

Course Syllabus

INTRODUCTION TO CULINARY ARTS

Food is fundamental to life. Not only does it feed our bodies, but it's often the centerpiece for family gatherings and social functions with friends. In this course, you will learn all about food including food culture, food history, food safety, and current food trends. You'll also learn about the food service industry and try your hand at preparing some culinary delights. Through hands-on activities and in-depth study of the culinary arts field, this course will help you hone your cooking skills and give you the opportunity to explore careers in this exciting industry.

Required Materials

- A digital camera or camera phone

Click on each heading below for a list of **unit specific** required materials.

Unit 3

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Unit 4

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- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup shortening
- 1 cup white sugar
- 1 egg
- 1/4 cup dark molasses
- 1/3 cup cinnamon sugar

Unit 1: The History and Development of the Food Service Industry

Learning Objectives:

1. Discuss the history and development of the food service industry.
2. Describe the major accomplishments of famous chefs from history.
3. Summarize the influence of historical entrepreneurs in the food service industry in the United States.
4. Analyze how current trends in society affect the food service industry.

UNIT 1 Assignments

| Assignment | Type | Score |
|--|------------|-----------|
| The History and Development of the Food Service Industry: Unit Text Questions | Homework | 10 points |
| The History and Development of the Food Service Industry: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Unit 1 Discussion Assignment 1 | Discussion | 5 points |
| Unit 1 Discussion Assignment 2 | Discussion | 5 points |

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| Unit 1 Quiz – The History and Development of the Food Service Industry | Quiz | 15 points |
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Unit 2: Food, People, and Society

Learning Objectives:

1. Explain how taste and smell combine to give foods their flavors.
2. List physical, psychological, cultural, and environmental influences on food likes and dislikes.
3. Discuss global food diversity.

UNIT 2 Assignments

| Assignment | Type | Score |
|---|------------|-----------|
| Food, People, and Society: Unit Text Questions | Homework | 10 points |
| Food, People, and Society: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Unit 2 Discussion Assignment 1 | Discussion | 5 points |
| Unit 2 Discussion Assignment 2 | Discussion | 5 points |
| Unit 2 Quiz – Food, People, and Society | Quiz | 15 points |

Unit 3: Basic Nutrition

Learning Objectives:

1. Explain the basics of nutrition.
2. Interpret food labels.
3. Identify different dietary needs.
4. Relate nutrition to health and wellness.

UNIT 3 Assignments

| Assignment | Type | Score |
|---|-------------|--------------|
| Basic Nutrition: Unit Text Questions | Homework | 10 points |
| Basic Nutrition: Online Introduction to Culinary Arts Lab Questions | Homework | 10 points |
| Culinary Arts Portfolio Assignment 1 | Homework | 35 points |
| Unit 3 Discussion Assignment 1 | Discussion | 5 points |
| Unit 3 Discussion Assignment 2 | Discussion | 5 points |
| Unit 3 Quiz – Basic Nutrition | Quiz | 15 points |

Unit 4: Culinary Arts Safety

Learning Objectives:

1. Explain the basics of safety in culinary arts.
2. Identify safety hazards in the food service workplace.
3. Explain the basics of sanitation in a professional kitchen.
4. Discuss procedures for cleaning commercial kitchen equipment.
5. Demonstrate and utilize proper pest control procedures.
6. Identify and utilize first-aid procedures for accidents and injuries.

UNIT 4 Assignments

| Assignment | Type | Score |
|---|-------------|--------------|
| Culinary Arts Safety: Unit Text Questions | Homework | 10 points |

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| Culinary Arts Safety: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Culinary Arts Portfolio Assignment 2 | Homework | 35 points |
| Unit 4 Discussion Assignment 1 | Discussion | 5 points |
| Unit 4 Discussion Assignment 2 | Discussion | 5 points |
| Unit 4 Quiz – Culinary Arts Safety | Quiz | 15 points |

Unit 5: Laws and Regulations Governing Food Service

Learning Objectives:

1. Explain why laws governing food service exist.
2. Identify laws and regulations specific to the food service industry.
3. Fill out an application for a food service permit application.
4. Interpret a restaurant inspection form.5. Analyze restaurant inspection scores.

UNIT 5 Assignments

| Assignment | Type | Score |
|---|------------|-----------|
| Laws and Regulations Governing Food Service: Unit Text Questions | Homework | 10 points |
| Laws and Regulations Governing Food Service: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Unit 5 Discussion Assignment 1 | Discussion | 5 points |
| Unit 5 Discussion Assignment 2 | Discussion | 5 points |

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| Unit 5 Quiz – Laws and Regulations Governing Food Service | Quiz | 15 points |
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Unit 6: Fundamental Skills in Culinary Arts

Learning Objectives:

1. Read, follow, and convert standardized recipes.
2. Demonstrate mastery of standard weights and measures used in the food service industry.
3. Use, follow, prepare, and plate standardized recipes creatively.
4. Identify various moist and dry cookery methods.

UNIT 6 Assignments

| Assignment | Type | Score |
|---|------------|-----------|
| Fundamental Skills in Culinary Arts: Unit Text Questions | Homework | 10 points |
| Fundamental Skills in Culinary Arts: Online Introduction to Culinary Arts Lab Questions | Homework | 5 points |
| Culinary Arts Portfolio Assignment 3 | Homework | 25 points |
| Unit 6 Discussion Assignment 1 | Discussion | 5 points |
| Unit 6 Discussion Assignment 2 | Discussion | 5 points |
| Unit 6 Quiz – Fundamental Skills in Culinary Arts | Quiz | 15 points |

Introduction to Culinary Arts Midterm Exam

Learning Objectives:

- Review information acquired and mastered from this course up to this point.
- Take a course exam based on material from the first five units in this course (Note: You will be able to open this exam only one time.)

MIDTERM Assignments

| Assignment | Type | Score |
|--|-------------|------------------|
| Introduction to Culinary Arts Midterm Exam | Exam | 50 points |
| Midterm Discussion Assignment | Discussion | 5 points |

Unit 7: Careers in the Culinary Arts Industry

Learning Objectives:

1. Identify occupations in the food service and culinary arts industry.
2. Identify levels of training required for food service and culinary arts occupations.
3. Analyze the importance of balancing a career, family, and leisure activities.

UNIT 7 Assignments

| Assignment | Type | Score |
|---|-------------|--------------|
| Careers in the Culinary Arts Industry: Unit Text Questions | Homework | 10 points |
| Careers in the Culinary Arts Industry: Online Introduction to Culinary Arts Lab Questions | Homework | 10 points |
| Culinary Arts Portfolio Assignment 4 | Homework | 25 points |
| Unit 7 Discussion Assignment 1 | Discussion | 5 points |

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| Unit 7 Discussion Assignment 2 | Discussion | 5 points |
| Unit 7 Quiz – Careers in the Culinary Arts Industry | Quiz | 15 points |

Unit 8: Becoming Employable in the Culinary Arts Industry

Learning Objectives:

1. Apply effective practices for managing time and energy.
2. Apply team-building skills.
3. Apply decision-making and problem-solving skills.
4. Demonstrate how to properly answer business phones.
5. Develop and exhibit good work ethic.
6. Identify traits for gaining and retaining employment.

UNIT 8 Assignments

| Assignment | Type | Score |
|---|------------|-----------|
| Becoming Employable in the Culinary Arts Industry: Unit Text Questions | Homework | 10 points |
| Becoming Employable in the Culinary Arts Industry: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Unit 8 Discussion Assignment 1 | Discussion | 5 points |
| Unit 8 Discussion Assignment 2 | Discussion | 5 points |
| Unit 8 Quiz – Becoming Employable in the Culinary Arts Industry | Quiz | 15 points |

Unit 9: Finding a Job in the Culinary Arts Industry

Learning Objectives:

1. Develop a personal career plan that includes goals, objectives, and strategies.
2. Identify resources for a job search and conduct a job search using current technology for jobs at various levels of the industry.
3. Identify professional organizations related to hospitality/food service.
4. Create a resume.
5. Identify opportunities and research requirements for career advancement.
6. Identify food service related community service opportunities.
7. Demonstrate proper interview techniques.
8. Employ mentoring skills to inspire and teach others.

UNIT 9 Assignments

| Assignment | Type | Score |
|---|-------------|--------------|
| Finding a Job in the Culinary Arts Industry: Unit Text Questions | Homework | 10 points |
| Finding a Job in the Culinary Arts Industry: Online Introduction to Culinary Arts Lab Questions | Homework | 25 points |
| Unit 9 Discussion Assignment 1 | Discussion | 5 points |
| Unit 9 Discussion Assignment 2 | Discussion | 5 points |
| Unit 9 Quiz – Finding a Job in the Culinary Arts Industry | Quiz | 15 points |

Unit 10: Opening a Restaurant

Learning Objectives:

1. Identify the three basic types of restaurants.

2. Identify new technologies in food service.
3. Calculate the costs of running a restaurant.
4. Plan a menu.

UNIT 10 Assignments

| Assignment | Type | Score |
|--|-------------|--------------|
| Opening a Restaurant: Unit Text Questions | Homework | 10 points |
| Opening a Restaurant: Online Introduction to Culinary Arts Lab Questions | Homework | 20 points |
| Culinary Arts Portfolio Assignment 5 | Homework | 15 points |
| Unit 10 Discussion Assignment 1 | Discussion | 5 points |
| Unit 10 Discussion Assignment 2 | Discussion | 5 points |
| Unit 10 Quiz – Opening a Restaurant | Quiz | 15 points |

Unit 11: Marketing a Restaurant

Learning Objectives:

1. Identify push and pull marketing techniques and discuss their uses.
2. Discuss the importance of a public relations campaign.
3. Discuss the role of Internet marketing in the food service industry.
4. Develop a marketing plan for a restaurant concept.

UNIT 11 Assignments

| Assignment | Type | Score |
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| Marketing a Restaurant: Unit Text Questions | Homework | 10 points |
| Marketing a Restaurant: Online Introduction to Culinary Arts Lab Questions | Homework | 10 points |
| Culinary Arts Portfolio Assignment 6 | Homework | 25 points |
| Unit 11 Discussion Assignment 1 | Discussion | 5 points |
| Unit 11 Discussion Assignment 2 | Discussion | 5 points |
| Unit 11 Quiz – Marketing a Restaurant | Quiz | 15 points |

Unit 12: Managing a Restaurant

Learning Objectives:

1. Analyze the concepts of customer service and determine the critical moments of good service.
2. Identify security procedures necessary to prevent liability and loss.
3. Determine proper receiving, storage, and distribution techniques.

UNIT 12 Assignments

| Assignment | Type | Score |
|---|------------|-----------|
| Managing a Restaurant: Unit Text Questions | Homework | 10 points |
| Managing a Restaurant: Online Introduction to Culinary Arts Lab Questions | Homework | 10 points |
| Culinary Arts Portfolio Assignment 7 | Homework | 25 points |
| Unit 12 Discussion Assignment 1 | Discussion | 5 points |

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| Unit 12 Discussion Assignment 2 | Discussion | 5 points |
| Unit 12 Quiz – Managing a Restaurant | Quiz | 15 points |

Introduction to Culinary Arts Final Exam

Learning Objectives:

- Review information acquired and mastered from this course up to this point.
- Take a course exam based on material from units six to ten in this course – the last five units.

(Note: You will be able to open this exam only one time.)

FINAL Assignments

| Assignment | Type | Score |
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| Introduction to Culinary Arts Final Exam | Exam | 50 points |
| Final Culinary Arts Portfolio | Homework | 25 points |
| Class Reflection Discussion Assignment | Discussion | 10 points |