

Culinary Arts 1

Course Description: Students will focus on basic skills in the areas of Career exploration in the food service industry, Food safety and sanitation, Stocks, Sauces, Soups, Appetizers, Fruits, Vegetables and Legumes Pasta and Grains

To include standards in : 8800510

Resources: “Introduction to Culinary Arts” course book, Commercial Kitchen, Recipe Cards, and Instructional Video

Class Schedule: 50 minutes every day

Room Number: VHS 167

Teacher Info: John Woods, Certified Executive Chef
John.woods@tvcs.org Phone # 259-3777

Class Outline: Food Service Career Opportunities
Becoming a Culinary Professional
Food Service Standards, Regulations and Laws
Safety and Sanitation Principles
HACCP Applications
Equipment and Technology
Knives and Smallwares
Using Standardized recipes
Cooking Techniques
Seasonings and Flavorings
Breakfast cookery
Garde Manger Basics
Hot and Cold Sandwiches
Culinary Nutrition
Stocks Sauces and Soups
Appetizers
Pasta and Grains
Fruits Vegetables and Legumes

Grading Policy- The Grade for this class is based on total points in the following Categories:

Literacy
Participation
Projects/Skills
Test/Skills

Students will need to perform 24 hours of community service during the school year. This will include working functions and activities such as the BBQ Bash and the International Festival. Students must be taking Chemistry either junior or senior year or have passed Chemistry.

Any homework turned in late will be worth 50% of the original point value. Up to one week then it will be worth 0 points

Absences will be given full credit for any missed work provided that it is turned in by the end of that week.