

CULINARY ARTS II

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 second course in a pre-employment laboratory instructional sequence designed to provide job specific training for entry-level employment in the food service and hospitality industries. Instruction includes training in the fundamentals of hygiene and sanitation, baking, saucier, Garde manger, line cook, vegetable cook, and breakfast cook. Safety and career opportunities are also included. Universal business skills will be developed through using a restaurant as a business model.

Introduction to Culinary Arts, Culinary Arts I and II are the sequential courses that build on foundation courses. Students learn the restaurant industry by putting their skills to use from previous classes. The instructor guides the students through the process of what a career in the restaurant and food/beverage services entails. Students realize that it is not just about being able to cook to make it in the food industry. The class is taught following an ongoing business plan with each experience building on the previous to become more familiar with the industry. By the time a student is enrolled in Culinary Arts II they are in charge of all aspects of running the business. Students are assigned to the front or back of the restaurant, ordering and preparing the food, money management and evaluation of events. They learn to supervise each other and the skills necessary to work in a real restaurant setting.

Recommended prerequisites: Introduction to Culinary Arts, Culinary Arts I, 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

CULINARY ARTS II

Essential Knowledge and Skills

- (1) The student demonstrates the employability characteristics of a successful culinary professional. The student is expected to:
 - (A) integrate the principles of teamwork and leadership related to citizenship and career preparation;
 - (B) apply employer's expectations and appropriate work habits;
 - (C) apply the competencies related to resources, information, interpersonal, systems, and technology in appropriate settings and situations; and
 - (D) integrate knowledge of concepts and skills related to health and safety in the workplace, as specified by appropriate government regulations.
- (2) The student integrates 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) create work orders and related paperwork;
 - (C) select supplies, materials, equipment, and labor requirements for a work assignment; and
 - (D) select appropriate directions, recipes, ingredients, charts, manuals, and bulletins.
- (3) The student applies the concepts and skills which form the core knowledge of culinary services. The student is expected to:
 - (A) explain the fundamentals of hygiene and control;
 - (B) formulate a plan for the continuous development of knowledge and skills for advanced food preparation; and
 - (C) explain 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) plan for the proper handling and disposal of humanly and/or environmentally hazardous materials used in the field of culinary services; and
 - (C) formulate a plan for the continuous development of 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. Following are performance descriptions. The student is expected to:
 - (A) select appropriate food safety, sanitation, and emergency procedures;
 - (B) properly identify, select, use and care for small and large food service equipment;
 - (C) assess one's performance of "front of the house service" and wait staff duties;
 - (D) properly prepare cakes, icings and decorating;
 - (E) properly prepare cookies;
 - (F) properly prepare stews;
 - (G) properly prepare cold hors d'oeuvres;
 - (H) properly prepare soups;
 - (I) properly prepare hot hors d'oeuvres and sauté;
 - (J) properly prepare pie and pastries;

- (K) properly prepare creams, custards, puddings, frozen desserts, and sauces;
- (L) properly prepare buffet; 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) develop a business plan;
- (B) compare cost analysis on student developed menus;
- (C) generate publicity for business;
- (D) formulate a plan for the continuing development of positive customer service skills;
- (E) maintain financial records; and
- (F) create a balance sheet for business from the financial records.