

Providence Career & Technical Academy

Culinary Arts III

Syllabus

Quarter: 1-4

Instructors

Chef Taft

Chef Rodriguez

Krista.Taft@ppsd.org

Johandry.Rodriguez@ppsd.org

Course Description:

This course is designed to give third year culinary students the experience of running a restaurant, both front and back of the house.

Students will learn the skills of menu planning and development, writing accurate menu descriptions, researching menus, changing recipe yield, dining room set up and service. Through these activities, students will gain an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of successfully running a restaurant.

Students will earn the ServSafe Food Handler and ProStart Level 1 certification. They will engage in work-based learning hours by participating in weekly on-site culinary lab activities and at local internship sites.

Standards Addressed:

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

ACF 2.6 Outline the requirements for proper receiving and storage of both raw and prepared foods.

ACF 3.2 Work as a member of a diverse team.

ACF 4.1 Perform basic math functions used in foodservice operations.

ACF 5.2 Identify and demonstrate proper and safe use of food processing and cooking equipment.

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

ACF 7.9 Participate in the production of creams, custards, puddings and related sauces.

ACF 8.1 Describe HACCP critical control points managed by the purchasing and receiving functions.

ACF 8.2 List factors that affect food prices and quality, which may include market fluctuation and product cost.

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

ACF 8.1 Demonstrate the general rules of table settings and service.

ACF 9.3 Interpret food labels in terms of the portion size, ingredients and nutritional value.

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

ACF 11.2 Create menu item descriptions following established truth-in-menu guidelines.

Required Textbooks, Reading and Supplementary Materials

ServSafe Food Handler Coursebook, 7th Edition, National Restaurant Association

ProStart Foundations of Restaurant Management & Culinary Arts, Level 1, 2nd Edition
NRAEF 2018

Assignment and Examination Schedule:

Assignment	Quarter
<i>The Culinary Professional</i> <i>Chapter 51</i> Menus <i>Chapter 10</i> Sustainability in the Kitchen <i>Chapter 18</i> Cooking Principles (review)	
<i>ProStart Level 1</i> <i>Chapter 1</i> Welcome to the Industry <i>Chapter 2</i> Career Opportunities <i>Chapter 3</i> Professional Expectations <i>Chapter 4</i> Communication Skills <i>Chapter 5</i> Beginning your Career	Q1
<i>ServSafe Food Handler</i> <i>Chapter 1</i> Keeping Food Safe <i>Chapter 2</i> Understanding the Microworlds <i>Chapter 3</i> Contamination, Food Allergens, and Foodborne Illness	

<p>Quarter project: Menu Magic</p>	
<p>ServSafe Food Handler</p> <p>Chapter 4 The Food Handler</p> <p>Chapter 5 The Flow of Food: An Introduction</p> <p>Chapter 6 The Flow of Food: Purchasing and Receiving</p> <p>Chapter 7 The Flow of Food: Storage</p> <p>Quarter project: Costing Recipes</p>	<p>Q2</p>
<p>ProStart Level 1</p> <p>Chapter 14 Culinary Math</p> <p>Chapter 19 Introduction to Baking</p> <p>ServSafe Food Handler</p> <p>Chapter 9 The Flow of Food: Service</p> <p>Chapter 10 Food Safety Management Systems</p> <p>Chapter 11 Safe Facilities and Equipment</p> <p>Chapter 12 Cleaning and Sanitizing</p> <p>Quarter project: Costing Menu Items</p>	<p>Q3</p>
<p>ProStart Level 1</p> <p>Chapter 21 Culinary Math</p> <p>ServSafe Food Handler</p> <p>Chapter 13 The Flow of Food: Service</p> <p>Chapter 14 Food Safety Management Systems</p>	<p>Q4</p>

Chapter 15 Safe Facilities and Equipment

ServSafe Food Handler Certificate Exam

Quarter project: Menu Design

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 student's 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%