

Culinary Arts I/II

“What was good enough yesterday, may not be good enough today”

~Thomas Keller~

2022-2023

Room 206/Google Classroom

Period 4: 11:08 AM – 12:11 PM

Google Classroom: <https://classroom.google.com/c/NTI2MTU2MjAxMDk2?cjc=5r5vwjy>

Office Hours: By Appointment

I. Rationale:

This course is designed to teach a basic life skill: Preparing food safely.

II. Course Aims and Outcomes:

Aims

This course aims to teach students a broad range of food preparation techniques, while instilling the importance of food and kitchen safety in order to prepare food for yourself and others that will not only be creative, tasty, and well-presented but most importantly safe to consume.

Specific Learning Outcomes

By the end of this course, students will:

1. Understand food safety specifically related to:
 - a. Food borne illness
 - b. Time temperature controls
 - c. Personal Hygiene
 - d. Cross contamination
2. Have a working knowledge of commercial kitchen small wares and large equipment
3. Be able to identify and apply cooking techniques such as: Braising, Roasting, Sautéing, Poaching, Steaming, and Boiling
4. A solid grasp on the cold kitchen, including: Garde Manger, salads, sandwiches, hors d'oeuvres
5. Understand basic baking techniques: Cakes, Batters, and Doughs.

III. Format and Procedures:

This course will be carried out in both classroom (including virtual) and lab (kitchen) settings. Due to real life injuries/accidents some competencies will be taught in a classroom setting and if the students have grasped the material they will then be allowed to participate in the lab activities. Any unsafe or dangerous behavior will result in removal from labs and will affect the student's grade and may result in other disciplinary action.

IV. My Assumptions

Culinary Arts will be taught with two things as a foundation of the class: Integrity and Ethics. The food that will be prepared during the course will be consumed by the students, faculty, and staff. Therefore, it is assumed that all students will act ethically with the food and the equipment in the kitchen to ensure total food safety. All students must behave in a safe and professional manner in order to keep everyone safe and free from injury. If at any time you feel that you cannot act ethically appropriate and work with integrity, please consider whether this is the class for you. Real life consequences exist in Culinary Arts.

V. Course Requirements:

1. Class attendance and participation policy: Attendance will be taken daily. If you are unable to attend class, it is your responsibility to acquire the necessary make up work. Attendance will affect your grade.
2. Course readings: The Culinary Professional, YouTube videos which will have posted links.
3. Assignments will be given both in class and in the form of homework or in the Google Classroom. Failure to complete assignments in the time frame given will negatively affect your grade.
4. There will be quizzes, tests, and midterms/finals.

VI. Grading Procedures

Grading will be based on the following numeric values:

Labs: 0-10 pts

Quizzes: 0-10 pts

Tests: 0-30 pts

- This course is not a guaranteed Pass.

VII. Academic Integrity

Each student in this course is expected to abide by the Grand Canyon Unified School District Policies. Any work submitted by a student in this course for academic credit will be the student's own work.

Students are encouraged to work together and will be assigned to work in teams, both in the kitchen and in the classroom. Your engagement with other team members will be a portion of your lab grade. Just like in any commercial kitchen, your ability to work as a team will result in a more efficient and productive workforce.

Should copying occur, both the student who copied work from another student and the student who gave material to be copied will both automatically receive a zero for the assignment. Penalty for violation of this Code can also be extended to include failure of the course.

During examinations, you must do your own work. Talking or discussion is not permitted during the examinations, nor may you compare papers, copy from others, or collaborate in any way unless directed to do so.

VIII. Tentative Course Schedule

(SUBJECT TO CHANGE)

Topics	Chapters	Assignment
August: Week 1: Syllabus/Expectations Week 2: Integrity/ Ethics Week 3: Pathogens Week 4: Food Safety	Chapter 1, 5, and 7	Labs Quizzes
September: Week 1: Sanitation Week 2: Safety in the kitchen Week 3: Knives Week 4: Knife Skills	Chapter 8, 9, 11, and 12	Labs Quizzes Knife competition
October: Week 1: Smallwares/large Week 2: Fall Break Week 3: Preparing Eggs Week 4: Breakfast Cookery	Chapter 13, 14, 37, and 38	Labs Quizzes Egg Competition
November: Week 1: Intro to Bake Shop Week 2: Quick Breads and Batters Week 3: Cookies Week 4: Decorating	Chapter 40, 41, 42, and 45	Labs Quizzes Decorating competition
December: Week 1: Yeast Raised Dough Week 2: Pies and Tarts Week 3: Cakes, custards Week 4: Winter break	Chapter 43, 44, 45	Labs Quizzes Mid Term
January: Week 1: Food Safety Review Week 2: Kitchen Safety Review Week 4: Salads Week 5: Dressings	Chapter 7, 8, 9, and 19	Labs Quizzes
February: Week 1: Fruits/Fruit Preparations Week 2: Cold Sandwiches Week 3: Hot Sandwiches Week 4: Pizza	Chapter 20, 21, 22, and 36	Labs Quizzes Events
March: Week 1: Stocks Week 2: Sauces Week 3: Starches	Chapter 23, 24, 26, and 28	Labs Quizzes consommé competition

Week 4: Vegetables		
April: Week 1: Meat and Poultry Week 2: Dry heat Methods Week 3: Moist Heat Methods Week 4: Recipe Building		Labs Quizzes
May: Week 1: Dish Creation Week 2: Menu Design Week 3: Mystery Basket Competition Week 4: Final		Labs Quizzes Competition Final