

Introduction to Culinary Arts (INCULART)

Midland High School | Academic Year: 2025–2026 | Length of Course: 2025/26 Semester: Fall; Number of Credit Hours 1hrt Prerequisite: Recommended
Prerequisite: Principles of Hospitality and Tourism.

Instructor: Patsy Wallis · **Email:** patsy.wallis@midlandisd.net[address] · **Conference Period:** 8:40-9:20

Course Description

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of various food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry-level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

Course Objectives

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

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| Objective 8 | The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. |
| Objective 9 | The student knows and understands the importance of professional ethics and legal responsibilities within the food service industry. |
| Objective 10 | The student demonstrates an understanding that personal success depends on personal effort. |
| Objective 11 | The student develops principles in time management, decision making, effective communication, and prioritization. |
| Objective 12 | The student knows and understands the importance of employability skills. |
| Objective 13 | The student understands the use of technical knowledge and skills required to pursue careers in the restaurant food service industry, including knowledge of design, operation, and maintenance of technological systems. |
| Objective 14 | The student understands factors that affect the food service industry. |
| Objective 15 | The student evaluates and determines equipment, ingredients, and |

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| | procedures in a professional food setting. |
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Instructional Materials & Supplies

- Google Classroom
- The Culinary Professional
- Introduction to Culinary Arts
- ServSafe Coursebook
- Required PPE (Personal Protective Equipment)

Course Outline

| UNIT | TOPIC | APPROXIMATE TIME |
|--------|--------------------------------|------------------|
| Unit 1 | Kitchen Safety & Sanitation | 3 weeks |
| Unit 2 | Food Safety | 3 weeks |
| Unit 3 | Getting Started in the Kitchen | 5 weeks |
| Unit 4 | Basic Culinary Skills | 4 weeks |
| Unit 5 | Cooking Methods & Techniques | 3 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

- Be on time, prepared, and respectful
 - Follow safety protocols (PPE, tools, etc.)
 - Use tech when instructed
 - Ask questions and engage actively
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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:

- **ServSafe Food Handlers Certification**
 - Offered: Fall Semester/September
 - Required: Students must obtain a valid food handler's license before participating in a food based lab.
 - Cost: No charge to student
 - Preparation: in-class instruction, online guides
- **ServSafe Food Handlers Certification**
 - This certification provides essential training on food preparation, proper hygiene, and the prevention of foodborne illnesses. By requiring this license, we ensure that students understand the importance of industry-standard safety practices.

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.

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- *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
 - 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
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Acknowledgment of Understanding

Please return this signed page by 9/2/2025.

Student Name: _____ **Signature:** _____

Guardian Name: _____ **Signature:** _____

Preferred Contact (Email/Phone): _____