

Culinary Arts 2
COURSE SYLLABUS
Suzanne D. Young, INSTRUCTOR

General Information

Room: C-415

Phone: 981-1119

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Class Times: First Block: Planning
Second Block: 10:15 – 11:33 am
Third Block: 12:20 – 1:50 pm
Fourth Block: 2:05 – 3:30 pm

Course Description

This course involves both theory and actual hands on experience. It is designed to prepare students for gainful employment and/or entry into the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Sanitation, safety, equipment, waiter/server, pricing and nutrition are some of the essentials covered along with specific instruction more in depth focus on food preparation, product results, plating and food presentation. Baking and pastry, pasta, legumes, rice and other grains, beef, pork, fish and poultry, along with soups, sauces and stocks are studied in depth. Laboratory experiences will simulate commercial food production and service operations.

Course Objective

1. Build employability skills
2. Develop strong work ethics.
3. Demonstrate skills when using utensils, tools, equipment.
4. Develop ServSafe and HACCP techniques.
5. Organize food service operations.
6. Apply nutrition requirements.
7. Prepare nutritious dishes/meals.
8. Explore garnishing, plating and food presentation.

Textbook Used

Culinary Essentials, Foundations of Restaurant management 2

Materials

The following items will be required by the student:

1. Wire bound 4x6 index cards
2. Disposable camera
3. chef coat, apron, black pants and non-skid closed toed shoes

Grading

Kitchen Lab/ employability skills– 40%

Tests- 20%

Quizzes –10%

Class work-20%

Projects – 10%

Labs:

Labs will be set up on a team system. Each team member is responsible for a specified part of the production in the team. Labs are worth 100 points and evaluate uniforms, mis en place, sanitation, teamwork/participation and product results. Team members not performing their job duties will have point deductions from their lab grade.

Quizzes:

Quizzes will be assigned as hands on demonstration or as written quizzes relating to current units of study.

Tests:

Tests will be given as skill demonstration or as written tests relating to current and previous topics

Final Exam:

The final exam will be made up of two parts: Written and Practical. The written exam will consist of 50 multiple choice, matching and fill in the blank questions. The practical exam is a demonstration of your cooking skills.

Attendance

Attendance is crucial for lab days, as they cannot be made up. However, due to school activities, general illness and appointments, students will have to be out of class. Because of this, periodically through the grading period, 'Supplemental assignments have been incorporated into the schedule to give students an opportunity to supplement points they have missed in the lab. **All work to be made up is the responsibility of the student.**

CLASS EXPECTATIONS

1. Always bring a pencil to class.
2. Do not wait on me to tell you to get to work. When you enter the room, put your backpacks up and start getting changed on lab days.
3. Make eye contact. When someone is speaking, keep your eyes on him or her at all times.
4. Do not show disrespect to others with gestures.
5. Always wash your hands before you do anything else in the kitchen.
6. Always be willing to help those around you.
7. Clean your area everyday. It is a direct reflection of you and our program. Take responsibility for the privilege of cooking.
8. Be as organized as possible. It helps to keep you focused and your food product results will be better.
9. While you are with a substitute teacher, you will obey the same rules that you follow when I am with you.
10. Always behave in a professional manner. Inside and outside of the classroom, you should always set the example of professionalism.
11. Always wash your hands after using the restroom or if you have coughed or sneezed. The area you sit in is shared with two other people.
12. When we have visitors, you will be gracious and respectful. Greet them politely and treat them in a professional manner.
13. All trash will be placed in the trashcan and not left on the floor or at your desk.
14. No roughhousing. You never see Chefs punching or slamming each other into the wall at work.
15. When you have a question, feel free to call my name when you raise your hand.
16. Please do not talk while I am talking.
17. CD Players or I-pods are not allowed in the class/lab. It is a safety hazard in the kitchen lab.
18. Hats are only to be worn in the kitchen lab. Please remove your hat at the door on none lab days. You must tie your hair back if it is below your chin.
19. Copying someone's work is cheating.
20. Throwing food is cause for removal from the lab.
21. Do not touch the radio. Listening to the radio is a privilege. Do not complain about the station.
22. Act as if you are on the job. I do not want to hear 'I'm not getting paid for this.' You are learning a valuable skill that many people pay for.
23. Have pride in your work.
24. No opened food or drink allowed in the lab/class. Eating is only permitted on lab days.
25. Your heads will not be allowed down on your desks. If you have finished all the assigned work, find other work to do. Sleeping is not an option.

Core Curriculum Competencies

Culinary Arts II

A. WORK ETHICS

1. Demonstrate appropriate worker attitudes and behaviors.
2. Explain how stereotypes and prejudices can negatively affect how people work together.

B. UTENSILS, TOOLS, AND EQUIPMENT

1. Identify the types of dining utensils and explain specific uses for each.
2. Identify various server tools and the correct way to stock a service station.
3. Compare service styles from various countries.

C. SANITATION PROCEDURES

1. Shows food handling & preparation that prevent cross contaminations.
2. Demonstrate personal hygiene/health and report symptoms of illness.
3. Examine current types of proper uses of cleaning materials and sanitizers.

D. SAFETY RULES AND REGULATIONS

1. Demonstrate proper receiving and storage of raw and prepared foods.
2. Evaluate labs using Occupational Safety and Health Administration's (OSHA) Right to know Law and Material Safety Data Sheets.
3. Explain food service management and safety program procedures.

E. PLANNING AND ORGANIZATIONAL SKILLS

1. Prepare a requisition for production requirements.
2. Apply menu-planning principles to develop and modify menus and calculate food costs.
3. Analyze performance of menu items.

F. SKILLS IN FOOD PREPARATION

1. Demonstrate a variety of cooking methods including: roasting, baking, broiling, smoking, grilling, sautéing, frying, deep-frying, braising, stewing, poaching, steaming, woking, convection, microwaving, and/or other emerging technologies.
2. Prepare potatoes, legumes and grains.
3. Demonstrate skills in knife, tool, and equipment handling.
4. Prepare pasta and dumplings.
5. Prepare bakery products, yeast breads and quick breads.
6. Prepare a variety of cookies and cakes.
7. Prepare a variety of pastries and pies.
8. Prepare dessert sauces, creams.
9. Prepare fruit desserts and tortes.
10. Prepare poultry meat, fish and shellfish.
11. Prepare meat.
12. Prepare stocks, soups and sauces.

G. EMPLOYMENT SKILLS

1. Demonstrate skills needed to seek and keep employment.
2. Apply skills in a workplace setting i.e. coop, mentoring, internship, employment.
3. Prepare a portfolio for future interviews.

CLASS FORMS

The following forms must be filled out, signed by a parent/guardian and/or student and returned:

1. South Carolina public school form
2. ATC form
3. Auto permit

Failure to provide the required forms may result in the student's inability to participate in various activities.

PARENT AND STUDENT SYLLABUS ACKNOWLEDGMENT FORM

Please remove this sheet from your packet and return it to Mrs. Young.

I have read and understand the information in the forms given to me by my instructor. I understand that failure to comply with all rules set forth in this syllabus and all additional paperwork provided by my instructor will result in disciplinary action.

Student Name (please print)

Student signature:

I have read and reviewed the enclosed paperwork and forms with my student and understand that if my student chooses to violate all rules set forth in this syllabus and all additional paperwork provided by the instructor will result in disciplinary action taken against my student.

Parent/Guardian Name (please print):
