

Culinary Arts 2

Course Code: 5721

Instructor: Chef Christopher Creely

ccreely@rdanderson.org

864-576-5020 Ext. 129

Instructor: Ms. Anastasia Kaminski

akaminski@rdanderson.org

(864)576-5020 ext.144

Course Description:

This course is designed to prepare students for entry into the Foodservice and Hospitality Industry. Students will be provided the opportunity to acquire marketable skills that will lead to career placement and advancement. Emphasis will be on food safety, sanitation, food production and service.

Course Length:

Semester course: 2.5 hours daily

Organization:

This is a lecture-lab class in which topics are presented by the instructor and explored by the students both in the lab and outside the class room. Students will demonstrate learning by objective and practical quizzes and exams, class projects, homework and participation.

Course Objectives:

1. To provide Culinary Arts career exploration opportunities for students at the secondary level.
2. To provide instruction in the core competencies needed for success in the workplace and post secondary education.
3. To enable students to safely and effectively handle food.

Course Goals:

Upon completion of this course, students will be able to....

1. properly perform front of house duties.
2. explain the specific use of dining utensils and proper service.
3. demonstrate professional attitudes, behaviors and attire.
4. properly clean and sanitize all supplies and equipment.
5. explain and put into practice, food safety and handling programs and procedures.
6. requisition supplies needed to perform duties.
7. demonstrate food preparation skills.
8. apply skills in a workplace environment.

Course Topics:

1. Safety and sanitation.
2. Cooking terminology and equipment.
3. Cooking techniques.
4. Table service.
5. Soups and sauces.
6. Cuisines of the Americas.
7. Cuisines of Europe.
8. Cuisines of Asia.
9. Cuisines of the Middle East and North Africa.
10. Baking and Pastry for restaurants
11. Garde Manger and charcuterie.
12. Basic management, resume writing and interviewing.

Culinary Arts Guidelines

1. Come to class on time.
2. Attend to personal needs before coming to class and during breaks.
3. Bring required materials every day unless you are otherwise directed.
4. Cell phone, MP3 players and PDA's are not allowed in the classroom or lab.
5. Be respectful of classmate, instructor and property. (Use polite speech and body language. No sleeping. Respect all ideas given in class and do not criticize anybody's ideas or thoughts. School property, personal property, and other's property. Pick up after yourself!)
6. Practice professionalism at all times.
7. Remain in seats unless you have permission to get up.
8. Raise your hand if you have a question or comment and wait to be called on.

Consequences:

- 1st Verbal Warning.
- 2nd Contact with parent/guardian.
- 3rd Administrative referral.

Note: Severe offenses will result in an automatic referral. These include, but are not limited to, theft, fighting, vandalism and/or disrespect.

Textbook and Required Material:

Pro Start Becoming a Foodservice Professional Year 1 & 2
Professional Baking
Introduction to Culinary Arts
Three ring binder with paper for notes
Writing utensil
Index cards (Optional)
Student Agenda
Chef coat and hat

Appropriate attire as per student handbook is required at all times. Closed toed shoes will be worn during lab time. Failure to wear appropriate attire and shoes will affect grade.

Grading System:

Quizzes/Test	20%
Assignments/Homework	15%
Lab/Class Work	35%
Final Exam/Practical	10%
<u>Employability</u>	<u>20%</u>
Total	100%

Grading Scale:

A (100-93) B (92-85) C (84-77) D (76-70) F (Below 70)