

CULINARY ARTS II

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WELCOME TO CULINARY ARTS II

Culinary Arts II is an applied-knowledge course to prepare students for careers in the culinary field as a prep cook, line cook, catering assistant, and many other entry-level food and beverage industry career paths. Upon completion of this course, proficient students will have a working knowledge of commercial kitchen safety and sanitation, menu planning, food presentation, purchasing and inventory, cooking principles, and food preparation. Students will gain experience in commercial food production and service operations, while preparing for further training in the culinary arts program of study at the secondary and postsecondary levels.

TOPICS COVERED

1. **FOOD SAFETY:** How to keep a clean kitchen, what makes food safe or unsafe, and what we can do to prevent accidents.
REQUIRED: All students are required to pass a food safety test before participating in labs.
2. **MENU PLANNING:** Learn the different types of menus and learn how to calculate menu item costs based on ingredient and labor costs. Learn how to apply mark-up percentages.
3. **PRESENTATION:** Learn the principles designing, garnishing, and presenting dishes.
4. **PURCHASING, RECEIVING, INVENTORY & STORAGE:** Research and understand the factors that affect food prices. Learn how to recognize safety in food delivery and transportation.
5. **PREPARATION SKILLS:** Covering one of the most valuable tools in the kitchen: the knife. Learn safety, sharpening, and how to make several different cuts.
6. **COOKING PRINCIPLES:** Experiment with applying different cooking methods to many ingredients.
7. **FOOD PREPARATION:** Learning the basics of cooking fruits, vegetables, and starches. Learn how to make stocks and soups as well as the five mother sauces.

BASIC RULES

1. **There is a zero tolerance policy with kitchen safety.** No running or playing with kitchen

equipment. Our kitchen equipment functions as tools, not as toys. All incidents will be written up and kitchen privileges will be lost.

2. Participation in kitchen lab activities is dependent on whether you've kept up with class assignments. If you haven't done your work, you won't be cooking.
3. Food safety is our highest priority. As you will learn, the smallest mistake could have big consequences. We are here to have fun, learn, and be creative, but there are rules to follow.
4. No phones/headphones/airpods are allowed during classtime or during lab activities. You will have time to check your phones eventually; it's disrespectful to everyone's time to be on your phone.
5. Be respectful of others and clean up after yourself.

EXTRACURRICULAR OPPORTUNITIES

We are trying to create a program that can branch out into the community and serve others through producing great food. There will be opportunities outside of class to cater for various events, including Night of Stars, Hall of Fame dinner, football game tailgates, and more. **Extra credit is given for your attendance and participation in these events.**

CHS Culinary Instagram: @columbiacentralculinary

By signing below, you acknowledge that you have read and understand the above class rules. You will receive your first 50 points in this class for bringing this paper to class, signed and dated! Please share this syllabus with your parents and have them sign below as well.

Student Signature

Date

Parent Signature

Date