

CAMPBELL COUNTY TECHNICAL CENTER

CULINARY ARTS LEVEL 2 PROGRAM

SYLLABUS

Course Description

Welcome to Culinary Arts 2! In this course, students will go deeper into restaurant management, ServSafe food manager training, and advanced food preparation. We will explore breakfast foods, fruits and vegetables, meats and poultry, baking, nutrition, menu planning, cost control, and inventory management.

Course Objectives

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

- Prepare for and earn the ServSafe Food Manager Certification
- Prepare for and earn the ProStart Level 2 Certification
- Apply restaurant management skills in class activities and labs
- Demonstrate safe food handling, cleaning, and sanitation practices
- Plan menus and understand basic cost control
- Work with a variety of foods, including breakfast items, produce, meat, poultry, seafood, and baked goods
- Show professionalism, teamwork, and responsibility in the kitchen

Required Materials

- 1 1/2-inch binder for handouts and paperwork
- Hair tie and/or hat
- To-go container, which will not be provided
- Slip Resistant Shoes

Grading Policy

Category	Weight
Assignments	20%
Participation	20%
Labs	40%
Bellwork	20%
Tests	Count two times

Due dates will be posted for each graded activity. A percentage of the total grade will be deducted for every week late. If work is not completed by the available date, a zero will be given.

Class Expectations

- Report directly to class so attendance can be taken
- Stay in class unless permission is given to leave
- Turn off all electronic devices and store them in a bookbag placed in the back of the classroom, unless told otherwise
- Follow all device rules; failure to comply may result in alternate storage and an office referral
- Do not bring gum, food, or drinks into the lab
- A covered water container is allowed in the kitchen only in a designated area
- Do not remove or consume food or materials from pantries, refrigerators, or freezers without instructor permission
- Use respectful language and follow the “that’s not for me” policy about food preferences
- Be professional in behavior, communication, and attitude

- Participate fully in all hands-on learning activities
- Students are not to be in the classroom when we are in the lab.

Absence Policy

- A note must be provided after an absence for it to be excused.
- Participation is a large part of the grade in this hands-on class.
- The number of days absent will determine the time allowed to make up missed work.
- After that time, a percentage will be deducted for each week the work is late.
- Students are responsible for checking Canvas Grades for missing work.
- If absences become frequent, a phone call or email will be made to parents.

Course Outline

- Marketing and menu development
- Cost control
- Receiving and managing inventory
- Breakfast foods
- Fruits and vegetables
- Potatoes, grains, and pasta
- Meat, poultry, and seafood
- Baking
- Nutrition

Assignments :Assignments will connect to the current unit of study. They may include research, applying information, or creating a product based on what students have learned.

Participation :Students will earn participation points for attentiveness, class discussion, classwork, and professional behavior during each nine-week grading period.

Labs :Labs are a major part of the course. Because labs happen in the kitchen and involve food, missed labs are hard to recreate. If a lab is missed, the student will need to complete the make-up work at home with no equipment provided. Lab grades will be based on attendance, attire,

focus, cleaning and sanitation, subject knowledge, behavior, communication, leadership, and production.

Bellwork :is a required daily activity that reviews topics discussed during the week. It must be completed each day and turned in on Friday.

Tests:are less frequent and will cover larger amounts of material from the textbook, class discussion, and lab work.

Canvas: Canvas will be used to post class activities. Not all graded work will be completed on the computer, so attendance is important.

Professionalism: Professionalism means maintaining high standards of conduct, skill, and ethics. This includes reliability, respect, competence, integrity, communication, and accountability.

CONTACT INFORMATION

INSTRUCTOR:	Jennifer Riddle
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SCHOOL PHONE:	434-821-6213
INSTRUCTOR EMAIL:	Jennifer.Riddle@campbell.k12.Va.Us
HOURS:	8:00 AM-3:00 PM

TEXTBOOKS

Foundations of Restaurant Management & Culinary Arts Levels 1 & 2, 3rd Edition, National Restaurant Association Education Foundation, 2025

ServSafe Coursebook, 9th edition, National restaurant Association Education Foundation 2025