

CULINARY ARTS III

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WELCOME TO CULINARY ARTS III

Culinary Arts III is an advanced course intended to further equip students with the skills and knowledge needed to pursue a variety of careers in the culinary field. Upon completion of the course, students will be proficient in components of commercial kitchen safety and sanitation, dining room service, food preparation and presentation, bakeshop preparation skills and equipment, and advanced cooking principles

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. **DINING ROOM SERVICE:** Learn the different types of service styles and learn the different styles of place setting.
3. **FOOD PREPARATION - DAIRY, EGGS, MEAT & POULTRY:** Take a deep dive into the many types of dairy, including butter, cheese, and yogurt. Learn several methods to prepare eggs and the basics of the different parts of animals as well as meat fabrication.
4. **BAKESHOP BASICS:** Learn the styles and applications for baking, including the basics of pastries, quick breads, yeast breads, pies, cookies, cakes, and tarts.
5. **SERVSAFE FOOD HANDLER EXAM:** Each student will take the ServSafe Food Handler exam at the end of the school year. This industry certification is valid for three years after issuance and demonstrates knowledge in food safety, preparation, storage, shipping, and receiving. The exam consists of 40 multiple-choice questions and, to pass, you must score at least 75%.

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