

## Course Overview and Expectations

**Course Title:** Culinary Arts 3 **Teacher:** C.S. Fitton

**LAB COST:** Twenty dollars...semester, or Forty dollars...year.

**Text:** ProStart and Introduction to Culinary Arts

### Course Description:

In this course the student will research career opportunities in professional cooking/baking; follow guidelines on food selection, purchasing, and storage; and use communication skills. Students will prepare and present a variety of advanced food products; create centerpieces; and research laws specific to the hospitality industry (including handling of alcohol). Also covered are management skills; how to develop a business plan; and utilization of technology in the workplace. Students will be knowledgeable about food safety manager training/certification training programs that are acceptable in Florida.

- 24.0 Research career and advancement opportunities in professional cooking and baking--The student will be able to:
- 24.01 Examine advancement opportunities.
  - 24.02 Develop a personal career plan.
  - 24.03 Demonstrate an understanding of entrepreneurship.
  - 24.04 Identify food and hospitality-related enterprises and their impact on the industry.
  - 24.05 Explain the benefits of membership in professional associations.
- 25.0 Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines--The student will be able to:
- 25.01 Identify basic food items.
  - 25.02 Select basic food items according to standard qualities.
  - 25.03 Practice portion control and utilize costing procedures.
- 26.0 Practice advanced cooking and baking techniques—The student will be able to:
- 26.01 Recognize standards of quality as well as prepare and creatively present: advanced bake station items; advanced pantry station items; advanced fry station items; advanced hot station items; beverage items.
- 27.0 Use oral and written communication skills in creating, expressing and interpreting information and ideas--The student will be able to:
- 27.01 Select and employ appropriate communication concepts and strategies to enhance oral and written communication in the workplace.
  - 27.02 Locate, organize and reference written information from various sources.

- Design, develop and deliver formal and informal presentations using appropriate media to engage and inform diverse audiences.
- 27.03 Interpret verbal and nonverbal cues/behaviors that enhance communication.
  - 27.04 Apply active listening skills to obtain and clarify information.
  - 27.05 Develop and interpret tables and charts to support written and oral communications.
  - 27.06 Exhibit public relations skills that aid in achieving customer satisfaction.
- 28.0 Apply scientific principles in cooking and baking--The student will be able to:
- 28.01 Identify the physical and chemical changes in foods that result from the application of heat or cold.
  - 28.02 Identify the effect of various levels of moisture on food.
- 29.0 Prepare and present food products to meet creativity aspects as well as quality standards--The student will be able to:
- 29.01 Develop artistic talents in the creation of centerpieces from a variety of mediums (cooked sugar, chocolate, marzipan, and fruits and vegetables).
  - 29.02 Prepare and creatively present: appetizers; salads; vegetables; fruits; pasta/rice/cereals; soups/stocks/sauces/gravies; meats; poultry; fish/shellfish; yeast breads; pies and pastries; cakes and icing; specialty desserts; breakfast foods; quick breads; sandwiches; hors d'oeuvres; garnishes; edible centerpieces.
- 30.0 Demonstrate management skills--The student will be able to:
- 30.01 Identify characteristics of an effective manager.
  - 30.02 Examine management skills.
  - 30.03 Demonstrate effective communication skills.
  - 30.04 Use positive reinforcement techniques to increase productivity.
- 31.0 Describe the importance of professional ethics and legal responsibilities--The student will be able to:
- 31.01 Evaluate and justify decisions based on ethical reasoning.
  - 31.02 Evaluate alternative responses to workplace situations based on personal, professional, ethical, legal responsibilities, and employer policies.
  - 31.03 Identify and explain personal and long-term consequences of unethical or illegal behaviors in the workplace.
  - 31.04 Interpret and explain written organizational policies and procedures.
- 32.0 Comply with laws and regulations specific to the food service and Hospitality industry--The student will be able to:
- 32.01 Identify food service and hospitality laws and regulations to include OSHA, Americans with Disabilities Act (ADA).
  - 32.02 Identify laws related to the handling of alcohol.
  - 32.03 Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (<http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html>).

- 33.0 Develop a business plan--The student will be able to:
- 33.01 Identify the elements of a business plan to include vision, goals, strategies, and action plans.
  - 33.02 Identify basic economic and marketing strategies.
  - 33.03 Analyze trends in the food service and hospitality industry.
  - 33.04 FCCLA Hospitality Competition (as a project or competition).
- 34.0 Describe the roles within teams, work units, departments, organizations, inter-organizational systems, and the larger environment--The student will be able to:
- 34.01 Describe the nature and types of business organizations.
  - 34.02 Explain the effect of key organizational systems on performance and quality.
  - 34.03 List and describe quality control systems and/or practices common to the workplace.
  - 34.04 Explain the impact of the global economy on business organizations.
- 35.0 Use information technology tools--The student will be able to:
- 35.01 Use personal information management (PIM) applications to increase workplace efficiency.
  - 35.02 Employ technological tools to expedite workflow including word processing, databases, reports, spreadsheets, multimedia presentations, electronic calendar, contacts, email, and internet applications.
  - 35.03 Employ computer operations applications to access, create, manage, integrate, and store information.

NOTE: Some projects/class work are on-going, and will vary according to time and budget, thus times are approximate, and subject to change. **Restaurant DRESS: BLACK PANTS/SKIRT AND Chef's jacket or polo shirt...**...depending on work station. Closed-toe shoes are required for ALL labs.

**EVALUATION:**

LAB ACTIVITY \*

- Activity Log/Class Work kept in a NOTEBOOK
- Worksheets, homework, daily notes and Assignments, specific projects  
*ready to be turned in at any given time or due date.*
- Cooperation, Manners and ATTITUDE
- Demonstration of *basic* employability skills
- Demonstration of *basic* food handling techniques: preparation, product, speed, quality, safety, sanitation, cleanup, etc.
- Teamwork, following directions, applying math skills; using communication skills

EXAMS/TESTS/QUIZZES