



CULINARY ARTS

COURSE DESCRIPTION:

Students will be trained for career opportunities in the food service/culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and to use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast food business operations.

STRANDS

Identify knives and food service equipment function, proper use and care

Discuss importance of sanitation and food safety in the flow of food. Apply basic workplace safety and first-aid procedures.

Discuss the foodservice industry, history, evolution, trends, supply chains and sustainability

Identify various careers and professional standards in the Hospitality and Food Industry

Explore nutritional guidelines

Explain basic culinary math concepts and its use in standardized recipes

Compare and contrast various cooking techniques and how seasonings and flavorings create and enhance the natural flavors of food

Identify the components of various stocks, soups, and sauces

Identify different types of sandwiches and appetizers and their components

Learn the concepts and importance of customer service and management skills as they pertain to Foodservice and Hospitality

Discuss and participate in bakery food production, including concepts in chemistry, math, and technology

Explore various cuisines from North and South America

SKILL CERTIFICATION PERFORMANCE OBJECTIVES:

1. Demonstrate competency with all the knife cuts listed in Strand 1 Standard 4
2. Complete a sanitation and food safety training equivalent to that of a food handler's permit or certificate



DAVIS ESSENTIAL SKILLS AND KNOWLEDGE

- 3. Research a specific food service career creating a presentation of their findings. A resume/cover letter specific to that career must be included.**
- 4. Create a short presentation explaining one culinary math concept in Strand 6**
- 5. Explore flavor profiles using herbs and spices and produce a food item using those herbs and spices and an appropriate cooking method**
- 6. Make one of the five mother sauces or derivative to be incorporated with a complementary food item**
- 7. Prepare and present a nontraditional sandwich with emphasis on plating and garnishing**
- 8. Plan, calculate cost, prepare and present a bakery item for a minimum of 30 people**