

CULINARY ARTS I

By definition innovative courses are locally developed and should represent local needs and circumstances. The following information represents portions of an approved application for Introduction to Culinary Arts, which may be helpful to other districts choosing to submit an approval request.

A. Description of the course and its essential knowledge and skills

This is the first course in a program of study training in restaurant and food/beverage services. The course is designed to provide opportunities for employment in the hospitality and tourism industries. Training is designed to develop knowledge and skills in the area of culinary arts. Instruction includes training in the fundamentals of hygiene and sanitation, baking, saucier, Garde manger, line code, vegetable cook, and breakfast cook. Instruction also includes the operation and management of foodservice establishments, quantity food production skills, food presentation and service techniques, marketing strategies, and technology applications in the foodservice industry. Safety and career opportunities are also included.

Recommended prerequisites: Introduction to Culinary Arts; Nutrition and Food Science; Food Science and Technology

Grade Level: 11-12

B. Rationale and justification for the request in terms of student need

This section should be locally developed.

C. Description of activities, major resources, and materials to be used

This section should be locally developed.

D. Methods of evaluating student outcomes

E. Qualifications of the teacher

Certified to teach Vocational Home Economics/Family and Consumer Sciences or Hospitality, Nutrition, and Food Science

The teacher should meet the requirements for teaching occupational family and consumer sciences education or have a strong background of training or experience in culinary arts or food production.

Certified to teach Trade and Industrial Education with a Culinary Arts teaching field

F. Amount of credit requested

2-3

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Essential knowledge and skills

- (1) The student knows the employability characteristics of a successful culinary professional in the workplace. The student is expected to:
 - (A) identify career opportunities, including entrepreneurship, and preparation requirements in the field of culinary services, including the specialties of:
 - (1) bakery and pastries;
 - (2) saucier;
 - (3) Garde manger;
 - (4) line cook;
 - (5) vegetable cook;
 - (6) breakfast cook;
 - (B) demonstrate the principles of teamwork and leadership related to citizenship and career preparation;
 - (C) identify employer's expectations and appropriate work habits;
 - (D) apply the competencies related to resources, information, interpersonal, systems, and technology in appropriate settings and situations; and
 - (E) demonstrate knowledge of concepts and skills related to health and safety in the workplace, as specified by appropriate government regulations.
- (2) The student relates academic and technical skill requirements of culinary services. The student is expected to:
 - (A) demonstrate effective verbal, nonverbal, written, and electronic communication skills with individuals from varied cultures, including fellow workers, management, and customers;
 - (B) successfully complete work orders and related paperwork;
 - (C) estimate supplies, materials, equipment, and labor requirements for a work assignment; and
 - (D) read and interpret appropriate directions, recipes, ingredients, charts, manuals, and bulletins.
- (3) The student knows the concepts and skills which form the core knowledge of culinary services. The student is expected to:
 - (A) demonstrate knowledge of hygiene and control;
 - (B) demonstrate knowledge of the fundamentals of food preparation; and
 - (C) demonstrate knowledge of the proper techniques for cleaning, storing, and use of various cooking utensils.
- (4) The student knows the function and application of the tools, equipment, technologies, and materials used in culinary services. The student is expected to:
 - (A) safely use the tools, materials, and equipment commonly employed in the field of culinary services;
 - (B) properly handle and dispose of humanly and/or environmentally hazardous materials used in the field of culinary services; and
 - (C) demonstrate knowledge of new and emerging technologies which may affect the field of culinary services.
- (5) The student applies the concepts and skills of culinary services in simulated and actual career related experiences. The student is expected to:
 - (A) describe the different types of food service units within the food service industry;
 - (B) describe and follow appropriate food safety, sanitation, and emergency procedures;

- (C) properly identify, select, use and care for small and large food service equipment;
- (D) properly perform “front of the house service” and wait staff duties;
- (E) properly prepare breads, dinner rolls, sweet dough products, Danish pastry, and croissants;
- (F) properly prepare leading and secondary sauces;
- (G) properly prepare cold foods, salads and dressings, and pate’s;
- (H) properly roast, broil, grill, and fry;
- (I) properly prepare vegetables;
- (J) properly prepare eggs, omelets, and soufflés;
- (K) properly prepare breakfast quick breads;
- (L) properly prepare crepes, bagels, coffee and coffee drinks; and
- (M) apply the essential knowledge and skills in culinary services to career learning experiences including, but not limited to, cooperative training, job shadowing, mentoring, and apprenticeship training.

- (6) Students will be involved in entrepreneurship activities as well as operating a business. The student is expected to:
- (A) provide cost analysis on student developed menus;
 - (B) follow purchasing and receiving guidelines;
 - (C) develop a successful marketing plan; and
 - (D) develop positive customer service skills.