

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 II Applications **Course Number:** FH11

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

Course Description: This course is designed for students to demonstrate their knowledge and skills in basic food preparation, garde manger, baking and food service operations by planning and executing the program's school-based enterprise. The experience includes students preparing and selling breakfast items, salads and sandwiches, and quick breads and cookies while applying safety, sanitation, and guest service skills. Arts, English and language arts, mathematics, science, social studies, and are reinforced.

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

Course Credit: 1unit

Corequisite: Honors Culinary Arts and Hospitality I

9-Weeks Grade Distribution:

Labs: 50%

Artifacts: 50%

Final Assessment: Portfolio and Presentation following the Performance-based Measurement Guidelines for FH11, Culinary Arts and Hospitality II Applications.

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: None

Course Expectations and Requirements: Students enrolled in Culinary Arts II Applications will also enroll in Culinary Arts I 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. Culinary Arts II students will be graded as a simulated work experience. In addition to completing written journal entries and creating planning documents, 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.

Toward the end of the Culinary Arts II Applications course, each student must submit a portfolio documenting the competencies gained through the experience. As a Performance-based Measurement, the portfolio is the final assessment (Exam) for the course. See the Performance-based Measurement Student Guidelines for additional information.

Students must follow all *ServSafe* and Guilford County Health Department procedures for the safe and sanitary handling of food at all times. Students and Parents/Guardians must sign the Culinary Student Health Policy Agreement according to Guilford County Health Department Regulation.

This includes but not limited to the following:

- Having proper dress
- Maintaining proper personal hygiene practices
- Practicing proper hand washing techniques
- Wearing hair restraints
- Maintaining short, clean unpolished fingernails
- No artificial fingernails nor jewelry
- Students who have been absent due to illness must bring documentation that they pose no health risk in order to return to the kitchen (preferably a note from a doctor.)
- Students who fail to practice safe procedures or conduct themselves in a reckless, discourteous or irresponsible manner will be removed from the class.

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.
 - Students will be in uniform and ready to work when lab begins.
 - Uniform will consist of a clean chef's coat, long pants, closed toe shoes and appropriate head covering.
- 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, Sharpie-type marker, flash drive, three-ring binder, and any materials they may need to complete the portfolio and presentation.

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 FH11
Honors Culinary Arts and Hospitality II Applications

- 1.00 Apply professional practice in the school-based restaurant.**
Honors: Complete the National Restaurant Association ServeSafe Coursework.
Honors: Evaluate a foodservice establishment's food safety practices through a mock health inspection.
- 1.01 *Understand components of professional development in the hospitality and food service industry.*
- 1.02 *Apply commercial safety protocols. (ServSafe)*
- 1.03 *Apply food protection management. (ServSafe)*
- 2.00 Apply 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 *Apply knowledge of commercial food service equipment and procedures for its use.*
- 2.02 *Apply basic kitchen math operations and mise en place to standardized recipes.*
- 2.03 *Apply sensory evaluation.*
- 2.04 *Apply methods for stock and soup preparation.*
- 2.05 *Apply breakfast cookery skills.*
- 3.00 Apply basic garde manger skills in the school-based restaurant.**
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.*
- 3.01 *Understand garde manger fundamentals.*
- 3.02 *Apply methods for the preparation of salads and dressings.*
- 3.03 *Apply methods for the preparation of sandwiches.*
- 4.00 Apply basic baking in the school-based restaurant.**
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 *Understand fundamentals of baking.*
- 4.02 *Apply methods for the preparation of quick breads, cookies, and bars.*
- 5.00 Apply basic food service operations in the school-based restaurant.**
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 *Apply dining room service skills.*
- 5.02 *Apply strategies for environmental sustainability.*

Complete an ANSI Accredited Certified Food Protection Manager Credential Program (ServSafe)

Final Assessment: Portfolio following the Performance-based Measurement Guidelines for FH11, Culinary Arts and Hospitality II Applications.