

Coastline ROP – Career Technical Education

CULINARY ARTS (UC-F)

INDUSTRY SECTOR: Hospitality, Tourism and Recreation Sector

PATHWAY: Food Service and Hospitality

CALPADS TITLE: Intermediate Food Service and Hospitality (Concentrator)

CALPADS CODE: 8020

HOURS:

Total	Classroom	Laboratory/CC/CVE
180	70	110

JOB TITLE	O*NET CODE	JOB TITLE	O*NET CODE
Cooks, Restaurant	35-2014.00	Chefs and Head Cooks	35-1011.00
Food Preparation Workers	35-2021.00	Food Service Managers	11-9051.00

COURSE DESCRIPTION:

Culinary Arts is a fine arts inquiry-based course that focuses on the creation and presentation of food. The purpose of this class is to emphasize the “Art” in Culinary Arts. This course uses an experiential-based curriculum to provide students an opportunity for creative expression, problem-solving, project management, reflection, and critical analysis of other’s work. Through this process, students will learn how to create their own unique recipe, learn principles of food plating, gain an understanding of modern equipment and techniques, and industry awareness. Event planning will be an ongoing focus of this course. Students will experience a wide range of creative tasks, required in producing real events and have the opportunity as a team to analyze and critique their options. This is a one-year course that begins with basic kitchen safety and sanitation and ends with an exploration of culture and cuisine.

A-G APPROVAL: F

ARTICULATION: None

DUAL ENROLLMENT: None

PREREQUISITES:

Prerequisite
None

METHODS OF INSTRUCTION

- Direct instruction
- Group and individual applied projects
- Multimedia
- Demonstration
- Field trips
- Guest speakers

STUDENT EVALUATION:

- Student projects
- Written work
- Exams
- Observation record of student performance
- Completion of assignments

INDUSTRY CERTIFICATION:

- E-Food Handler

RECOMMENDED TEXTS:

- Guide to Good Food: Nutrition and Food Preparation, 14th Edition, Velda L. Lergen and Deborah L. Bence
- Working the Plate: The Art of Food Presentation, Christopher Styler, David Lazarus
- The Culinary Professional, 3rd Edition, John Draz and Christopher Koetke

PROGRAM OF STUDY

Grade	Fall	Spring	Year	Course Type	Course Name
11				Concentrator	Culinary Arts (UC-f)
12				Capstone	Advanced Culinary Arts

I.	INTRODUCTION TO CULINARY ARTS	CR	Lab/ CC	Standards
	<ul style="list-style-type: none"> • Demonstrate awareness of course objectives and competencies • Understand course requirements and student expectations • Understand occupational safety issues and observe all safety rules • Identify hazards in the workplace that cause accidents • Understand the critical importance of sanitation in the foodservice industry • List the elements of good personal hygiene • Explain when to clean and sanitize • List the majority of reasons for and recognize the signs of food spoilage and contamination, and explain how to prevent these issues • Utilize social skills and appropriate communication to work well in a foodservice industry setting outside of school as well as in the classroom • Apply concepts in the roles and responsibilities that each kitchen team member has in a professional kitchen • Analyze and synthesize information from multiple sources • Utilize research to design marketing materials to be used throughout the course 	10	0	<p>Academic: LS: 11-12.6 RLST: 11-12.9 WS: 11-12.4, 11-12.8</p> <p>CTE Anchor: Communications: 2.2, 2.3 Technology: 4.1, 4.3 Problem Solving and Critical Thinking: 5.1 Health and Safety: 6.1, 6.3, 6.4, 6.6 Responsibility and Flexibility: 7.3 Ethics and Legal Responsibilities: 8.4, 8.6 Leadership and Teamwork: 9.2, 9.3 Technical Knowledge and Skills: 10.1, 10.2, 10.3, 10.6 Demonstration and Application: 11.1, 11.2, 11.4, 11.5</p> <p>CTE Pathway: B2.4, B2.1, B3.2, B3.1, B5.2, B5.1, B6.5, B9.1</p>
II.	SUSTAINABLE PRACTICES	CR	Lab/ CC	Standards
	<ul style="list-style-type: none"> • Explain the use of plants as an important part of a healthy daily diet • Demonstrate proper safety and sanitation techniques for food preparation • Demonstrate effective cooking techniques for plant-based dishes • Demonstrate knowledge of cohesive ecosystems to grow organic seasonal produce • Explain the benefits of eating locally, both on nutrition and the environment • Demonstrate knowledge of how to lower food waste in practical applications • Utilize knowledge around landscaping and ecosystems to design a culinary garden • Explain the ethical impact of using local plants • Explain the impact of utilizing sustainable food supplies in the foodservice industry 	3	15	<p>Academic: LS: 11-12.1 RLST: 11-12.7 LS: LS2, LS2.A ESS: ESS3.C, ESS3</p> <p>CTE Anchor: Communications: 2.4, 2.5 Technology: 4.3 Problem Solving and Critical Thinking: 5.1 Responsibility and Flexibility: 7.2, 7.8 Ethics and Legal Responsibilities: 8.1 Leadership and Teamwork: 9.5</p>

				Technical Knowledge and Skills: 10.1, 10.3, 10.5 Demonstration and Application: 11.1, 11.5 CTE Pathway: B1.1, B3.4, B6.1, B6.3, B10.3, B10.1
III.	NUTRITION	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> List food groups in the current USDA Dietary Guidelines for Americans and the recommended daily servings from each group List the food and major nutrients contributed by each food group Understand current U.S. dietary guidelines Evaluate recipes in terms of the recommended dietary allowances and understand daily reference intakes Demonstrate understanding by creating meals to meet specific dietary criteria Understand portion sizes, how they have changed over time, and how this impacts the foodservice industry Demonstrate ability to read nutrition labels to compare food products for nutritional value and to avoid food allergens Demonstrate understanding of healthy menu creation through multimedia presentations 	10	10	Academic: LS: 11-12.1 RLST: 11-12.9 CTE Anchor: Communications: 2.4, 2.5 Technology: 4.1 Problem Solving and Critical Thinking: 5.4 Responsibility and Flexibility: 7.2, 7.5, 7.8 Ethics and Legal Responsibilities: 8.6 Technical Knowledge and Skills: 10.1, 10.5 CTE Pathway: B1.3, B3.4, B6.1, B6.3, B6.2, B6.5, B10.2, B10.3, B10.1
IV.	CULINARY TECHNIQUES AND METHODS	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> Demonstrate a general knowledge of the culinary environment and procedures Demonstrate knife skills, appropriate tool choice, and knowledge of various cuts and shapes Demonstrate the ability to choose and operate proper hand tools and equipment with an emphasis on safety and sanitation Identify and demonstrate a variety of cooking methods Identify and demonstrate various table settings and etiquette Demonstrate the meaning and importance of "mise en place" 	5	25	Academic: LS: 11-12.6 RLST: 11-12.9 WS: 11-12.2 CTE Anchor: Communications: 2.4, 2.5 Technology: 4.1, 4.2, 4.3 Problem Solving and Critical Thinking: 5.2 Health and Safety: 6.3, 6.6 Responsibility and Flexibility: 7.2, 7.4, 7.5 Ethics and Legal Responsibilities: 8.1, 8.2

				Technical Knowledge and Skills: 10.1, 10.1, 10.2, 10.3, 10.8 Demonstration and Application: 11.1 CTE Pathway: B3.2, B3.3, B3.4, B5.1, B6.1, B6.5, B6.2, B6.3, B9.2
V.	DEVELOPING RECIPES AND MENUS	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> • Understand costs associated with foodservice and the importance of food budgets and portion control • Understand different types of menus, menu layout and design, and why different menus are used • Understand how to read and write a recipe • Identify the components and functions of a standardized recipe • Apply methods for converting recipes and units of measure • Examine and calculate food costs and food cost percentage • Understand and apply measuring basics • Create and use time work schedules and work plans • Explain various methods for menu pricing 	5	10	Academic: LS: 11-12.2, 11-12.3 WS: 11-12.2, 11-12.4 A-SSE: 1 CTE Anchor: Communications: 2.2, 2.4 Problem Solving and Critical Thinking: 5.2, 5.4 Health and Safety: 6.3 Responsibility and Flexibility: 7.2, 7.4, 7.5, 7.6 Leadership and Teamwork: 9.2, 9.3 Technical Knowledge and Skills: 10.3, 10.7 Demonstration and Application: 11.1 CTE Pathway: B3.4, B3.2, B5.5, B5.6, B6.1, B6.6, B6.4, B8.2, B8.5, B11.1, B11.3, B11.5, B11.6
VI.	FOOD AS ART	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> • Understand and explain the various styles of plating • Compare and contrast the effects of numbers, height, and color that contribute to the overall aesthetic of plated food • Understand how positive and negative space on a plate can be used to balance the presentation of food • Understand the impact garnishes have on a dish • Explain the difference between edible and non-edible garnishes 	3	7	Academic: LS: 11-12.1, 11-12.6 CTE Anchor: Communications: 2.3 Problem Solving and Critical Thinking: 5.3 Responsibility and Flexibility: 7.4 Technical Knowledge and Skills: 10.1, 10.3

				Demonstration and Application: 11.1 CTE Pathway: B6.6, B6.1
VII.	EVENT PLANNING AND DESIGN	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> • Demonstrate the ability to design creative menus, appropriate table displays and signage, theme-specific venue decor, and invitations for a variety of events • Utilize design principles to create a visually impressive experience for guests • Understand the production process of events • Understand the role of visual publicity and marketing on events • Understand the role of customer service in the successful outcome of events 	5	15	Academic: LS: 11-12.1, 11-12.2, 11-12.3 WS: 11-12.4 CTE Anchor: Communications: 2.1, 2.4, 2.5 Technology: 4.6 Problem Solving and Critical Thinking: 5.2, 5.3, 5.4 Responsibility and Flexibility: 7.3, 7.4, 7.5, 7.6 Leadership and Teamwork: 9.2, 9.3, 9.6 Technical Knowledge and Skills: 10.3, 10.7 Demonstration and Application: 11.1, 11.3, 11.4 CTE Pathway: B3.4, B4.5, B6.2, B6.4, B6.3, B6.1, B8.1, B8.2, B8.4, B8.5, B9.4, B12.2, B12.4
VIII.	FOODS OF THE WORLD	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> • Analyze and examine food trends, commonalities, and uniqueness of cuisines in the United States and North America • Understand how immigration patterns caused ethnic cuisines to appear throughout the US • Understand the influences of Asian, European, and Latin American cuisines on American food culture • Demonstrate the ability to produce foods from various cultures as they apply to American cuisine • Analyze texts to understand the importance of other cultures on American cuisine • Understand the nutritional value of the different cuisines as they apply to American preparation 	7	28	Academic: RSIT: 11-12.3 RLST: 11-12.2, 11-12.9 WHSST: 11-12.4, 11-12.8, 11-12.9 US: 11.8.2, 11.8 CSR: 3 CTE Anchor: Communications: 2.3, 2.4, 2.5 Technology: 4.1, 4.2 Problem Solving and Critical Thinking: 5.1, 5.4 Responsibility and Flexibility: 7.8 Leadership and Teamwork: 9.5, 9.6

				Technical Knowledge and Skills: 10.3, 10.8, 10.12 CTE Pathway: B1.2, B3.4, B6.1, B6.2, B6.5, B6.3
IX.	EMPLOYMENT LITERACY	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> Identify available positions in the industry Complete an application form correctly Prepare a written resume Participate in a simulated employment interview Prepare a portfolio 	10	0	Academic: PE: 12.4.1, 12.4.2, 12.4.3, 12.4 CTE Anchor: Career Planning and Management: 3.1, 3.2, 3.3, 3.4, 3.5 CTE Pathway: B2.1, B2.2
X.	PERSONAL SKILLS RELATED TO EMPLOYMENT	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> Demonstrate promptness, attend class regularly, and follow absence notification procedures Develop and maintain acceptable working relations Demonstrate the ability to manage time wisely Demonstrate a positive and cooperative attitude Demonstrate values of honesty and integrity Demonstrate respect for others Dress in a professional manner according to industry standards. Demonstrate appropriate personal hygiene/grooming and dress. Demonstrate responsibility by exerting a high level of effort and working toward a goal 	3	0	Academic: US: 11.2, 11.2.2 CTE Anchor: Responsibility and Flexibility: 7.3 Ethics and Legal Responsibilities: 8.2, 8.3 CTE Pathway: B3.1, B4.2, B6.4
XI.	INTERPERSONAL SKILLS AND GROUP DYNAMICS	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> Demonstrate the ability to work as a member of a team Identify proper procedures for handling harassment Demonstrate leadership skills by working independently, making appropriate decisions, working well with others, and accepting constructive criticism Demonstrate the ability to accept and work with individuals from various cultures 	3	0	Academic: RSIT: 11-12.3 CTE Anchor: Leadership and Teamwork: 9.2 CTE Pathway: B1.1, B3.1
XII.	THINKING AND PROBLEM SOLVING SKILLS	CR	Lab/CC	Standards
	<ul style="list-style-type: none"> Utilize problem-solving techniques Understand logical reasoning Demonstrate creative thinking Discuss decision making Demonstrate the ability to interpret information correctly 	3	0	Academic: LS: 11-12.1 CTE Anchor: Problem Solving and Critical Thinking: 5.1, 5.2, 5.3, 5.4 CTE Pathway: B8.1, B8.5, B8.2, B8.3, B8.4
XIII.	COMMUNICATION SKILLS	CR	Lab/CC	Standards

	<ul style="list-style-type: none"> • Demonstrate effective verbal and written skills • Read technical journals and write technical reports using appropriate terminology • Listen attentively, follow directions, and relay directions to others • Demonstrate the ability to research and retrieve information 	3	0	<p>Academic: LS: 11-12.1, 11-12.2</p> <p>CTE Anchor: Communications: 2.1, 2.3, 2.5</p> <p>CTE Pathway: B8.4, B8.5</p>
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