

OHHS CTE Department

Course Syllabus



Course Name: Culinary I, II, & III

Course Code:

Course Length: Each course is 1 trimester in length, 0.5 credits per course

Course Description:

Students continue to learn classic cooking techniques learned in Food for Today. They will study and practice commercial food production principles, world cuisines and ingredients, baking and pastry principles, history of culinary arts, current industry trends, and employability skills. A large emphasis will be placed on artistic plating and art principles utilized in presenting food. Students will be expected to participate in numerous activities regarding planning, preparation, and presentation of food, some outside of regular school hours. This is a hands-on, vocational class and students are expected to adhere to all sanitation, safety, and employment guidelines they would in a restaurant setting. The curriculum is developed and approved utilizing resources from the National Restaurant Association and SkillsUSA. Students enrolled in the first trimester will be given the opportunity to participate in SkillsUSA Competitions.

Culinary II: In addition to the above; students will work on menu development; planning and executing components of catered events; begin working on “line skills;” learn and practice a variety of service styles; begin management techniques and staffing for events.

Culinary III: Students will build on skills learned in Culinary I & Culinary II and operate in a management capacity within the class. Students will learn advanced line cooking techniques; integrating modernist cooking techniques into meals and events; plan, cost out, staff, and execute events; increase knowledge of plating utilizing a variety of classic and modern styles. Students will be given the opportunity to take the ServSafe exam, if desired.

Prerequisites

Completion of Foods for Today, 10th -12th grade standing; or completion of Baking and Pastry. Culinary I, II, & III must be sequential. May be repeated with instructor approval

Course Resources

- **Becoming a Food Service Professional , Year 1 & Year II (National Restaurant Association)**
- **ServSafe Resources (optional for Culinary III students)**
- **Culinary Institute of America resources**
- **Teacher generated resources**

Course Fees

\$10 WA Food handlers card; – students who have a WA Food Handlers and/or ServSafe card and who will be current through 6/15/2020 will have the appropriate fee(s) waived) Culinary III Students wishing to take the ServSafe exam will need to pay a \$35 testing fee.

Course Outline/Instructional Units

- Sanitation & Safety.
- Introduction to the Hospitality Industry
- Nutrition, Recipe Development & Meal planning
- Customer Service/People Skills & Teamwork
- Dining Room Service & Front of the House Principals
- Hospitality Industry accounting and math
- Food Service Equipment – safety, care & use
- Knife Skills, safety and care
- Catering
- Food Preparation Techniques
- Artistic principles in food presentation
- Employability Skills
- 6-8 hours per trimester outside work hours will be required. Quality of work will be graded. (See Grading Rubric for explanation of outside catering hours.
- This class is based on participation and we run a catering business. If the student is not in class to participate there is no similar opportunity to recreate the situation at home. Students must attend on a daily basis to guarantee passing grades. This is a job-like class. The student needs to be on time, in class and prepared to participate (see Professionalism in grading). Students can make up excused absences by participating in outside catering events 1 hour = 1 missed class day; or by assisting with cleaning and set-up duties after school with prior arrangements with Chef Arthur. Students may make up 4 days per trimester with a culinary make up by cooking a full entrée at home from scratch for an adult. The entrée must consist of a main protein, starch, vegetable and a sauce. Pictures of Mise en Place, the student cooking during several points in the process, and the plated finished product must be emailed to Chef Arthur with “culinary makeup” in the subject line. marthur@ohsd.net

- Written assignments not handed-in due to an excused absence can be completed and handed-in within one week of returning to class. Assignments should be handed-in in a timely fashion and not left until the last possible day.
- Students are responsible for obtaining missed assignments when they are absent. If days are made up, 3 points will be returned to the “professionalism points” for that day.

Major Assessments

Culinary I

1. WA Foodhandlers’ Card Test
2. Culinary Math assessment: costing a recipe
3. Practical assessments for: braising, sauteing, & composite salads
4. Practical Final: Entree, including main item, starch, veg & sauce
5. Written Final
6. Employability Assessment

Culinary II

1. Culinary Math assessment: costing a meal
2. Practical assessment for multiple component meals
3. Team gameplan & execution for a component of an event
4. Practical assessment for multi-course meal
5. Written Final
6. Employability Assessment

Culinary III

1. ServSafe Exam (optional, requires \$35 testing fee)
2. Practical assessment: planning, costing, staffing, & executing an event
3. Practical assessment: line cooking principles
4. Practical final assessment: 4-course meal hi-lighting a particular region, prepared, staffed, and served by classmates
5. Written Final
6. Employability Assessment

Professionalism:

● A separate weekly grade (10%) for the following will be assessed in accordance with CTE Department policy - 1 point will be awarded daily for each of the following categories.

- o Attendance
- o Punctuality
- o Be Prepared(students should have close-toed shoes, recipes, notebook,etc)
- o Be on Task (students should be working on class projects or cleaning)
- o Be Respectful (students should be respectful of classmates & adults)

Extra Help

Teachers will provide information regarding tutoring in classroom procedures. Students are encouraged to take advantage of tutoring opportunities and assistance will be offered in class.

RE-DO POLICY:

OHHS is an effort based school where we believe all students can learn. We also know that students learn at different rates. Thus, we are implementing a re-do policy that recognizes the needs of individual learners.

- 100% Re-do
 - Assessments (with exception of the Final semester exam & practical exams)
 - Key Assignments: Evidence that demonstrates mastery of a standard
- Teachers may:
 - require completion of supporting assignments prior to re-do opportunities for students to show they can meet the standard.
 - require students to complete re-do of work outside of class time.
 - limit the number of re-do opportunities for each assignment.
 - assign zero grades when students choose not to do key assignments and/or assessments to standard.
- All opportunities for re-do work will come with a deadline as assigned by the teacher.

Weighted Categories

Set department categories and weighting

Category	Percentage of Overall Grade
Kitchen Laboratory Assignments	60%
Assessments	10%
Outside Hours	10%
Professionalism	10%
Employment Assessment	10%

Grading Scale:

Regular Scale	
Letter Grade	Percentage
A	93% and Above
A -	90%-92.99%
B+	87%-89.99%

B	83%-86.99%
B-	80-82.99%
C+	77%-79.99%
C	73-76.99%
C-	70-72.99%
D+	67%-69.99%
D	60%-66.99%
F	59.99% and Below

OHHS PLAGIARISM POLICY:

Any student, who knowingly turns in any work that has been done by someone other than himself or herself, and fraudulently represents it as his/her own, shall be considered to have cheated. Cheating also includes: aiding someone else in cheating, the use or preparation of written, pictorial, electronic or other materials not authorized by the instructor during a test or assignment, the use of testing materials obtained previous to the test date, or plagiarism of any kind. Students found cheating will also be subject to an office referral, which could result in a suspension. As an effort based school, students who have plagiarized/cheated must still demonstrate their learning. Thus, students will be given the opportunity to complete the work. This will fall under the “Late Work Policy” of the teacher where total possible points may be reduced.