

# CULINARY ARTS IV

Mrs. Smithers - [jsmithers@mauryk12.org](mailto:jsmithers@mauryk12.org) - ext. 1093

## WELCOME TO CULINARY ARTS IV

**Culinary Arts IV** is the capstone course in the Culinary Arts program of study intended to prepare students for careers such as banquet cook, catering assistant, event planning assistant, and many other entry-level food and beverage industry career paths. Course content reinforces the components of commercial kitchen safety and sanitation, food presentation, bakeshop preparation skills, sustainability practices, professionalism, and business opportunities.

## 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. **FOOD PREPARATION - FISH & SHELLFISH:** Identify different types of shellfish and finfish and become familiar with USDA grade standards as well as NOAA's role in sustainability. Research fabrication and preparation methods and develop a recipe for a restaurant entree.
3. **BAKESHOP PREPARATION:** Learn the styles and applications for advanced desserts, including cakes, custards, foams, buttercream, dessert sauces, and frozen desserts.
4. **SUSTAINABILITY IN THE KITCHEN:** Research the principles of green, responsible, and sustainable design. Develop and plan and program to minimize food, energy, and water waste.
5. **BUSINESS OPPORTUNITIES:** Compare and contrast types of businesses, from sole proprietorships to corporations. Investigate methods for reducing cost and maximizing profits for businesses. Write a business plan for a type of food service venture.
6. **CAPSTONE PROJECT:** Plan and execute a successful culinary event, such as a private dinner, catered luncheon for a local non-profit, etc. This will be an opportunity for you to showcase all the skills you have learned through your culinary education.
7. **SERVSAFE MANAGER EXAM:** Each student will take the ServSafe Manager exam at the end of the school year. This industry certification is valid for five years after issuance and demonstrates knowledge in food safety, preparation, storage, shipping, and receiving. The exam consists of 100

multiple-choice questions and a passing score is 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