

Wallenpaupack Area School District

Wallenpaupack Area High School

Course Title Culinary Arts Level III

Length of Course: Year Long - 2 Credits

District Policies:

Academic Integrity:

Academic integrity is essential to the success of an educational community. Students are responsible for learning and upholding professional standards of research, writing, assessment, and ethics in their areas of study. Written or other work which students submit must be the product of their own efforts and must be consistent with appropriate standards of professional ethics. Academic dishonesty, which includes cheating, plagiarism, multiple submissions and other forms of dishonest or unethical behavior, is prohibited.

Assessment:

The goal of grading is to report student progress and achievement to the parents to strengthen the home-school connection. The grade should accurately reflect the student's performance in mastering the PA Standards and the WASD curriculum.

Attendance:

Regular school attendance is vitally important to academic success. Not only does attendance reinforce and enrich the learning process; it also establishes patterns and attitudes that will carry forward into adult work habits. Regular, consistent attendance is a prerequisite to successful school life. Children should be absent only in cases of illness or emergency.

Special Education:

Our commitment to each student is to ensure a free appropriate public education which begins with the general education setting, with the use of Supplementary Aids and Services. Inclusive education describes the successful education of all students with the appropriate supports and services to participate in and benefit from the general classroom settings and other educational environments.

Course Description: This course of study is recommended for the student who plans to pursue further study and employment related to institutional and commercial food services. Specialized learning experiences include theory, laboratory work and experiences planning, selecting, purchasing, preparing and serving of food and food products. Instruction that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments.

Pennsylvania State Standards:

This program offers the curriculum framework as prescribed by the Program of Study for CIP 12.0508 Institutional Food Worker Task Grid.

Course Objectives: This course is an advanced level course that prepares students for the food service industry that builds on the introduction and intermediate courses. Specialized learning experiences include theory, laboratory work and experiences planning, selecting, purchasing, preparing and serving of food and food products. Instruction that is provided can lead to employment at the entry level in all areas of food service which is found in restaurants, cafeterias, drive-ins, retail food shops, hotels, motels, industrial plants, hospitals, catering and take-out food establishments

Students will apply the ServSafe regulations at all times to ensure the safety of the consumer.

- Complete the ServSafe course
- Analyze the ServSafe HACCP system and determine how to apply it to the Lakeside Café.
- Analyze the correlation between food safety and restaurant management.
- Prepare for NOCTI

Students will design a new menu using information from previous menus and experiences.

- Create and analyze a menu for the Lakeside Café.
- Standardize new menu items.
- Suggest menus for banquets and catering event s.

Students will perform all of the assigned tasks for the Front of the House restaurant area.

- Meet the needs of the customers by serving desirable products.
- Perform the assigned roles of the Bus person, Runner, Waiter/Waitress, and Host/Hostess to meet the needs of the customers.
- Follow established ServSafe guidelines while cleaning the area.
- Determine customer satisfaction by evaluating inventory of food products sold.
- Prepare for NOCTI

Students will perform all of the assigned tasks for the Back of the House restaurant area.

- Meet the needs of the customer by preparing desirable tasting and looking products.
- Perform the assigned roles or the Hot foods/Chef and helper, Expeditor, Garde Manger, Salad Producer, Beverage and Dessert, Dishwasher, Pot washer, Student lunch, Catering and Substitute.
- Follow established ServSafe guidelines while cleaning the area.
- Use sensory evaluation to determine quality of products being sent out
- Prepare for NOCTI

Students will participate in In-House Catering production and menu planning.

- Prepare, evaluate and package various foods according to the desires of the customer.
- Demonstrate proper cooking techniques to produce quality food products.
- Follow established ServSafe guidelines while preparing orders.

Students will associate the importance of employability and leadership skills to their future job success.

- Review basic employability and work ethic skills.
- Discuss leadership skills.
- Apply employability and work ethic skills to everyday life.
- Create a cover letter and resume utilizing recorded resources from Career Cruising.
- Research ways to acquire a job or future education in the industry.
- Complete practice job applications.
- Discuss and review appropriate steps to take before a job interview.
- Prepare for NOCTI

Students will relate the importance of keeping accurate inventory sheets to the success of a restaurant.

- Inventory will be taken prior to each order being placed for future needs of food and chemicals.
- Perpetual inventory will be taken.
- Forecast future sales to predict future inventory needs.

Students will recall, learn and apply appropriate culinary terminology.

- Locate and define terms used in the food service industry.
- Utilize appropriate culinary terms while communicating in daily life.
- Demonstrate terms during classroom and restaurant operations.
- Prepare for NOCTI

Students will be exposed to Food Service Industry magazines.

- Read, summarize and analyze various food service related articles.
- Follow PSSA writing format to produce summaries.
- Read the industry magazines to discover new recipes and trends.

Students will apply all of the basic skills of management while creating a new restaurant.

- Correlate the importance of management skills to the success of a business.
- Apply basic skills of management to manage employees and facilities.
- Create a marketing plan for a new restaurant.

Students will prepare and analyze the quality of a variety of POS advanced foods using a variety of cooking techniques.

- Choose and standardize required POS recipes for poultry, ground beef, potato, Hollandaise Sauce, soufflé, salad dressing, canapés, sandwiches, pie and pastries, yeast, cold soups ,cookies, fish, International cuisine, petit fours, candy and specialty desserts.
- Practice cake decorating.
- Practice plate presentations.
- Practice broiling and grilling assorted foods
- Design, bake and assemble gingerbread products.
- Analyze current dietary trends through food production.
- Sample and evaluate the quality of finished products.
- Prepare for NOCTI

Students will critique a recipe of their choice.

- Choose, standardize, prepare and sample a recipe.
- Assume the role of a food critic and write an article about the final product using PSSA format.
- Explore the possibility of becoming a food critic as a possible career.

Major Activities to Support Course Objectives:

- Text book assignments
- Projects/Tests
- Laboratory Experiences
- Restaurant Operations
- Presentations and Group Work

Student Responsibilities:

Attendance expectations:

Attendance is central to success in class. Due to the hands-on nature of the course, most of the course work is completed during the class block; therefore, any absence will result in the student missing the work which must be completed to successfully master the course. Cooking labs are unable to be made-up with another cooking assignment; therefore, a student will be given an alternate reading/writing assignment to be completed in place of the laboratory experience.

Homework expectations:

This course focuses on in class coursework and hands-on laboratory experiences. Homework is expected to be completed when assigned. Failure to complete the written component of the course will result in inability to participate in labs.

Make-Up Work:

Food Service labs cannot usually be made up by participating in another food lab. If the student chooses to make-up written work on his/her own outside of class and extra lab work is available the lab can be made up. It is the student's responsibility to request missed/make-up work from the instructor. Make-up work will be returned ASAP with teacher approval on exact due dates.

Late Work:

Points will be deducted for late or incomplete work. Penalties for late work/projects will be determined depending on the project.

