
ADVANCED CULINARY ARTS

Midland High School | Academic Year: 2025–2026 | Length of Course: 1 Year Semester: S1& 2; Number of Credit Hours: 2 Prerequisite: Culinary Arts
Instructor: Patsy Wallis • Email: patsy.wallis@midlandisd.net • Conference Period:1

Course Description

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.

Course Objectives

By the end of this course, students will be able to:

Objective 1	The student demonstrates professional standards/employability skills as required by business and industry.
Objective 2	The student researches, analyzes, and designs a path to achieve career goals. The student examines jobs available in the food service industry and accesses career opportunities.
Objective 3	The student explains how employees, guests, and property are protected to minimize losses or liabilities.
Objective 4	The student evaluates global cuisines, including the culture, history, and indigenous ingredients to create international recipes.
Objective 5	The student demonstrates an understanding of sustainability in the restaurant industry and its local and global effect.
Objective 6	The student demonstrates comprehensive protein product knowledge as it relates to flavor, texture, visual appeal, taste, and customer satisfaction and establishes quality standards.

Instructional Materials & Supplies

- Foundations of Restaurant Management and Culinary Arts
 - The Culinary Professional
 - Introduction to Culinary Arts
 - ServSafe Coursebook
 - Google Classroom
 - Chromebook
 - Folder
 - Paper or Notebook
 - Writing Utensil
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Course Outline

UNIT	TOPIC	APPROXIMATE TIME
Unit 1	Culinary foundations and advanced safety & sanitation	2 weeks
Unit 2	Culinary Business & Restaurant Management	2 weeks
Unit 3	Advanced Knife Skills & Butchery Fundamentals	4 weeks
Unit 4	Stocks, Sauces & Soups - The Pillars	4 weeks
Unit 5	Advanced Meat Cookery	4 weeks
Unit 6	Culinary Competition Prep	2 weeks

Grading Breakdown

Major assignments are those that allow you to demonstrate mastery of the course objectives. Minor assignments include skill checks, quizzes, homework, and other short assessments that contribute to your overall understanding of the course material.

Category	Percentage
Major Assignments (Tests, Projects)	60%
Minor Assignments (Quizzes / Skills Checks)	40%
Semester Exam / Project	15%

Grade Scale: A = 90–100 | B = 80–89 | C = 70–79 | F = < 70

Semester grades include a grade for each of the three six-week periods and an exam or project that is weighted 15% of the overall semester grade.

Classroom Expectations

- Come to class on time & prepared every day.
 - Active participation in all practical exercises.
 - Professional behavior towards the instructor and classmates.
 - Help with the cleanup daily.
 - Take responsibility for your own learning (ie. Ask for help or ideas, stay focused during the work time given).
 - Wait for your teacher to dismiss you at the end of the period.
 - Follow the state law of NO cell phones allowed during class.
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Attendance & Participation

Attendance is mandatory. You must:

- Attend scheduled classes and labs
- Make up missed work with 1 school day allowed for each excused absence

Late Work & Make-Up Policy

- Students are allowed one day of make-up time for each day of absence
 - Late assignment penalties:
 - 1 School Day Late- Maximum Grade of 90
 - 2 School Days Late- Maximum grade of 80
 - 3-5 School Days Late- Maximum grade of 70
 - Missed assessments must be rescheduled
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Academic Integrity

Cheating or plagiarism is not tolerated. First offense may result in a zero and parent contact. Further violations follow district policy.

Industry-Based Certifications

This course aligns with—and prepares students for—the following credentials:

- **ServSafe Manager**
 - Offered: December 2025 or March 2026
 - Required
 - Cost: No charge to student
 - Preparation: in-class instruction, online guides

Earning credentials enhances employability and may qualify for dual credit or advanced placement.

Career & Technical Student Organization (CTSO) Involvement

Students are encouraged to participate in:

- **SkillsUSA**
 - *Description:* Students can participate in local, state, and national culinary contests that reinforce techniques learned in class that align with key qualities for the culinary industry.
 - *Activities:* Meetings, competitions, service projects
 - *Requirements:* Attend & participate in two events per semester.

 - **Texas ProStart**
 - *Description:* Students can participate in local, state, and national culinary contests that reinforce techniques learned in class that align with key qualities for the culinary industry.
 - *Activities:* Meetings, competitions, service projects
 - *Requirements:* Attend & participate in two events per semester.
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Safety & Equipment Use

- Always follow safety instructions and wear the required PPE
 - Report damaged tools/equipment immediately
 - Violation of safety protocols may result in removal from the lab and disciplinary action
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Parent/Guardian Communication

- Progress reports sent every 3 weeks if grade is below 70.
- Grades available in Skyward
- Please email or call with questions or concerns

CTE Statement of Nondiscrimination

Midland Independent School District does not discriminate on the basis of race, color, national origin, sex, or disability in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Melissa Horner, Executive Director of Student Services, at 615 W. Missouri Avenue, Midland, TX 79701, melissa.horner@midlandisd.net, or at 432-240-1000.

Acknowledgment of Understanding

Please return this signed page by Friday, August 22.

Student Name: _____ **Signature:** _____

Guardian Name: _____ **Signature:** _____

Preferred Contact (Email/Phone): _____