

Weaver Academy of Advanced Technology & Performing Arts
300 South Spring Street / Greensboro, NC 27401 / 336-370-8282
CULINARY ARTS & HOSPITALITY

Course Syllabus

Course Name: Honors Culinary Arts and Hospitality I

Course Number: FH10

Instructor: Mr. Marion L. Osborne (osbornm@gcsnc.com)

Course Description: This course is designed to introduce students to the hospitality and foodservice industry by learning about components of professional practice and building basic knowledge and skills in food preparation, garde manger, baking, and food service operations. The introduction includes students learning food safety, breakfast cookery, salads and sandwiches, quick breads and cookies, and dining room service. Art, English language arts, mathematics, science, and social studies are reinforced.

Goals and Objectives: This course will follow the North Carolina Standard Course of Study/CTE Blueprint attached.

Course Credit: 1 unit

Corequisite: Honors Culinary Arts and Hospitality II Applications

9-Weeks Grade Distribution: Classwork: 33.3%
Tests: 33.3%
Assignments: 33.3%

CTE-EOC Grade: 20% of final course grade

NC Grade Scale: A: 90-100 B: 80-89 C: 70-79 D: 60-69 F: Below 60

Weaver Academy Honor Code: All students must agree to and adhere to the following honor code in completing all assignments, activities, and assessments.

"I will abide by the Weaver Honor Code. I will not give or receive unpermitted assistance in the preparation of any work or assessment that is to be used by the instructor as the basis of grading."

Textbook: *Culinary Essentials*
ServSafe Manager Book 7th Ed

Course Expectations and Requirements: Students enrolled in Culinary Arts I will also enroll in Culinary Arts II Applications at the same time. Culinary Arts I is a knowledge (classroom) based course; whereas, Culinary Arts II is an application of skills (kitchen lab) based course. Ideally the students will work in each course on alternating weeks. One week will be spent in the classroom learning about practices (Culinary Arts I.) The next week will be spent in the kitchen applying those practices (Culinary Arts II.) Together these courses involve the preparation, sale, and service of food products to the public. In addition to course assignments and tests, students will be graded as a simulated work experience. They will be expected to perform as they would in a paid industry job. It is imperative that the student understands the responsibility for professional, safe, and courteous conduct while working with other students, teachers, and patrons.

As part of Culinary Arts I, students will participate in the *National Restaurant Association* ServSafe Food Manager Certification Course. Students can obtain the ServSafe Food Manager Certification upon passing the ServSafe Certification exam.

Students are expected to:

- Take responsibility for his/her own actions and conduct.
- Arrive on time and prepared for class or lab
 - Students will have their notebooks and writing materials with them for each class.
- Follow all directions in both the classroom and the lab.
- Treat everyone with respect, courtesy and exemplify the demeanor of the hospitality industry.
- Adhere to all the classroom and lab rules as determined by the class and the instructor.

Additional Resources/Materials Required: All students will be required to wear a culinary uniform consisting of chef coat, long pants, headwear, apron, and closed toe shoes. They are required to purchase these items on their own. All items are readily available through uniform stores in the area or on-line. Other requirements include an instant read thermometer, and a Sharpie-type marker.

Emergency Procedures:

In case of a Fire or Fire Drill, students should evacuate from the rear of the building, move across the Cedar Street parking area, and wait for instructions.

In case of a Tornado or Tornado Drill, students should proceed to the Lower North Wing hallway. Students should move quickly and quietly, kneel facing the lockers or walls, and cover head with hands until the drill is over. THIS IS NON-NEGOTIABLE.

In case of a Lockdown or Mock Lockdown students should proceed to the Kitchen storage room, laundry or walk-in cooler and stay as quiet as possible. If you are in the commons area when a lockdown is announced, proceed to the nearest classroom.

Family and Consumer Sciences Education COURSE BLUEPRINT for FH10 Honors Culinary Arts and Hospitality I

1.00 Understand components of professional practice in the foodservice industry.

Honors: Complete the National Restaurant Association ServeSafe Coursework.

Honors: Evaluate a foodservice establishment's food safety practices through a mock health inspection.

1.01 Remember components of professional development in the hospitality and foodservice industry.

1.02 Remember commercial safety protocols

1.03 Understand food protection management.

2.00 Understand basic food preparation.

Honors: Investigate advances food preparation through by generating and demonstrating moist, dry cooking methods.

Honors: Compose and demonstrate the preparation of a soup and design a breakfast menu.

2.01 Understand commercial foodservice equipment and procedures for its use.

2.02 Apply basic kitchen math operations and mise en place to standardized recipes.

2.03 Understand sensory evaluation.

2.04 Understand stock and soup preparation.

2.05 Understand breakfast cookery skills.

3.00 Understand basic garde manger.

Honors: Analyze, compare various preparations salads, dressings, dips, and sandwiches.

Honors: Analyze, plan, prepare, and serve a buffet meal.

3.01 Understand garde manger fundamentals.

3.02 Understand preparation of salads and dressings.

3.03 Understand preparation of sandwiches.

4.00 Understand basic baking.

Honors: Demonstrate preparation and creation of quick breads, cookies, and bars.

Honors: Analyze various essential baking ingredients to evaluate their functions in baked goods.

4.01 Remember fundamentals of baking.

4.02 Understand preparation of quick breads, cookies, and bars.

5.00 Understand basic foodservice operations.

Honors: Compare and contrast dining service and sustainable and non-sustainable food service operations

Honors: Research a minimum of three sustainable restaurants and submit proposals for how foodservice operations can become more sustainable.

5.01 Understand dining room service.

5.02 Understand environmental sustainability.