

FOLSOM CORDOVA UNIFIED SCHOOL DISTRICT



Culinary 2

Board Approval Date: December 16, 2021	Course Length: 2 Semesters
Grading: A-F	Credits: 5 Credits per Semester
Proposed Grade Level(s): 11, 12	Subject Area: Elective Elective Area (if applicable): Career Technical Education
Prerequisite(s): Culinary 1	Corequisite(s): None
CTE Sector/Pathway: Hospitality, Tourism and Recreation / Food Service and Hospitality	
Intent to Pursue 'A-G' College Prep Status: Yes	
A-G Course Identifier: (g) College-preparatory elective	
Graduation Requirement: No	
Course Intent: Site Specific Program (if applicable): CTE	
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COURSE DESCRIPTION:

The Culinary 2 course will build upon the skills and knowledge gained in successfully completing Culinary 1. This course prepares students with food production, preparation, customer service, and teamwork skills for employment. The course prepares students with the knowledge, skills, attitudes and behaviors needed to successfully enter the job market or transition to postsecondary education. The course will focus on safety with food preparation, food preparation methods, technology used in Culinary Arts, cultural influences on food, etiquette, hospitality, cooking methods, college and career exploration and readiness.

DETAILED UNITS OF INSTRUCTION:

Unit Number/Title	Unit Essential Questions	Examples of Formative Assessments	Examples of Summative Assessment
1. Introduction, Expectations, Safety, Leadership	What is Advanced Culinary Arts? What will you learn in class? What are classroom safety practices to ensure food is safe? What are the basic cooking tools and how are they used and stored? Why work in groups vs. alone in a kitchen?	*Analyze course expectations. Review kitchen, culinary workstations and equipment *Review principles of the Food Handler Card	*Tool and equipment identification exam *Project: create and present your favorite recipe from Culinary 1 or a personal family dish and share a written recipe with the class
2. Safety in Food Management	What does it take to be in Restaurant Management? What does it mean to keep food and customers safe? What are Sanitation Challenges? What is the flow of food? What is a Sanitary operation and pest management system?	*Complete the ServSafe Manager Units while applying it to our classroom and experimenting with various cooking recipes	*Take and pass the ServSafe Manager level test
3. Technology in the Kitchen	How do you use the new cooking tools in the kitchen? How do those tools/appliances compare to the basic ones? What are the differences between baking and cooking? What is Molecular Gastronomy?	*Make similar recipes in instant pot, crock pot, air fryer and oven to compare the outcomes *Use scales vs. traditional measuring cups and spoons to create baked goods *Explore a variety of recipes and use various equipment to do a comparison of outcomes	*Group presentation on product research and best outcome compared to the industry write up of the product
4. Food Culture & Etiquette Culinary Exploration	What foods come from the various regions within the United States? What are the polite and proper ways to eat various foods on various occasions?	*Research a region in the United State of America and present findings *Explore the history of manners and table service in various occasions of the geographic locations and	*Groups prepare a meal from different regions in America and the world and in a presentation compare and contrast the culinary customs, similarities and

		cultures	differences *Class makes variety of foods from the different regions, countries and cultures *Participation in FCCLA Leadership Conferences and competitions
5. Cooking Methods and Skills (Commercial & Personal)	What are the basic cooking methods and skills needed in a commercial or home kitchen? How do you prepare food using dry heat, moist heat and a combination in cooking? What are the proper technical skills used with knife cuts? What are the various ways to cook foods to keep the most nutrients in the food (i.e. meat, vegetables, fruit, pastas sauces, baking, herbs and spices)?	*Practice knife cuts on various fruits and vegetables View a variety of cooking show/YouTube examples of how to and how not to do cooking skills *Make variety of dishes that are more detailed and requiring more skills *Learn garnishing and plating techniques	*Participate in the FCCLA Knife Skill Star event *Prepare various recipes with uniform cuts for even cooking *Successful completion of laboratory recipes *Prepare a balanced Thanksgiving meal with complete garnishes and individual plating *Catering of events at school or in the community *Home cooking assignment and family's response to meal *Participate in FCCLA's Star Event Culinary Arts
6. College & Career Ladder in Culinary Arts	Why are jobs in Culinary Arts considered a career? Where to go to find job and educational opportunities? What are the industry certificates and post-secondary education requirements to begin a career? Where are the local and distant colleges that offer Culinary Arts programs? What are the opportunities for a satisfying career?	*Research upper level positions in the Food Industry Online research for local colleges and Culinary schools *Research scholarship opportunities *Interview a local chef and present the information in class *Class tour of local colleges and programs *Update resume, cover letter, letters of recommendation from Culinary 1 class	*Audio / PP/Presentation of information discovered *Group presentation of a culinary college and its offerings *Successful mock interview with 90% or better *FCCLA Star event Job Interview

ESSENTIAL STANDARDS:

B1.0 Demonstrate an understanding of major aspects of the food service and hospitality industry and the role of the industry in local, state, national, and global economies.

B2.0 Demonstrate the basics of safe work habits, security, and emergency procedures required in food service and hospitality establishments.

B3.0 Interpret the basic principles of sanitation and safe food handling.

B4.0 Analyze the basics of food service and hospitality management.

B5.0 Demonstrate an understanding of the basics of systems operations and the importance of maintaining facilities, equipment, tools, and supplies.

B6.0 Illustrate and apply the basics of food preparation and safety and sanitation in professional and institutional kitchens.

B7.0 Illustrate and apply the basics of baking, pastry, and dessert preparation and safety and sanitation in professional and institutional kitchens.

B8.0 Apply the knowledge and skills essential for effective customer service.

B10.0 Demonstrate and apply basic nutritional concepts in meal planning and food preparation.

RELEVANT STANDARDS AND FRAMEWORKS, CONTENT/PROGRAM SPECIFIC STANDARDS:

Link to Common Core Standards (if applicable):

Educational standards describe what students should know and be able to do in each subject in each grade. In California, the State Board of Education decides on the standards for all students, from kindergarten through high school.

<https://www.cde.ca.gov/be/st/ss/documents/finaelaccssstandards.pdf>

Link to Framework (if applicable):

Curriculum frameworks provide guidance for implementing the content standards adopted by the State Board of Education (SBE). Frameworks are developed by the Instructional Quality Commission, formerly known as the Curriculum Development and Supplemental Materials Commission, which also reviews and recommends textbooks and other instructional materials to be adopted by the SBE.

Link to Subject Area Content Standards (if applicable):

Content standards were designed to encourage the highest achievement of every student, by defining the knowledge, concepts, and skills that students should acquire at each grade level.

<https://www.cde.ca.gov/ci/ct/sf/documents/ctescrpflyer.pdf>

<https://www.cde.ca.gov/ci/ct/sf/documents/hosptourrec.pdf>

Link to Program Content Area Standards (if applicable):

Program Content Area Standards apply to programs such as International Baccalaureate, Advanced Placement, Career and Technical Education, etc.

<https://www.cde.ca.gov/ci/ct/sf/documents/hosptourrec.pdf>

TEXTBOOKS AND RESOURCE MATERIALS:

Textbooks

Board Approved	Pilot Completion Date (If applicable)	Textbook Title	Author(s)	Publisher	Edition	Date
<i>No</i>		<i>Foundations of Restaurant Management & Culinary Arts - Level 2</i>	National Restaurant Association	National Restaurant Association	Second	2018

Other Resource Materials

FCCLA Leadership Materials.

Supplemental Materials

Board approved supplemental materials (Including but not limited to: Film Clips, Digital Resources, Supplemental texts, DVDs, Programs (Pebble Creek, DBQ, etc.):

N/A