

Culinary Arts Course Syllabus



**St. Johns Academy of Culinary Arts
2018-19 Course Syllabus
Chef Gaynor**

<p>Instructor Name: Sherry Gaynor Department Name: Culinary Arts Office/Classroom Location: SJTHS Phone Number: 904-547-3468 Email Address: sherry.gaynor@stjohns.k12.fl.us</p>	<p>Instructor Office Hours: 8:15 am – 10:00 am</p>																				
<p>Student Hours:</p> <p>Monday, Tuesday, Thursday, Friday</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="padding: 2px;">1st Period</td><td style="padding: 2px;">9:15am – 10:00am *teacher planning</td></tr> <tr><td style="padding: 2px;">2nd block</td><td style="padding: 2px;">10:05am – 11:40pm</td></tr> <tr><td style="padding: 2px;">Lunch</td><td style="padding: 2px;">11:40am – 12:10pm</td></tr> <tr><td style="padding: 2px;">3rd block</td><td style="padding: 2px;">12:15pm – 2:05pm</td></tr> <tr><td style="padding: 2px;">4th block</td><td style="padding: 2px;">2:10pm – 3:45pm</td></tr> </table> <p>Wednesday</p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="padding: 2px;">1st Period</td><td style="padding: 2px;">9:15am – 9:50am * teacher planning</td></tr> <tr><td style="padding: 2px;">2nd block</td><td style="padding: 2px;">9:55am – 11:10am</td></tr> <tr><td style="padding: 2px;">Lunch</td><td style="padding: 2px;">11:10am – 11:40am</td></tr> <tr><td style="padding: 2px;">3rd block</td><td style="padding: 2px;">11:45am – 1:25pm</td></tr> <tr><td style="padding: 2px;">4th block</td><td style="padding: 2px;">1:30pm – 2:45pm</td></tr> </table>	1 st Period	9:15am – 10:00am *teacher planning	2 nd block	10:05am – 11:40pm	Lunch	11:40am – 12:10pm	3 rd block	12:15pm – 2:05pm	4 th block	2:10pm – 3:45pm	1 st Period	9:15am – 9:50am * teacher planning	2 nd block	9:55am – 11:10am	Lunch	11:10am – 11:40am	3 rd block	11:45am – 1:25pm	4 th block	1:30pm – 2:45pm	<p>Course name, OCP, course code, job title Culinary Arts 8800500</p> <ul style="list-style-type: none"> • Culinary Arts I, OCP A, 8800510, Food Preparation Worker • Culinary Arts II, OCP B, 8800520, Combined Food Preparation and Serving Worker, Including Fast Food • Culinary Arts III, OCP C, 8800530, Cooks, Restaurant • Culinary Arts IV, OCP D, Food Service Managers • Track 1, 8800540, Culinary and Hospitality and Management • Track 2, 8800550, Advanced Baking Techniques • Track 3, 8800560, Gastronomy and Garde Manger
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4 th block	1:30pm – 2:45pm																				
<p>Program Description: Students learn all aspects of Culinary Arts business operations, sanitation and food safety, and preparation and cooking techniques through National Restaurant Association Educational Foundation ProStart program and curriculum. Students also learn the value of teamwork, leadership, and professionalism through daily activities. Students are trained in areas such as Nutrition, Purchasing, and Supervision and Management to prepare them with transferable skills and certification for higher education or industry employment.</p>																					
<p>Classroom Protocol: This course will provide you with a set of professional and technical competencies organized to distinguish your career objectives. Come to class on time and prepared; remain ready to focus while exhibiting productive behaviors prescribed for mature learning environments. 100% engagement and respect, 100% of the time is the expectation.</p>																					
<p>Required Book(s):</p> <ul style="list-style-type: none"> • Safestaff – Level 1 students • Foundations Level 1, level 1, 2, 3 students • ServSafe – Level 4T2 students • Foundations Level 2, level 3 and 4T2 students 	<p>Required Material(s):</p> <ul style="list-style-type: none"> • non-slip, closed-toe shoes and socks • clean apron and hat • 8x11 notebook, 2"x3" notebook, folder, pen, pencil, sharpee, highlighter 																				

<p>Grading System:</p> <ul style="list-style-type: none"> • 90% - 100% 3.5 - 4.0 A • 80% - 89% 2.5 - 3.4 B • 70% - 79% 1.5 - 2.4 C • 60% - 69% 1.0 - 1.4 D • Below 60%. 9 - 0 F 	<p>Program Specific Grading Information:</p> <ul style="list-style-type: none"> • 70% summative assessment • 30% formative assessment <p>5% homework</p>
<p>Academic Integrity: According to the Center for Academic Integrity there are five fundamental values that characterize an academic community of integrity:</p> <ul style="list-style-type: none"> • Honesty. The quest for truth and knowledge requires intellectual and personal honesty in learning, teaching, research and service. • Trust. Academic institutions must foster a climate of mutual trust in order to stimulate the free exchange of ideas. • Fairness. All interactions among students, faculty and administrators should be grounded in clear standards, practices and procedures. • Respect. Learning is acknowledged as a participatory process, and a wide range of opinions and ideas is respected. • Responsibility. A thriving community demands personal accountability on the part of all members and depends upon action in the face of wrongdoing. <p><u>Common Career Technical Core – Career Ready Practices</u></p> <p>Career Ready Practices describe the career-ready skills that educators should seek to develop in their students. These are not exclusive to a Career Pathway, program of study, discipline or level of education. Career Ready Practices should be reinforced in all career exploration and preparation programs with increasingly higher levels of complexity and expectation as student advances through a program of study.</p> <ol style="list-style-type: none"> 1. Act as a responsible and contributing citizen and employee. 2. Apply appropriate academic and technical skills. 3. Attend to personal health and financial well-being. 4. Communicate clearly, effectively and with reason. 5. Consider the environmental, social and economic impacts of decisions. 6. Demonstrate creativity and innovation. 7. Employ valid and reliable research strategies. 8. Utilize critical thinking to make sense of problems and persevere in solving them. 9. Model integrity, ethical leadership and effective management. 10. Plan education and career path aligned to personal goals. 11. Use technology to enhance productivity. 12. Work productively in teams while using cultural/global competence. 	

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Class Rules and Consequences

RULES

1. Arrive to class on time, put school bags on table, and take your seat.
2. Be respectful.
3. Use mature and safe behaviors.
4. Keep language and behavior "G-rated" at all times.
5. Follow directions.
6. Communicate effectively.
7. Dress in and wash up quickly and efficiently.
8. Turn in assignments neatly and on time.
9. Demonstrate professionalism and effective customer service.
10. Demonstrate efficiency and sense of urgency.
11. Practice exemplary grooming; bathe daily, nails trimmed, clean shave.
12. No jewelry in the kitchen.
13. All school rules apply to classroom/lab (gum, headphones, cell phones...)

CONSEQUENCES – per Chef's discretion

1. Additional written assignment in lieu of cooking assignment and tasting privilege.
2. Dismissal from field trip, community service volunteer, or class sales activity.
3. Loss of Sous Chef assignment opportunity. Additional cleaning duties for day or week.
4. After school detention, cleaning lab.
5. Call to Dean and call to parents.

Culinary Arts 1, Food Prep Workers, 8800510, 1.0-7.0

Unit 1

week 1	Aug. 10-17	FL1, ch. 1: Welcome to the Restaurant and Foodservice Industry 1.1, 1.2. 1.3	
01.0 Recognize and identify career and employment opportunities. The student will be able to:			
01.01 Discuss history and trends of the food service industry.			
01.02 Identify occupations in the food service and hospitality industry and their impact on the economy.			
01.03 Identify levels of training required for food service and hospitality occupations.			
01.04 Identify professional organizations related to hospitality/food service.			
01.05 Explain the importance of a portfolio and resume'.			
01.06 Identify procedures and documents required when applying for employment.			

Unit 2

week 2	Aug. 20-24	2.1: Intro to Food Safety 2.2: Good Personal Hygiene	ch. 3: Importance of Personal Hygiene
week 3	Aug. 27-31	2.3: Preventing Hazards in the Flow of Food 2.4: Food Safety Management Systems 2.5: Cleaning and Sanitizing	ch. 6: Cleaning & Sanitizing
week 4	Sept. 4-7	3.1: Intro to Workplace Safety	ch. 1: Food Contamination
week 5	Sept. 10-14	3.2: Preventing Accidents and Injuries	ch. 2: Foodborne Illness
week 6	Sept. 17-21	3.3 First Aid and External Threats	ch. 4:Flow of Food
02.0 Demonstrate and incorporate workplace safety procedures. The student will be able to:			
02.01 Follow standard procedures for physical, chemical and biological hazard control.			
02.02 Identify and utilize first-aid procedures for accidents and injuries common to the food service industry.			
02.03 Follow the standards for infectious disease control.			

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02.04	Identify and apply sanitary procedures in maintaining the facility including proper waste disposal methods and recycling.
02.05	Maintain a SDS (Safety Data Sheet) for each product.
02.06	Explain the Federal Hazardous Communication Regulation Law as recorded in (29 CFR-1910.1200) – OSHA Law.
02.07	Demonstrate and utilize safety procedures related to prevention of slips, falls, burns, and fire; proper lifting and chemical use.
02.08	Demonstrate and utilize proper personal hygiene and personal health precautions (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).
02.09	Demonstrate proper food handling techniques (thermometer use; thawing methods; internal cooking temperatures) utilizing current industry safety and sanitation procedures for the agency having jurisdiction.
02.10	Identify the HACCP (Hazard Analysis Critical Control Point) procedure during all food handling processes.
02.11	Identify State of Florida Food Handler Training Certificate requirements (http://www.myfloridalicense.com/dbpr/hr/food-lodging/employee-training.html).

Unit 3

week 7	Sept. 24-28	7.1: The Communication Process	ch. 5: Controlling Time and Temperature
week 8	Oct. 1-5	7.2: Communication Skills 7.3: Types of Communication	ch.7: Pest Control
03.0	Demonstrate workplace communication skills. The student will be able to:		
03.01	Identify and exhibit employability skills (punctuality, dependability, appropriate appearance).		
03.02	Identify and exhibit work ethics and integrity (employee theft and consequences).		
03.03	Maintain positive personal relationships including acceptance of constructive criticism.		
03.04	Develop and demonstrate personal and professional etiquette.		
03.05	Demonstrate the ability to function as a team member in a diverse environment.		

Unit 4

week 9	Oct. 8-12	5.1: Foodservice Equipment Safestaff Exam Review	Safestaff Exam Review
End Q1			
wk 10	Oct. 16-19	5.2: Getting Ready to Cook 5.3: Cooking Methods Safestaff Exam	Safestaff Certification Exam
wk 11	Oct. 22-26	5.4: Cooking and Nutrition	
04.0	Use and care for commercial tools and equipment. The student will be able to:		
04.01	Identify commercial tools and equipment.		
04.02	Demonstrate mastery of standard weights and measures used in the food service industry.		
04.03	Use and maintain commercial tools.		

Unit 5

wk 12	Oct. 29- Nov.2	4.1: Professionalism	
wk 13	Nov. 5-9	4.2: Using Standardized Recipes	
05.0	Demonstrate basic kitchen essentials. The student will be able to:		
05.01	Define mise en place and the relationship of organizational skills to productivity in the workplace.		
05.02	Identify, explain and illustrate basic knife cuts and skills.		
05.03	Demonstrate an understanding of the purpose of standardized recipes.		
05.04	Use, follow, prepare and plate standardized recipes creatively.		

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Unit 6

wk 14	Nov. 13-20	6.1: Stocks
Thanksgiving Break 11/22, 23, 24		
wk 15	Nov. 26-30	6.2: Sauces
wk 16	Dec. 3-7	6.3: Soups
06.0	Identify soups, stocks and sauces. The student will be able to:	
06.01	Identify the four essential components of stock.	
06.02	Identify the types of stock.	
06.03	Define characteristics of the grand/mother/leading sauces.	
06.04	Identify and describe the two classifications of soups.	
06.05	Demonstrate the methods of preparation of soups, stocks and sauce.	
06.06	Identify the differences between a permanent and temporary emulsion.	
06.07	Identify and explain the principles of thickening agents used in food preparation.	
06.08	Distinguish between and demonstrate the physical properties of thickening agents.	

Unit 7

wk 17	Dec. 10-14	(Foundations L2) 8.1: Bakeshop Basics 8.2: Yeast Breads
wk 18	Dec. 17-21	8.3: Quickbreads 8.4: Pies, Pastries, and Cookies
07.0	Understand principles of food science in cooking and baking techniques. The student will be able to:	
07.01	Identify food products that are a result of fermentation.	
07.02	Identify and explain the various leavening agents used in baking.	
07.03	Explain the leavening process in baking.	
07.04	Demonstrate and analyze the different functions of sugar and fats in baked goods.	
End Q2, Fall Semester Christmas Break 12/24-1/4		

Culinary Arts 2, Combined Food Prep & Serving Workers, Including Fast Food, 8800520, 8.0-13.0

Unit 1

week 1	Aug. 10-17	4.1 review: Professionalism revisit Career Path Menu research jobs Bureau of Labor Statistics Occupational Outlook
weekly rotating assignment and graded competency rubric iAuditor-HACCP plan; Safe Practices Competency Rubric-weekly rotation sous chef		
08.0	Exhibit the ability to follow state mandated guidelines for food safety and service. The student will be able to:	
08.01	Demonstrate and utilize proper techniques for lifting, receiving, and storing food supplies.	
08.02	Demonstrate and utilize proper techniques for transporting, cooking and holding food (proper ways to cool/reheat food; holding temperatures).	
08.03	Demonstrate and utilize proper cleaning, sanitizing, and disinfecting techniques (cleaning vs. sanitizing; storing cleaning supplies; proper procedures for cleaning equipment).	
08.04	Demonstrate and utilize proper pest control procedures.	
08.05	Classify all causes of foodborne illnesses (e.g., biological, physical and chemical).	
08.06	Describe symptoms of foodborne illness and how it can be prevented.	
08.07	Describe cross contamination and incorporate strategies to prevent this from occurring.	
08.08	Research top allergens and how to control allergy cross-contamination.	

Unit 2

week 2	Aug. 20-24	10.1: The Importance of Customer Service
week 3	Aug. 27-31	10.2: Ensuring a Positive Dining Experience
week 4	Sept. 4-7	10.3: Service Styles, Setup, and Staff role play scenarios field trip to observe operations FOH and BOH project-based learning
09.0	Identify and explain front-of-the house and back-of-the-house duties. The student will be able to:	
09.01	Identify, demonstrate, and utilize fundamentals of customer service and addressing difficult customers and handle customer complaints.	
09.02	Identify and explain techniques of front-of-the-house and back-of-the-house responsibilities including but not limited to dining room setup, greeting, order-taking, serving, clearing, check presentation, bussing, and cashiering.	

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09.03	Identify and describe types of meal services.
09.04	Describe the types of work stations in the commercial kitchen.
09.05	Perform duties to meet the needs of the customer (greeting guests, escorting to tables and presenting menus, handling guests with special needs, transporting and serving meals, loading and carrying trays, etc.).
09.06	Receive, store and issue supplies.
09.07	Practice environmentally sound procedures.
09.08	Demonstrate and follow operational procedures between the front-of-the-house and back-of-the-house.
09.09	Demonstrate efficient time and motion techniques.
09.10	Coordinate responsibilities with those of other workstations.

Unit 3

week 5	Sept. 10-14	9.1: Fruits
week 6	Sept. 17-21	9.2: Vegetables
week 7	Sept. 24-28	1.1: Dairy Products and Eggs
week 8	Oct. 1-5	1.2: Breakfast Foods and Drinks
week 9	Oct. 8-12	1.3: Sandwiches
End Q1		
10.0	Apply principles of food science in cooking techniques. The student will be able to:	
10.01	Explain common cooking methods (roasting, baking, broiling, sautéing, frying, deep-frying, braising and steaming).	
10.02	Explain how taste and aroma combine to give foods their flavors.	
10.03	List physical, psychological, cultural and environmental influences on food likes and dislikes.	
10.04	Compare and analyze reasons for evaluating food products subjectively and objectively.	
10.05	Identify herbs, spices, oils and vinegars and their appropriate use in preparing food products that exhibit and enhance creativity, taste and appearance.	
10.06	Explain the role of the five senses in cooking, presenting and eating food.	
10.07	Describe how the five basic tastes (salty, sweet, sour, bitter and savory/Umami) can affect the appeal of food.	
10.08	Demonstrate and analyze the difference between moist, dry and combination cooking methods.	

10.09	Apply basic principles of the chemistry of protein to cooking eggs, dairy and meat products.
10.10	Apply basic principles of the chemistry of food preparation to fruits and vegetables.
10.11	Demonstrate protein fabrication.
11.0	Present food and beverage items to meet creativity aspects as well as quality standards. The student will be able to:
11.01	Explain how color, texture, temperature, and balance affect the visual appeal of plated food.
11.02	Demonstrate platter presentation principles, effective platter layout, and techniques for enhancing food presentation.
11.03	Recognize standards of quality as well as prepare and creatively present: bake station items; pantry station items; fry station items; cold station items; hot station items; beverage items.
11.04	Distinguish between the characteristics of acids and bases.

Unit 4

wk 10	Oct. 16-19	2.1: The Basics of Nutrition
wk 11	Oct. 22-26	2.2: Making Menus More Nutritious
12.0	Describe and apply the basic principles of nutrition. The student will be able to:	
12.01	List the essential nutrients and their functions.	
12.02	Interpret food labels.	
12.03	Identify different dietary needs.	
12.04	List categories of lipids (fats and oils) in food preparation.	
12.05	Examine the functions of lipids (fats and oils) in food preparation.	
12.06	Analyze the nutritional impact of lipids (fats and oils) in the diet.	
12.07	Apply the current USDA guidelines to analyze diets to include special needs.	

Unit 5

wk 12	Oct. 29- Nov.2	11.2: The Mediterranean
wk 13	Nov. 5-9	11.3: The Middle East
wk 14	Nov. 13-20	10.1: North America
Thanksgiving Break 11/22, 23, 24		
wk 15	Nov. 26-30	10.2: Central America and the Caribbean

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wk 16	Dec. 3-7	10.3: South America
wk 17	Dec. 10-14	11.1: Europe
wk 18	Dec. 17-21	11.4: Asia
End Q2, Fall Semester Christmas Break 12/24-1/4		
13.0	Identify and summarize the various cuisines of the world. The student will be able to:	
13.01	Identify and distinguish ingredients of the five regions of the United States.	
13.02	Identify flavor profiles from different cuisines of the world.	
13.03	Compare and contrast the relationship of history and culture in regional cooking.	
13.04	Prepare and creatively present menus that reflect different cultures.	
13.05	Examine competitive events and opportunities related to the culinary students (e.g. FCCLA, SkillsUSA).	

Culinary Arts 3, Restaurant Cooks, 8800300, 14.0-19.0**Unit 1**

week 1	Aug. 10-17	12.1: Starting a Career in Foodservice 12.2: Completing Applications Effectively group / individual study
week 2	Aug. 20-24	12.3: The Job Interview group/individual study 12.4: Advancing in a Career 12.5: Careers in the Industry sign in iAuditor
14.0	Research college and career advancement opportunities in professional cooking and baking. The student will be able to:	
14.01	Describe the elements of a job search as it relates to advancement opportunities.	
14.02	Discuss and identify program pathway options in year 4.	
14.03	Develop a personal career plan.	
14.04	Demonstrate an understanding of entrepreneurship and the economic impact of food and hospitality enterprises on the industry.	
14.05	Explain the benefits of membership in professional associations, including student organizations.	
14.06	Explore competitions and scholarship opportunities available to the culinary student.	

Unit 2

week 3	Aug. 27-31	5.1: Introduction to Purchasing
week 4	Sept. 4-7	5.2: Making Purchasing Decisions
week 5	Sept. 10-14	5.3: Managing Purchases
15.0	Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines. The student will be able to:	
15.01	Demonstrate ordering, receiving, monitoring, storage and inventory of par stock.	
15.02	Identify and select basic food items according to quality standards.	
15.03	Select basic food items according to standard qualities.	
15.04	Practice portion control and utilize costing procedures.	
15.05	Monitor inventory and par stock.	

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Unit 3

week 6	Sept. 17-21	11.1: Potatoes
week 7	Sept. 24-28	11.2: Legumes and Grains
week 8	Oct. 1-5	11.3: Pasta
week 9	Oct. 8-12	4.1: Salads
End Q1		
wk 10	Oct. 16-19	4.2: Salad Dressings and Dips 4.3: Garnishes
wk 11	Oct. 22-26	6.1: Meat
wk 12	Oct. 29-Nov.2	6.2: Poultry
wk 13	Nov. 5-9	6.3: Seafood
wk 14	Nov. 13-20	6.4: Charcuterie and Garde Manger
Thanksgiving Break 11/21, 22, 23		
16.0	Practice professional cooking and baking techniques. The student will be able to:	
16.01	Recognize standards of quality as well as prepare and creatively present: professional bake station items; professional pantry station items; professional fry station items; and professional hot station items.	
16.02	Prepare and creatively present: appetizers; salads; vegetables; fruits; pasta/rice/cereals; soups/stocks/sauces/gravies; meats; poultry; fish/shellfish; breakfast foods; sandwiches; hors d'oeuvres; garnishes; edible centerpieces.	

Unit 4

wk 15	Nov. 26-30	8.5: Chocolate
wk 16	Dec. 3-7	8.6: Specialty Dessert
17.0	Apply scientific principles in cooking and baking. The student will be able to:	
17.01	Identify the physical and chemical changes in foods that result from the application of heat or cold.	
17.02	Identify the effect of various levels of moisture on food.	
17.03	Develop artistic talents in the creation of centerpieces from a variety of mediums (cooked sugar, chocolate, marzipan).	
17.04	Prepare and creatively present: salads, soups/stocks/sauces, yeast breads, pies and pastries, cakes and icing, specialty desserts, breakfast foods, quick breads, sandwiches, garnishes, edible centerpieces.	

Unit 5

wk 17	Dec. 10-14	8.1: Learning to Work Together 8.2: Becoming a Successful Leader
wk 18	Dec. 17-21	8.3: Interviewing and Orientation 8.4: Training and Evaluation
End Q2, Fall Semester Christmas Break 12/24-1/4		
18.0	Identify and exhibit management skills. The student will be able to:	
18.01	Identify characteristics of an effective manager.	
18.02	Examine management skills.	
18.03	Demonstrate effective communication skills.	
18.04	Use positive reinforcement techniques to increase productivity.	
(all weeks)		
19.0	Comply with laws and regulations specific to the food service and hospitality industry. The student will be able to:	
19.01	Identify food service and hospitality laws and regulations to include OSHA and the Americans with Disabilities Act (ADA).	
19.02	Demonstrate knowledge of food safety manager training/certification programs that are accredited in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html).	

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Culinary Arts 4 Track 1 *Culinary And Hospitality Management, 8800540, 20.0-28.0*

Unit 1

week 1	Aug. 10-17	Intro to Hospitality ch. 1: Introducing Hospitality
week 2	Aug. 20-24	Intro to Hospitality ch. 2: The Hotel Business
20.0	Analyze history and trends in the culinary and hospitality industry. The student will be able to:	
20.01	Discuss history and trends of the culinary & hospitality industry.	
20.02	Identify management level careers in the culinary & hospitality industry.	
20.03	Identify levels of training required for management careers in culinary & hospitality.	
20.04	Construct an organizational chart for lodging or restaurant operations.	
20.05	Investigate the impact of the hospitality industry on the global market.	
20.06	Explore greening, recycling and sustainability trends in the hospitality industry.	

Unit 2

week 3	Aug. 27-31	Intro to Hospitality ch. 7: Restaurant Management
21.0	Demonstrate management skills. The student will be able to:	
21.01	Identify characteristics of an effective manager.	
21.02	Examine management skills.	
21.03	Demonstrate effective communication skills.	
21.04	Use positive reinforcement techniques to increase productivity.	
21.05	Demonstrate the ability to lead a team in a diverse environment.	

Unit 3

week 4	Sept. 4-7	Intro to Hospitality ch. 8: Managed Services
22.0	Identify the elements of successful customer service and the role management plays. Student will be able to:	
22.01	Anticipate guest needs.	
22.02	Evaluate and solve customer complaints.	
22.03	Understand how management can empower their employees to handle customer needs.	
22.04	Demonstrate problem solving skills.	

Unit 4

week 5	Sept. 10-14	Intro to Hospitality ch. 9: Tourism
week 6	Sept. 17-21	Intro to Hospitality ch. 10: Recreation, Attractions, and Clubs
week 7	Sept. 24-28	Intro to Hospitality ch. 11: Gaming Entertainment
23.0	Compare and contrast the different types of operations in the culinary and hospitality industry. Student will be able to:	
23.01	Compare and contrast commercial and non-commercial segments in food service.	
23.02	Explore the role and management pathway of a restaurant manager.	
23.03	Explore the role and management pathway of a hotel manager.	
23.04	Identify and differentiate the different types of lodging.	
23.05	Identify and differentiate the different types of restaurants.	
23.06	Examine the different segments in the travel and tourism industry.	

Unit 5

week 8	Oct. 1-5	Intro to Hospitality ch. 12: Meetings, Conventions, and Expositions
week 9	Oct. 8-12	Intro to Hospitality ch. 13: Special Events
End Q1		
wk 10	Oct. 16-19	Intro to Hospitality ch. 14: Leadership and Management
24.0	Demonstrate the skills necessary for planning and catering an event. The student will be able to:	
24.01	Define catering and describe the type of events that are usually catered.	
24.02	Describe and illustrate how common themes are found across catering operations.	
24.03	Differentiate between low cost and elaborate events.	
24.04	Describe the regulatory restrictions for an approved kitchen and state mandated Food Safety Training requirements for a catering job.	
24.05	Research the rule language in Florida Administrative Code related to catering. https://www.flrules.org/gateway/ChapterHome.asp?Chapter=64E-11).	
24.06	Develop a menu for various events and determine food preparation steps based on the venue.	
24.07	Plan and prepare a variety of hors d'oeuvres.	
24.08	Demonstrate beverage preparation skills.	
24.09	Plan and prepare dishes that lend themselves to various types of events.	
24.10	Plan and organize an actual event using acquired skills.	

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Unit 6

wk 11	Oct. 22-26	3.1: Introduction to Cost Control 3.2: Controlling Food Costs
wk 12	Oct. 29- Nov.2	3.3: Controlling Labor Costs 3.4: Controlling Quality Standards
25.0	Utilize cost control. Student will be able to:	
25.01	Develop an accounting and record-keeping system using selected software.	
25.02	Develop a purchasing, receiving, storing, and inventory system.	
25.03	Examine loss prevention factors such as safety, sanitation, food handling, ware handling, maintenance, insurance, and environmental effects.	
25.04	Interpret profit and loss statements.	
25.05	Identify the responsibility of each individual to be held accountable for profitability.	
25.06	Identify elements of a successful organized food service operation in relation to time, energy, money, and space and customer service (role of management; importance of labor costs/food costs; use of computers).	

Unit 7

wk 13	Nov. 5-9	Business Writing 101 WORD formatting
wk 14	Nov. 13-20	Business Writing 101 Writing business letters
Thanksgiving Break 11/21, 22, 23		
26.0	Utilize human resource management guidelines. Student will be	
26.01	Understand and define the roles human resources plays in the food service and hospitality industry.	
26.02	Explain the selection and employment process.	
26.03	Recognize the importance and financial implications surrounding employee retention.	
26.04	Identify and follow local and state rules, regulations, and laws relative to area of operation.	

Unit 8

wk 15	Nov. 26-30	Everfi Food Truck Project
wk 16	Dec. 3-7	Everfi Food Truck Project
27.0	Describe the requirements to be a successful entrepreneur and small business owner in the hospitality industry. The student will be able to:	
27.01	Describe the importance of entrepreneurship to the American Economy.	
27.02	Distinguish between the advantages and disadvantages of business ownership.	

27.03	Evaluate the risks involved in ownership of a business.
27.04	Identify the business skills needed to operate a small business efficiently and effectively.
27.05	Research the start-up process for a small business (including regulatory issues, corporate structure, financing and insurance needs).
27.06	Create a business model for a food service or hospitality operation.

Unit 9

wk 17	Dec. 10-14	7.1: Introduction to Marketing 7.2: Market Analysis, Identity, and Communication
wk 18	Dec. 17-21	7.3: The Menu as a Marketing Tool
28.0	Explore trends in marketing. Students will be able to:	
28.01	Identify major social networks (i.e. Facebook, Twitter) and the networks specific to the industry (yelp*, Foursquare, Urbanspoon, etc.) and explain how they can be applied to a marketing strategy.	
28.02	Use technology to become aware of the academic and professional networking opportunities sites provide.	
28.03	Identify and explain the four elements of the marketing mix.	
28.04	Identify and describe social media marketing practices such as phishing and explain how these practices are used in the culinary/hospitality fields.	

Culinary Arts Course Syllabus

Culinary Arts 4 Track 2 *Advanced Baking Techniques*, 8800550, 29.0-40.0

Unit 1

week 1	Aug. 10-17	research jobs Bureau of Labor Statistics Occupational Outlookch. 1: Professionalism
week 2	Aug. 20-24	ch. 1: Professionalism ch. 2: Tools and Equipment for the Bakeshop
29.0	Describe the history and culture of baking. The student will be able to:	
29.01	Trace inception and development of Baking & Pastry Arts industry.	
29.02	Identify trends in the Baking & Pastry Arts industry.	
29.03	Identify significant historical and cultural events and milestones in the Baking & Pastry Arts industry.	
30.0	Identify careers in Baking & Pastry Arts. Student will be able to:	
30.01	Explore internships and entrepreneurship opportunities in Baking & Pastry Arts.	
30.02	Research and present information on a career in Baking & Pastry Arts to include roles, responsibilities, education and training pathways and requirements.	
30.03	Summarize career progression in Baking & Pastry Arts industry.	

Unit 2

week 3	Aug. 27-31	ch. 3: Principles of Baking
31.0	Demonstrate an understanding of common Baking & Pastry Arts vocabulary. Students will be able to:	
31.01	Define and recall common terms used in Baking & Pastry Arts.	
31.02	Apply common abbreviations and equivalents used in baking.	
31.03	Understand the difference and relationship of American and Classical cuisine.	

Unit 3

week 4	Sept. 4-7	ch. 4 Bakeshop Ingredients
32.0	Identify tools and equipment used in Baking and Pastry Arts. Student will be able to:	
32.01	Identify and demonstrate use and care of commonly used measuring utensils.	
32.02	Identify and demonstrate use and care of commonly used tools and equipment.	
32.03	Maintain maintenance logs.	
32.04	Apply proper knife skills.	
32.05	Recognize styles and various forms of Baking & Pastry Arts technology.	

Unit 4

week 5	Sept. 10-14	ch. 5: Mise en Place
33.0 Demonstrate baking mathematics knowledge and skills. Student will be able to:		
33.01 Show proficiency in using Bakers Percentage in standardized baking recipes.		

Unit 5

week 6	Sept. 17-21	ch. 11: Pies and Tarts
week 7	Sept. 24-28	ch. 6: Quick Breads
week 8	Oct. 1-5	ch. 7: Artisan and Yeast Breads ch. 8: Enriched Yeast Bread
week 9	Oct. 8-12	ch. 9: Laminated Doughs
End Q1		
wk 10	Oct. 16-19	ch. 13: Cakes and Icings
wk 11	Oct. 22-26	ch. 12: Pastry and Dessert Components
wk 12	Oct. 29- Nov.2	ch. 16: Healthful and Special Needs Baking
wk 13	Nov. 5-9	ch. 19: Restaurant and Plated Desserts
wk 14	Nov. 13-20	ch. 14: Custards, Creams, and Sauces
Thanksgiving Break 11/21, 22, 23		
wk 15	Nov. 26-30	ch. 15: Ice Cream and Frozen Desserts
wk 16	Dec. 3-7	ch. 18: Petit Fours and Confections
34.0 'Shows proficiency in imperial measurements and metric units. The student will be able to:		
34.01 Understand the difference between recipes and formulas.		
34.02 Proficient in converting recipes and formulas.		
35.0 Prepare nutritious food for individuals with special dietary needs. Student will be able to:		
35.01 Develop baking products for populations with special dietary needs and allergens.		
35.02 Develop baking products with alternative sweeteners, flours and fat alternatives.		

Culinary Arts Course Syllabus

36.0	Demonstrate standard preparation skills for baked goods. The student will be able to:
36.01	Identify and select baking ingredients.
36.02	Store and handle baking products.
36.03	Prepare baked products using mixes.
36.04	Prepare sweet and savory pies.
36.05	Prepare and bake quick breads.
36.06	Prepare and bake yeast breads.
36.07	Prepare, bake and present assorted cakes.
36.08	Prepare syrups, sweet sauces, jams, jellies, preserves and gelatins.
36.09	Prepare and apply butter creams and icings.
36.10	Prepare baked products that are “healthy” through the use of alternative ingredients.
36.11	Define gluten sensitivity and the resulting physical conditions.
36.12	Identify foods that contain gluten and foods that are gluten-free.
36.13	Identify and select basic ingredients used for gluten-free baking (including organic ingredients and non-gluten flours).
36.14	Prepare and present individual production plated desserts.
36.15	Prepare a variety of ice cream, sorbet and frozen desserts.
36.16	Prepare a variety of chocolates and candies.

Unit 6

wk 17	Dec. 10-14	Research and report Molecular Gastronomy-Prezi or PowerPoint Research and report: Allergens and Modifications in Professional Baking- multimedia presentation
37.0	Explain the connections and interdependency of food and science. The student will be able to:	
37.01	Compare and contrast the reactions of different chemicals on foods.	
37.02	Evaluate how the eventual flavor and texture of food ingredients is affected by the cooking method used.	
37.03	Create a chart to do a food sensory analysis.	
37.04	Define molecular gastronomy and research the origin of the term.	
37.05	Distinguish between culinary definitions and culinary precisions.	
37.06	Create, prepare, and present an original recipe using the concepts of molecular gastronomy.	

37.07	Research top allergens, analyze their effect on persons with food allergies, and how to control allergy contamination in the kitchen.
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Unit 7

wk 18	Dec. 17-21	<i>Centerpiece and/or competition On Baking, ch. 10: Cookies and Brownies</i>
38.0	Demonstrate advanced preparation skills for baking and pastry products. The student will be able to:	
38.01	Identify and select advanced baking and dessert ingredients.	
38.02	Store and handle advanced baking and dessert products.	
38.03	Prepare advanced baked products (pies, breads, pastries, etc.)	
38.04	Prepare, bake and present specialty cakes.	
38.05	Demonstrate advanced decorating techniques using various frostings/icings.	
38.06	Prepare gluten-free products using appropriate blending and mixing techniques to achieve high-quality taste, texture, and appearance.	
38.07	Demonstrate strategies used in communicating with customers who have allergies.	
39.0	Apply the knowledge and skills necessary to successfully cater an event. The student will be able to:	
39.01	Recognize an RFP (Request for Proposal) and how to send one out.	
39.02	Develop a proposal fitting the consumer's needs and desires to a budget, site selection, permits, transportation, parking, theme development, audio/visual needs, security, banquet planning (food or menu development), seating, rental equipment, emergency plans, health care and cleanup.	
39.03	Use acquired knowledge to obtain Food Safety Manager Certificate that is valid in Florida (http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html).	
39.04	Assess the impact on food preparation and organization for on premise vs. off-premise events.	
39.05	Develop a menu and pricing, cost controls and consumer advisories applicable to a catering job.	
39.06	Plan and prepare dishes used in different catering styles demonstrating ease in transportation and service.	
39.07	Describe how to staff an event.	
39.08	Illustrate various room set-ups for different catering functions, including proper tools, motion techniques, and staff needed.	
39.09	Create a plan for floral arrangements, rental equipment requirements, what to do with leftovers, and target marketing for a catering job.	
40.0	Demonstrate creativity in presenting baked products. The student will be able to:	
40.01	Identify criteria for achieving an aesthetically pleasing plate.	
40.02	Conduct sensory evaluations of plated presentations.	
40.03	Practice various garnishing tools.	
40.04	Create an edible centerpiece for presentation and assessment.	

Culinary Arts Course Syllabus

Culinary Arts 4 Track 3 *Gastronomy and Garde Manger*, 8800560, 41.0-47.0

Unit 1

week 1	Aug. 10-17	Servsafe ch. 1: Providing Safe Food *garde manger practical competency checklist
week 2	Aug. 20-24	Servsafe ch. 2: Forms of Contamination
week 3	Aug. 27-31	Servsafe ch. 3: The Safe Food Handler
week 4	Sept. 4-7	Servsafe ch. 4: The Flow of Food-An Introduction
week 5	Sept. 10-14	Servsafe ch. 5: The Flow of Food-Purchasing, Receiving, and Storage
week 6	Sept. 17-21	Servsafe ch. 6: The Flow of Food-Preparation
week 7	Sept. 24-28	Servsafe ch. 7: The Flow of Food-Service
week 8	Oct. 1-5	ServSafe ch. 8: Food Safety Management Systems
week 9	Oct. 8-12	ServSafe ch. 9: Safe Facilities and Pest Management
End Q1		
wk 10	Oct. 16-19	ServSafe ch. 10: Facilities and Pest Management
wk 11	Oct. 22-26	ServSafe Exam Review
wk 12	Oct. 29- Nov.2	ServSafe Certification Exam
41.0	Exhibit the ability to follow state mandated guidelines for food service. The student will be able to:	
41.01	Demonstrate proper personal hygiene (hand washing; use of gloves; grooming; proper hair restraints, closed-toe shoes, aprons, uniforms).	
41.02	Demonstrate proper food handling techniques (thermometer use; thawing and freezing methods; internal cooking temperatures) utilizing HACCP industry safety and sanitation procedures.	
41.03	Describe symptoms of food borne illness and how food borne illness can be prevented.	
41.04	Use previous knowledge from acquiring the food safety manager certification that is accredited in Florida http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html .	
41.05	Identify and utilize first-aid procedures for accidents and injuries.	

Unit 2

wk 13	Nov. 5-9	FL2, 9.1: Introduction to Water Conservation Multi-Media presentation
wk 14	Nov. 13-20	FL2, 9.2: Energy Conservation James Beard Foundation Waste Management Program @ Rouxbe.com
42.0	Utilize industry related technology to enhance methodology and efficiency of preparation. The student will be able to:	
42.01	Create and present a selection of designs for development of a hospitality business using appropriate software applications.	
42.02	Recognize the resources available to the public and private sector regarding the science behind menu development analyzing demographics for targeted advertising and the value of 'key word' identifiers for search engines.	
42.03	Develop various restaurant menus using appropriate software applications.	
42.04	Design advertisements for hospitality services for different media using a variety of software applications.	
42.05	Use technology to operate a restaurant including inventory, costing, budgeting, and tracking number of guests and profit.	
Thanksgiving Break 11/21, 22, 23		
43.0	Examine the interconnections and interdependency of ecological, social, and economic systems. The student will be able to:	
43.01	Explain sustainability as it relates to food production and consumption.	
43.02	Develop and apply the knowledge, perspective, vision, skills, and habits necessary to make decisions and take actions to promote sustainability in the kitchen.	
43.03	Explain how foods are cultivated by various natural processes.	
43.04	Describe reasonable stewardship regarding best practices for Green programs including energy efficiency through energy-saving equipment, wastewater controls, product purchasing and recycling.	

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43.05	Explain how energy saving measures increase profitability of a food service establishment.
43.06	Describe reasonable stewardship regarding best practices for Sustainability programs including seafood sustainability (aquaculture, fishery management – recreational and commercial); product purchasing awareness; and used cooking oil (grease management, biodiesel initiatives).
43.07	Describe current trends related to sustainability (local, slow food movement, etc.).
43.08	Prepare seasonal, locally sourced farm to table foods.
43.09	Define the characteristics of the basic composition of a plated meal.
43.10	Explain and analyze the FDA Organic guidelines.
43.11	Differentiate and explain commercially processed food from organic, heirloom or artisanal products.
43.12	Describe the short term and long term benefits of clean eating on the body and society.
43.13	Demonstrate strategies used in communicating with customers who have allergies.

Unit 3

wk 16	Dec. 3-7	FL2, 9.4: Sustainable Food Practices Research grading, cuts/cooking, guest chef butchery
44.0	Demonstrate advanced preparation skills for various proteins. The student will be able to:	
44.01	Research and report on the quality grading process for meats.	
44.02	Identify and prepare cuts of meat that would be suitable for moist/dry/combo cooking techniques.	

44.03	Describe the characteristics of organic meats.
44.04	Identify Game/Exotic meats.
44.05	Describe the process of aging meats.
44.06	Prepare steaks, chops, and roasts.
44.07	Prepare proteins using FDA Food Code: http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/default.htm .

45.0	Demonstrate buffet food preparation skills. – The student will be able to:
45.01	Prepare hot and cold beverages
45.02	Prepare a variety of condiments, accompaniments, salad dressings, cold sauces and garnishes.
45.03	Prepare cold sandwiches.
45.04	Prepare sliced meats for a cold buffet.
45.05	Prepare bound salads.
45.06	Prepare cheese boards, canapés, and cold hors d’oeuvres
45.07	Plan, set up, and serve buffets.
45.08	Select, use and maintain buffet equipment and utensils.
45.09	Identify terrines, galantines, ballotine, charcuterie and forcemeats.
45.10	Demonstrate pickling, canning, curing and fermentation techniques.

Unit 4

wk 17	Dec. 10-14	Project-based learning-cater event, capstone project
wk 18	Dec. 17-21	Project-based learning-cater event, capstone
46.0	Apply the knowledge and skills necessary to successfully cater an event. The student will be able to:	
46.01	Recognize an RFP (Request for Proposal) and how to send one out.	
46.02	Develop a proposal fitting the consumer’s needs and desires to a budget, site selection, permits, transportation, parking, theme development, audio/visual needs, security, banquet planning (food or menu development), seating, rental equipment, emergency plans, health care and cleanup.	
46.03	Use acquired knowledge to obtain Food Safety Manager Certification that is valid in Florida. http://www.myfloridalicense.com/dbpr/hr/food-lodging/ManagerCertification.html).	

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46.04	Assess the impact on food preparation and organization for on premise vs. off-premise events.
46.05	Develop a menu and pricing, cost controls and consumer advisories applicable to a catering job.
46.06	Plan and prepare dishes used in different catering styles demonstrating ease in transportation and service.
46.07	Describe how to staff an event.
46.08	Illustrate various room set-ups for different catering functions, including proper tools, motion techniques, and staff needed.
46.09	Create a plan for floral arrangements, rental equipment requirements, what to do with leftovers, and target marketing for a catering job.
46.10	Plan, organize, and cater an actual event using acquired skills.
47.0	Develop and implement a capstone project. The student will be able to:
47.01	Create a menu (may be gourmet or thematic) using original recipes or references must be cited. Manual must be printed and presented professionally.
47.02	Plan for use of appropriate tableware, linens and decorations.
47.03	Develop purchase orders for all food items, supplies, tools and equipment including vendors and prices.
47.04	Create a timeline allowing sufficient time for preparation, service, clean up and include notated HACCP control points.
47.05	Prepare a cost analysis for the event – cost per person and per menu item.
47.06	Create a meal and present it to a panel.
47.07	Deliver a 5-10 minute oral presentation on this project utilizing at least one form of multi-media technology.
47.08	Photograph or videotape all skills being demonstrated.