

Providence Career & Technical Academy

Culinary Arts II

Syllabus

Quarter: 1-4

Instructors

Chef Taft

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

Course Description:

This course is designed for second-year students to improve their skills in how the foodservice industry implements safety, sanitation, food preparation, presentation and basic bakery skills.

Students will develop the following skills by focusing on food preparation, changing recipe yields, preventing cross-contamination, and 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 Food Allergen certification by receiving the proper training. They will engage in work-based learning hours by participating in weekly on-site culinary lab activities.

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 5.6 Identify and use herbs, spices, oils and vinegars.

ACF 5.7 Identify and prepare various meats, seafood and poultry.

ACF 5.14 Demonstrate food presentation techniques.

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

ACF 8.6 Describe proper techniques of receiving and storing fresh, frozen, refrigerated and staple goods.

ACF 9.2 Discuss dietary guidelines and recommended dietary allowances.

ACF 9.5 Discuss various diets (i.e. food allergies, alternative dieting, vegetarian, etc.).

Required Textbooks, Reading and Supplementary Materials

The Culinary Professional, 3rd edition, The Goodheart-Wilcox Company, Inc. 2017

Assignment and Examination Schedule

Assignment	Quarter
<p><i>The Culinary Professional</i></p> <p><i>Chapter 9</i> Safety in the kitchen</p> <p><i>Chapter 15</i> Using recipes (review)</p> <p><i>Chapter 17</i> Kitchen staples</p> <p><i>Quarter project: Kitchen Staples</i></p>	Q1
<p><i>The Culinary Professional</i></p> <p><i>Chapter 18</i> Cooking principles</p> <p><i>Chapter 21</i> Fruit preparation</p> <p><i>Chapter 23</i> Stocks</p> <p><i>Chapter 24</i> Sauces</p> <p><i>Chapter 25</i> Soups</p> <p><i>Quarter project: Mother Sauces</i></p>	Q2

<p><i>The Culinary Professional</i></p> <p><i>Chapter 27</i> Vegetable Cookery</p> <p><i>Chapter 29</i> Starch Cookery</p> <p><i>Chapter 31</i> Basic Meat and Poultry Preparation</p> <p><i>Chapter 32</i> Dry-heat Cooking Methods for Meat and Poultry</p> <p><i>Chapter 33</i> Moist-heat and Combination Cooking Methods for Meat and Poultry</p> <p><i>Quarter project</i></p>	<p>Q3</p>
<p><i>The Culinary Professional</i></p> <p><i>Chapter 35</i> Fish and shellfish preparation and cookery</p> <p><i>Chapter 36</i> Hot sandwiches and pizza</p> <p><i>Chapter 38</i> Breakfast cookery</p> <p><i>Quarter project</i></p> <p><i>ServSafe Allergen Certificate Exam</i></p>	<p>Q4</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%