
CULINARY ARTS

Midland High School | Academic Year: 2025–2026 | Length of Course: 1 Year Semester: S1&S2 Number of Credit Hours: 2 Prerequisite: Introduction to Culinary Arts
Instructor: Patsy Wallis • Email: patsy.wallis@midlandisd.nett • Conference Period: 1

Course Description

Culinary Arts prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry. Major topics for this advanced course include: basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. Instruction and intensive laboratory experiences include commercial applications of principles of nutritious, aesthetic, and sanitary selection, purchasing, storage, preparation, and service of food and food products; using and maintaining related tools and equipment; managing operations in food service, food science, or hospitality establishments. Student laboratory experiences will be school-based and "on-the-job".

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 applies advanced reading, writing, mathematics, and science skills in the food service industry.
Objective 3	The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.
Objective 4	The student demonstrates an understanding that personal success depends on personal effort, and leadership, citizenship, and teamwork skills required for success.
Objective 5	The student develops principles in time management, decision making, effective communication, and prioritization.

Objective 6	The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and assesses career opportunities.
Objective 7	The student understands factors that affect the food service industry, and the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service.
Objective 8	The student evaluates and determines equipment, ingredients, and procedures used in a professional food setting.
Objective 9	The student uses technology and computer applications to manage food service operations.
Objective 10	The student explains how employees, guests, and property are protected to minimize losses or liabilities.
Objective 11	The student recognizes and models work ethics and legal responsibilities.

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	Overview of the Restaurant & Foodservice Industry	2 weeks
Unit 2	A Safe Operation	4 weeks
Unit 3	Kitchen Operations	4 weeks
Unit 4	Culinary Exploration	8 weeks
Unit 5	Semester Overview	1 week

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
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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:

- **SerevSafe 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.
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Safety & Equipment Use

- Always follow safety instructions and wear required PPE

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- Report damaged tools/equipment immediately
 - Violation of safety protocols may result in removal from 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): _____