

Culinary Arts 2

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.
- Explore the foodservice and hospitality industry, history, trends, and supply chains.
- Compare and contrast various cooking techniques and how seasonings and flavorings create and enhance the natural flavors of food while practicing food presentation.
- Utilize basic culinary math concepts.
- Demonstrate the production of various stocks, soups and sauces.
- Explore salads, appetizers, and sandwiches.
- Explore the career opportunities and employability skills needed in the foodservice and hospitality industry.
- Investigate the concepts of customer service and dining room management.
- 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.
- Explore flavor profiles using herbs and spices and produce a food item using those herbs and spices and an appropriate cooking method.
- Create a short presentation explaining one culinary math concept in Strand 5.
- Make a mother sauce or a derivative to be incorporated with a complementary food item.
- Prepare and plate a salad, appetizer, or sandwich.
- Research a specific hospitality or food service career creating a presentation of their findings.
- Plan, calculate cost, prepare and present a cookie or quick bread item for a minimum of 30 people.
- FCCLA integration into the course.
- Develop professional and interpersonal skills needed for success in the industry.

