

Culinary Arts 3

Course Description

This course will train students for career opportunities in the food service / culinary arts industry. Safety and sanitation procedures will be implemented and practiced, as well as knowledge of use and care of commercial food service equipment. Quantity food preparation will be explored as it relates to catering, bakery, restaurant, hospitality, and quick service business operations. Student leadership and competitive events (FCCLA) may be integrated into this course.

Priority Standards / CTE Strands

- Differentiate knives and food service equipment function, proper use and care.
- Connect workplace safety, food safety, and sanitation as applied to food production.
- Apply math concepts as they apply to controlling food costs, portion control, AP/EP, and menu costing.
- Demonstrate menu planning principles.
- Explore marketing and identify the applications of marketing strategies.
- Integrate knowledge and skills as applied to preparation of eggs, milk and milk products.
- Identify characteristics of produce including fruits, vegetables and garnishes while applying preparation principles.
- Identify the characteristics of grains, pasta, potatoes and legumes and appropriate cooking methods.
- Identify sustainable practices in food service.
- Recognize various types of poultry, meat and seafood and apply appropriate cooking techniques.
- Explore and participate in bakery food production.

Performance Skills

- Demonstrate competency with all the knife cuts listed in Strand 1 Standard 4.
- Complete a sanitation and food safety training equivalent to or higher than that of a food handler's permit or certificate.
- Create a short presentation or portfolio explaining one culinary math concept from Strand 3.
- Create a menu including menu descriptions and price.
- Prepare a dish that includes eggs, milk, or milk products.
- Prepare and present a food item containing produce.
- Prepare a product containing one of the following: grains, pasta, potatoes, or legumes.
- Prepare a meat, poultry or seafood item using an appropriate cooking method.
- Plan, calculate cost, prepare and present a bakery item for a minimum of 30 people.
- Integrate CTSO FCCLA into the course.
- Develop professional and interpersonal skills needed for success in the industry.

