

Providence Career & Technical Academy

Culinary Arts IV

Syllabus

Quarter: 1-4

Instructors

Chef Taft

Chef Rodriguez

E-mail

Krista.Taft@ppsd.org

Johandry.Rodriguez@ppsd.org

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

Course Description:

This course is designed to give fourth year culinary students the opportunity of developing their culinary skills in-house or through an internship opportunity.

Students will develop the skills of menu planning and execution for an a la carte restaurant, and catered events while taking on management roles in both front and back of the house positions. They will have an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of success in the food service industry.

Students will earn the ServSafe Alcohol Service, ServSafe Delivery Service and Pro-Start Level 2 certifications with the option to earn the ServSafe Food Manager Certification. Students will engage in work-based learning hours by hands-on experiences running PCTA's student-run cafe and through local internship opportunities. After successfully completing the four-course sequence, students will receive the American Culinary Federation (ACF) certificate of completion.

Standards Addressed:

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

ACF 2.4 Demonstrate good hygiene and health habits.

ACF 2.16 Discuss appropriate emergency policies for kitchen and dining room injuries.

ACF 3.1 Demonstrate effective communication skills and interpersonal relationships.

ACF 4.3 Demonstrate the process of costing for recipes.

ACF 5.17 Prepare standardized recipes for menu production. Prepare standardized recipes for menu production.

ACF 6.5 Demonstrate food presentation techniques (i.e. platters, bowls and plates, etc;).

ACF 7.4 Demonstrate proper scaling and measurement techniques unique to baking.

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

ACF 9.4 Describe primary functions and major food sources of major nutrients.

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

ACF 10.6 Explain inter-relationships and work flow between dining room and kitchen operations.

ACF 11.5 Describe the importance of proper menu planning to the overall operation of the foodservice facility.

Required Textbooks, Reading and Supplementary Materials:

ServSafe Alcohol Handbook National Restaurant Association

ProStart Foundations of Restaurant Management & Culinary Arts, Level 2, 2nd Edition, NRAEF 2018

Assignment and Examination Schedule:

Assignment	Quarter
<p>The Culinary Professional</p> <p><i>Chapter 52</i> Analyzing Cuisines</p> <p><i>Chapter 53</i> Developing Taste</p> <p><i>Chapter 10</i> Sustainability</p> <p>ProStart Level 2</p> <p><i>Chapter 1</i> Introduction</p> <p><i>Chapter 2</i> Menu Management</p> <p>Quarter Project</p>	<p>Q1</p>
<p>ProStart Level 2</p> <p><i>Chapter 8</i> Introduction to Cost Control</p> <p><i>Chapter 9</i> Food Costing</p> <p><i>Chapter 10</i> Labor Costing</p>	<p>Q2</p>

<p><i>Chapter 11</i> Purchasing</p> <p><i>Chapter 12</i> Building Successful Teams</p> <p><i>Chapter 13</i> Sustainability</p> <p><i>Chapter 14</i> Introduction to Nutrition</p> <p><i>Chapter 15</i> Component of Healthful Menus</p> <p>Quarter Project</p>	<p>Q2</p>
<p>ProStart Level 2</p> <p><i>Chapter 19</i> Yeast and Breads</p> <p><i>Chapter 20</i> Cakes and Pies</p> <p><i>Chapter 21</i> Desserts</p> <p><i>Chapter 22</i> Plating and Garnishing</p> <p>Quarter Project</p>	<p>Q3</p>
<p>Senior Project (PBDA)</p> <p>Alcohol ServSafe</p> <p><i>Chapter 1</i> Alcohol Law and Your Responsibility</p> <p><i>Chapter 2</i> Recognizing and Preventing Intoxication</p> <p><i>Chapter 3</i> Checking Identification</p> <p><i>Chapter 4</i> Handling Difficult Situations</p> <p>Alcohol ServSafe Certificate Exam</p> <p>ServSafe Delivery Certificate</p> <p>Quarter Project</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. 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%