

## INTRODUCTION TO CULINARY ARTS

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

1. Introduction to Culinary Arts is the first course in a program of study designed to provide training opportunities in the food service and hospitality industries. The course will concentrate on skills and attributes needed to fill entry level culinary and food service positions. Instruction includes training in the fundamentals of basic food production, nutrition and sanitation, and management and services. As part of the instruction, reinforcement of basic skills is provided to assist students in practicing communication skills, utilizing listening skills to follow directions, practicing basic math skills as applied to a culinary arts setting, and reading to gain information and to perform assignments and tasks as directed. Students will gain insight into a career in Restaurants and Food/Beverage Services and Culinary Arts. Students in this course may assist Culinary Arts I & II students in catering and preparation for special events.

Recommended prerequisites: Nutrition and Food Science, Food Science and Technology

2. Essential knowledge and skills – See essential knowledge and skills on attached pages.

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

1 credit

## INTRODUCTION TO CULINARY ARTS

Essential knowledge and skills.

- 1) **Introduction to Culinary Arts industry.** The students will be expected to:
  - (A) discuss the history of the food service industry;
  - (B) demonstrate the physical skills, knowledge and social skills needed to meet the professional standards of culinary arts;
  - (C) describe different categories of food service units within the food service industry; and
  - (D) identify advantages and disadvantages of each category of food service unit.
  
- 2) **Safety and sanitation.** The students will be expected to:
  - (A) identify causes of and prevention procedures for food-borne illness, intoxication, and infection;
  - (B) describe and follow appropriate food safety, sanitation, and emergency procedures;
  - (C) demonstrate good personal hygiene and safe food handling procedures;
  - (D) complete the ServSafe Food Protection Manager Certification; and
  - (E) understand and apply Occupational Safety and Health Administration (OSHA) requirements.
  
- 3) **Culinary Arts Equipment.** The students will be expected to:
  - (A) identify, select, use, and care for small and large food service equipment;
  - (B) use hand tools safely and efficiently; and
  - (C) recognize standard knives/measuring devices/hand tools and cooking vessels.
  
- 4) **Basic Food Preparation.** The students will be expected to:
  - (A) identify and use information on standardized recipes using abbreviations, equivalent measurements, and mathematical operations and standard substitutions;
  - (B) describe and use basic food preparation techniques in the production of quality food products;
  - (C) list the structure and functions of a standardized recipe;
  - (D) define the terminology of a recipe;
  - (E) properly weigh and measure common kitchen ingredients;
  - (F) increase or decrease a recipe to a desired yield; and
  - (G) retrieve website information to use in menu planning, recipes, and for product information.
  
- 5) **Food Presentation, Service and Marketing.** The students will be expected to:
  - (A) analyze the relationship of multicultural awareness to target markets and customer service;
  - (B) determine steps needed to exceed customer's expectation;
  - (C) learn and perform "front of the house service"; and
  - (D) demonstrate wait staff duties.
  
- 6) **Culinary arts industry.** The students will be expected to:
  - (A) identify policies related to wages, benefits, and performance of employees;
  - (B) evaluate considerations and accommodations for employees and customers with special needs;
  - (C) summarize the goals and mission of culinary arts;
  - (D) define and demonstrate ethical practices in culinary arts and life; and
  - (E) research careers in the Restaurant and Food/Beverage Services programs of study, including educational and work experience needed for success.