

# Providence Career & Technical Academy

*Culinary Arts I*

## Syllabus

Quarter: 1-4

### Instructors

Chef Taft

Chef Rodriguez

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**School:** (401) 456-9136    **Culinary Office:** x61106    **Café:** x61105    **Classroom:** x61127

### Course Description:

This course is designed to give first year Culinary Arts students an introduction to the food-service industry based on safety, sanitation, food identification, presentation and basic bakery skills.

Students will develop necessary kitchen skills such as good hygiene, health habits, Mise en Place, knife skills, time management and how to follow standardized recipes. Students will also develop an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of success in these fields.

Students will earn the ServSafe Workplace Safety: Sexual harassment prevention for restaurants and unconscious bias in restaurants certifications. They will engage in work-based learning hours by participating in weekly Culinary Arts laboratory activities in the kitchen.

### Common Core Standards Addressed:

**ACF 1.5** Identify career opportunities and the personal traits for a variety of jobs in the industry.

**ACF 2.2** Describe symptoms common to food borne illnesses and how these illnesses can be prevented.

**ACF 2.3** Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

**ACF 2.4** Demonstrate good hygiene and health habits.

**ACF 3.1** Demonstrate Effective communication skills and interpersonal relationships.

**ACF 3.2** Work as a member of a diverse team.

**ACF 3.3** Work, write, and speak effectively.

**ACF 3.4** Demonstrate professionalism and strong work ethic.

**ACF 5.3** Demonstrate how to read and follow a standard recipe.

**ACF 6.3** Preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapes and hors d'oeuvres.

**ACF 9.1** List food groups and recommended servings in USDA Food Guide Pyramid.

**Required Textbooks, Reading and Supplementary Materials**

*The Culinary Professional*, 3<sup>rd</sup> Edition, The Goodheart-Wilcox Company, 2017

**Assignment and Examination Schedule:**

<b>Assignment</b>	<b>Quarter</b>
<p><b>The Culinary Professional</b> <i>Chapter 7</i> Sanitation hazards <i>Chapter 8</i> Sanitation procedures <i>Chapter 11</i> Knives and hand tools in the professional kitchen <i>Chapter 12</i> Knife skills <b>Quarter project</b></p>	<p><b>Q1</b></p>
<p><b>The Culinary Professional</b> <i>Chapter 13</i> Smallwares <i>Chapter 14</i> Large equipment <i>Chapter 15</i> Using recipes (units of measure, measuring ingredients) <i>Chapter 16</i> Basic preparations- Mise en Place <b>Quarter project</b></p>	<p><b>Q2</b></p>
<p><b>The Culinary Professional</b> <i>Chapter 19</i> Salads and dressings <i>Chapter 20</i> Fruit identification <i>Chapter 22</i> Cold sandwiches <i>Chapter 26</i> Vegetable identification <b>Quarter project</b></p>	<p><b>Q3</b></p>

<p><b>The Culinary Professional</b></p> <p><i>Chapter 28 Starch Identification</i></p> <p><i>Chapter 30 Meat and poultry identification</i></p> <p><i>Chapter 34 Fish and shellfish identification</i></p> <p><i>Chapter 37 Dairy and egg identification</i></p> <p><b>Quarter project</b></p>	<p><b>Q4</b></p>
<p><b>ServSafe Workplace Certificates</b></p> <p><i>*Understanding Unconscious Bias in Restaurants, employee</i></p> <p><i>*Sexual Harassment Prevention for Restaurants, employee</i></p>	<p><b>Q4</b></p>

**Grading Policy:**

Students are encouraged to come to class prepared, do their homework and participate in all class activities. However, in an effort to measure students' true knowledge, only assessments will be used to calculate the score of all students. Assessments are end of units, end of chapters, projects, tests and quizzes. Any student who obtains a score of less than 70% in any classroom assessment will be qualified to retake the assessment *only after he/she completes all necessary preparatory assignments.*

Quarterly Project	10%
Kitchen/lab activities	40%
Tests/ Quizzes	10%
Employability	20%
Theory/ Classwork	20%