepted for one week after student returns from excused absence. For 9 or more absences, please refer to Code of Student Conduct. * If a test is missed, the student has one week from the time of absence, to make arrangements with the teacher to make it up on his/her time. * Progress updates are sent home every three weeks, according to the schedule set by the school. * Lab/kitchen policies and procedures will be followed and graded Grading Course work will be weighted as follows: Lab 25% Class assignments 25% Quizzes 25% Tests 25% Total 100% A variety of assessments will be used throughout the school year. There will be multiple choice; fill in the blank; basic conversions; and written essays / explanations for extended response. Students will be observed in the lab and assessed as to technique; effort; and completion of projects (Clean up). Students are expected to follow proper grammar and punctuation

rules, and use the correct spelling. Progress reports are distributed every three weeks to help the student and parent monitor grades. The district grading scale will be used. 90% - 100% A 80% - 89% B 70% - 79% C 60% - 69% D 0% - 59% F As per Code of Student Conduct, if a student has 9 or more absences , then they MUST earn a C or better on the exam in order to receive a passing grade for the course. Course Procedure This course is an academic course to learn the proper procedures of Food Safety and to expose students to the Culinary Arts field that is part of the Hospitality Industry. It progresses to a "hands on" environment where the students can fully explore their capabilities, apply techniques and comprehend vocabulary terms they learn in the classroom. Power points, lecture, and video will help the students learn visually, auditory, and kinesthetic. Continuous review will be integrated into each step as students will have to apply what they have learned and what they are learning in lab. Students will be grouped and will collaborate on their assignment the day before each lab. Students will have specific tasks on lab day and will be required to fill in for an absent student. It is highly advised students do not miss lab, as it is a learning experience that cannot be made up. Students will not be marked an F for lab if they are absent and are within the appropriate days missed, otherwise automatic zeros will apply. Mini-quizzes may be given sporadically to maintain students understand the required components of this course. A folder or a section of a 3-ring binder is recommended for this course. Culinary Opts I: course of study 02.01 Follow verbal and written directions. 02.02 Apply verbal and written directions by writing statements/phrases appropriate for culinary operations. 02.03 Apply math skills as required in culinary operations. 02.04 Read and understand graphs, charts, diagrams, and tables commonly used in culinary operations. 02.05 Use verbal and nonverbal communication skills (answering/asking questions concisely; appropriate telephone skills; professional mannerisms/etiquette). 03.01 Demonstrate proper personal hygiene (hand washing; use of gloves; proper grooming; uniforms). 03.02 Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures; etc.) 03.03 Demonstrate proper techniques for receiving and storing food supplies. 03.04 Demonstrate proper techniques for moving, cooking and holding food (proper ways to cool/reheat food; holding temperatures). 03.05 Demonstrate proper cleaning and sanitizing techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment). 03.06 Demonstrate proper pest control procedures. 03.07 Demonstrate knowledge of food borne illnesses. 04.04 Apply sanitary procedures in maintaining the facility. 04.07 Demonstrate safety procedures related to slips, falls, fire, proper lifting and chemical use. 05.01 Exhibit employability skills (punctuality, dependability, appropriate appearance.) 05.02 Exhibit work ethics and integrity (employee theft and consequences) 05.03 Maintain positive personal relationships including acceptance of constructive criticism. 05.04 Develop personal and professional etiquette. 05.05 Demonstrate the ability to function as a team member in a diverse environment. 07.01 Identify commercial tools and equipment. 07.02 Demonstrate mastery of standard weights and measures used in the food service industry. 07.03 Use and maintain commercial tools. 07.04 Use and maintain commercial equipment 08.01 Explain how taste and aroma combine to give foods their flavors. 08.02 List physical, psychological, cultural, and environment Influences on food likes and dislikes. 08.03 Compare reasons for evaluating food products subjectively and objectively. 09.01 Demonstrate an understanding of the purpose of standardized recipes. 09.02 Define Mise en place and the relationship of organizational skills to productivity in the workplace. 09.03 Use and follow standardized recipes. 09.04 Define portion size and recipe yield. 10.01 List the essential nutrients. 10.02 Demonstrate an understanding of the label laws. 10.03 Identify different dietary needs. 10.04 Explain your district's wellness policy. 11.04 Identify the kinds of work stations in the culinary kitchen. 11.05 Identify and

explain various cooking techniques. 11.06 Identify and explain knife skills. 12.01 Prepare bake station items. 12.02 Prepare pantry station items. 12.03 Prepare fry station items. 12.04 Prepare cold station items. 12.05 Prepare hot station items. 12.06 Prepare beverage items. 12.08 Recognize standards of quality.