

# Culinary Arts 2 A/B

Santa Maria Joint Union High School District

Submitted: Apr 17, 2019

Decision: Apr 18, 2019

## Submission Feedback

**APPROVED**

## Basic Course Information

School(s) Offering This Course:

School Name	Course Learning Environment	Transcript Code(s)	
Ernest Righetti High School (053303)	Classroom Based	Abbreviation	Course Code
		CulinaryArts 2A	HE6570
		CulinaryArts 2B	HE6571
Santa Maria High School (053305)	Classroom Based	Abbreviation	Course Code
		CulinaryArts 2A	HE6570
		CulinaryArts 2B	HE6571
Pioneer Valley High School (053847)	Classroom Based	Abbreviation	Course Code
		CulinaryArts 2A	HE6570
		CulinaryArts 2B	HE6571

<b>Title:</b>	Culinary Arts 2 A/B
<b>Length of course:</b>	Full Year
<b>Subject area:</b>	College-Preparatory Elective (G) / Interdisciplinary
<b>UC honors designation?</b>	No
<b>Prerequisites:</b>	Culinary Arts 1 (Required)

<b>Co-requisites:</b>	None
<b>Integrated (Academics / CTE)?</b>	Yes: Food Service and Hospitality
<b>Grade levels:</b>	11th, 12th

## Course Description

### Course overview:

Culinary Arts 2 is a capstone course in the Food Service and Hospitality Career Pathway. This course will build upon the foundation techniques of Culinary Arts 1, which gave students an opportunity to utilize a hands-on laboratory learning environment to begin industry driven culinary arts and baking and pastry skills.

Students pursuing a career in food service and hospitality will study all aspects of the food service and hospitality industry through this course, including laws and regulations; safety and emergency procedures; sanitation and food handling; tools, utensils, appliances and equipment; facilities management; customer service and guest relations; food and beverage production, preparation and service; sales and marketing strategies; costing and cost analysis; entrepreneurship, personal, interpersonal and communication skills, thinking and problem-solving skills; balancing personal, family, and work responsibilities; and teamwork and leadership.

Students will have an opportunity to take industry certification for management positions in the food service and hospitality industry.

This course provides rigorous, standards-driven instruction and assessment, integrates academic and career-technical concepts through the Foundation and Pathway Standards, and contributes significantly to students' academic achievement. Students will be challenged to build leadership and problem-solving skills; as well as reading, writing and speaking skills throughout the entire course.

### Course content:

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#### Professional Standards/Dignity of Work

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Students will learn a variety of work place ethics where critical thinking will be utilized to determine the need for a code of ethics, ethical behaviors, legal behaviors and their role of personal integrity. Students will demonstrate professionalism in the work place which include appropriate grooming, clothing, and personal hygiene necessary for work in the industry.

### Unit Assignment(s):

Students will examine a variety of work place environments and dissect and discover appropriate professional behaviors. In small collaborative groups students will make a list of desirable traits that an employer will be looking for and compare and contrast with the entire class. During this process students will discover the variety of ethical issues that different work environments face and how to appropriately manage these issues.

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## **Career Planning**

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Through out the content of the curriculum, students will focus their learning on the many career opportunities. Students will investigate the differences amongst the various careers in the industry. Students will explore their career interests within the food service and hospitality industry. They will learn the variety of careers, qualifications, knowledge and skills needed for a career in the industry. Students will also build a resume and learn interview techniques to be successful in their post high school endeavours. Students will also be able to demonstrate appropriate interview techniques.

### **☞ Unit Assignment(s):**

Through out the content of the curriculum, students will focus their learning on the many career opportunities. Students will investigate the differences amongst the various careers in the industry and compile a typed research paper. The paper will be 3 pages in length and must explain one specific career within the hospitality industry. Students will present their findings to the class through an oral presentation. During this unit of career planning, students will assemble a resume that will include their experience and knowledge within the food service and hospitality industry. Each student will present their resume and will be a part of a mock interview to demonstrate their understanding of proper interview skills.

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## **Safety, Security, and Emergency Procedures**

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Students will identify common causes of accidents in the workplace and how this affects the establishment. They will analyze the cause, discover ways to prevent common accidents and devise a plan for treatment for work related accidents.

During this unit students will discuss security procedures, their importance to the hospitality industry and what it means to maintain employee and guest security as well as maintaining equipment security.

Emergency procedures will also be covered during this unit and handling disasters.

### **☞ Unit Assignment(s):**

Throughout this unit students will examine real world case studies within the hospitality industry, point out key elements that are related to safety, security and emergency procedures and write an essay on which is the proper procedure to follow in their case. Students must use their prior knowledge of professional standards in the workplace and as well,

demonstrate their understanding of their new knowledge and correctly identify the proper procedures. Students will have to use their analytical thinking and use proper written language, punctuation and grammar.

Students will work together in small collaborative groups of 3-4 students and discuss various hospitality experiences and if they were managed properly. During this time students will brainstorm and put themselves in the managers shoes and express how they would have handled the situation differently and appropriately.

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## **Principles of Sanitation and Safe Food Handling**

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Maintaining sanitary conditions and standards in personal grooming and hygiene is essential in the culinary industry. Students will examine how sanitation and hygiene will affect the hospitality industry. Students will examine local, state and federal sanitation regulations. Causes and prevention of food-borne illnesses. Purpose and process of required certification.

Food contamination, the different types, causes and ways to prevent contamination. Proper sanitation techniques, safe use of chemicals.

### **☞ Unit Assignment(s):**

Students will be reviewing material from the ServSafe Food Handlers course book. Management of any hospitality industry is held to a higher standard and must be knowledgeable to effectively manage their staff to ensure they are providing safe and sanitary food to the public. This exam is an industry recognized exam which is comprised of 90 questions that must be completed within 2 hours and have a certified proctor from the National Restaurant Association present. This rigorous unit and exam will have students understanding more about sanitation and serving food safely. In order to obtain this certification students must pass with a 75% or better.

In order to prepare for the exam students will take part in cooking labs to experience how to avoid several sanitation hazards (biological, chemical, physical). Students will also explore ServSafe standards through an industry field trip. The field trip puts the students in an industry restaurant and allows them to identify and examine their procedures to ensure they are meeting ServSafe standards.

Weekly reading will be required until the date of the exam. The course book contains 10 chapters, approximately 20-30 pages in each chapter. Students will revisit each chapter after they have read the book in its entirety.

Students will comprise a Powerpoint or Prezi presentation regarding an assigned chapter within the book and present it to their peers. Students will orally present the information to the class as they are showcasing their technological review.

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## **Operating and Managing Cafe**

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Operating a student run cafe. Proper use of industry equipment, customer service, accounting and record keeping. Producing pastries and beverage for resale for the public.

Students will work in teams and as a whole to successfully complete all orders within the 50 minutes.

## **☰ Unit Assignment(s):**

Students will run a student run cafe that offers freshly baked pastries, latte's, mocha's, Chai lattes, etc. from an industry espresso machine. Students will have to learn the different parts of the equipment and how to effectively use their time. Students will actively be working in the kitchen lab reading recipe's and using appropriate measurements and tools in order to be successful.

Students will take orders from customers, communicate with their team to ensure they are meeting all of the customers needs, including allergy information. Deliver fresh pastries or freshly brewed coffee, or espresso drinks. Ensure they are using their customer service skills to give the customer quick and excellent service, provide appropriate change and proper record keeping. (Providing the customer with a receipt)

Once all deliveries have been completed students will have to count their money and provide the instructor with appropriate documentation that they have been successful with deliveries.

During this unit students will have to reflect on their efforts in the cafe and provide a written reflection in which they examine their behaviors as well as their interaction with their peers to ensure they are meeting the demand and needs of their customers.

The cafe provides students with a real world experience of how to operate a business. They must think critically with each aspect of the cafe to ensure they are following ServSafe food safety standards, professional standards, prevention of food borne illnesses, safety and security procedures. Students will continually be challenged with running the cafe as they will add new items each week to meet the demand of their customers.

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## **Baking and Pastry**

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Students will continue their baking and pastry education that they previous learned from the prior year course. During this second year course students will review the fundamentals of baking and pastry with increased levels of difficulty with their recipes and techniques. Students will gain knowledge through instructor lectures, laboratory activities, and textbook materials. Students will be able to demonstrate a variety of mixing methods and techniques to prepare and create a baked good. Students will learn and practice to master the creaming method, muffin method, an egg foam method, working with yeast. Students will also have an opportunity to learn a variety of different cookie methods such as; drop, cut-out, and piping. Students will also learn and be able to demonstrate how to make a laminated dough by hand as well as using industry lamination equipment. After each section students will complete a written quiz to assess their knowledge.

## **☰ Unit Assignment(s):**

At the conclusion of each section, students will be challenged to demonstrate their understanding of related key concepts learned during this unit. Students will have hands on experiences as well as formal lectures by instructors and peers. During labs, students will work individually as well as a member of a team working to create the desired end product. Students must first prepare themselves before the lab by analyzing the recipe, looking at their ingredients and decide what tools and equipment they must use. Students will self reflect after the lab to examine their ability to follow the recipe and use the appropriate tools, and how they feel they participated as a member of the team through a written report.

The final project for this unit, students must create a single layer specialty cake. Students must develop a plan and draw their projected specialty cake. The cake must meet certain specifications which include, the cake must be filled, iced with buttercream, include a decorative border, 3 design elements using fondant, marzipan, decorator's chocolate

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## **Chef Research**

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Students will select a famous chef from history and research their background; schooling, experience, authored books, etc. Through this unit students will examine what it took for these chefs to become successful and analyze their path.

Students must be proficient with search engines and make sure the information they are collecting is valid.

### **☞ Unit Assignment(s):**

Students will create a 2 page paper using MLA format to discuss their famous chef, their background, their successes, etc. Students will also create a 3-d display on their chef with the most important information they want to share.

Upon completion of this assignment students will orally share their findings on their chef.

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## **Culinary Math and Equivalences**

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The chef instructor will review a variety of techniques and measurements to be successful. Measuring equipment and how fractions and algebra skills will be used on a daily basis while working in the cafe kitchens. Students will need to be proficient in culinary math skills through recipe conversion, measurements used in large quantity food production and recipe costing.

### **☞ Unit Assignment(s):**

Students will continually practice recipe conversion in the form of tripling, quadrupling, halving, and quartering measurements including whole numbers and fractions through repeated class work and homework. Students will have to select a recipe and "shop" for the ingredients from a local grocery store. They must find each item and record its cost. They will have to do a cost analysis per the yield on the recipe and analyze if they can make the item more cost affordable and how much they would resale the item to offset the business expenses.

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# Course Materials

## Textbooks

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Title	Author	Publisher	Edition	Website	Primary
The Culinary Professional	John Draz, Christopher Koetke	Goodhear-Willcox Company	3rd Edition	[ empty ]	Yes
ServSafe Manager	National Restaurant Association	National Restaurant Association	7th Edition	[ empty ]	Yes

## Websites

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Title	Author(s)/Editor(s)/Compiler(s)	Affiliated Institution or Organization	URL
California Food Handlers	[ empty ]	eFoodHandlers	www.cafoodhandlers.com
Scratch Cafe	Jennifer Montaez	Santa Maria Joint Union High School District	https://scratchcafepvhs.wixsite.com/scratchcaf

## Additional Information

### Course Author:

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