

# CULINARY ARTS 2 SYLLABUS

2020 – 2021

INSTRUCTOR: Bradford Via (Mr. V.)

CAMPBELL COUNTY TECHNICAL CENTER

ROOM #: 114

OFFICE HOURS: 8:00 am – 3:30 pm / M – F

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## INTRODUCTION

Welcome back culinary students and welcome to the Culinary Arts level 2 program for the 2020 – 2021 school year. I am thrilled that you have decided to return and further your culinary skills as we embark on this journey of learning advanced food service practices. I look forward to our time together and can't wait to see what new talents you possess.

## COURSE DESCRIPTION

Culinary Arts 2 students continue to acquire a comprehensive knowledge of the foodservice industry while refining their technical skills. Students apply kitchen safety and sanitation, nutrition principles, and advanced food-preparation.

## COURSE OBJECTIVES

- Discover basic culinary and workplace morals and ethics.
- Identify policies and procedures placed by the National Restaurant Association to provide safe food.
- Develop skills that promote success within the industry.
- Develop skills to lead a healthy lifestyle.
- Access to a worldwide and ever in demand career.
- Develop an intricate pallet through preparing and tasting.
- Develop hands-on knowledge and experience of foundational culinary practices.

- Obtain certifications that enhance your resume and knowledge.

### COURSE TOPICS

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| <ol style="list-style-type: none"> <li>1. Introduction to marketing</li> <li>2. Menu management</li> <li>3. Eggs and dairy products</li> <li>4. Breakfast cookery</li> <li>5. Fruits</li> <li>6. Vegetables</li> <li>7. Potatoes, grains, and pasta</li> <li>8. Introduction to cost control</li> <li>9. Food costing</li> <li>10. Labor costing</li> <li>11. Building successful teams</li> <li>12. Sustainability</li> <li>13. Introduction to Nutrition</li> <li>14. Components of healthful menus</li> <li>15. Meat</li> <li>16. Poultry</li> <li>17. Seafood</li> <li>18. Yeast breads</li> </ol> | <ol style="list-style-type: none"> <li>19. Cakes and pies</li> <li>20. Desserts</li> <li>21. Plating and garnishing</li> <li>22. Providing safe food</li> <li>23. Forms of contamination</li> <li>24. The safe food handler</li> <li>25. The flow of food: an introduction</li> <li>26. The flow of food: purchasing, receiving, and storage</li> <li>27. The flow of food: preparation</li> <li>28. The flow of food: service</li> <li>29. Food safety management systems</li> <li>30. Safe facilities and pest management</li> <li>31. Cleaning and sanitizing</li> </ol> |
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### TEXT SOURCES

Foundations of Restaurant management and Culinary Arts (2<sup>nd</sup> edition), level 2, The National Restaurant Association / Prostart Curriculum (2018)

### REQUIRED SUPPLIES

- Notebook
- Writing utensil
- Calculator
- Long pants
- Closed toe, closed heel shoes (preferable non-slick soles)
- Hair ties (those with long hair)
- Face mask

## CONDUCT EXPECTATIONS

- Obey all sanitation rules and guidelines as everyone's health and safety depend on this.
- All kitchen utensils and equipment must be handled with the safety of others in mind and should be used for their intended purpose only.
- All kitchen areas must be properly cleaned, sanitized, and inspected. Clean as you go. Think ahead.
- There are no toys in this classroom or lab, do not play with utensils, equipment, or food.
- All work is expected to be completed in the timeframe that is given, failure to do so will result in loss of points.
- Maintain a positive attitude, be courteous and respectful of your teacher, staff, and other students.
- Do not interrupt teaching or learning.
- Respect school property and the property of others.
- Be prepared, bring the materials needed to get the work done.
- No hats or hoods are allowed in the classroom; however, hats are ok in the lab.
- Electronic devices are not permitted in the classroom or the lab unless you have direct permission from the instructor.

Violation of these rules will result in a formal written warning, a second violation will result in parental consultation, any further violations will result in a referral.

## GRADING RUBRIC

Lab grades are filled out on a Prostart approved point system. All work is graded on a point scale of 1 – 5 points for each category of kitchen lab performance. You can receive between 6 – 30 points for each lab.

- Planning and preparing
- Work habits
- Sanitation
- Product
- Post clean up
- Work ethics

At the teacher's discretion, bonus points should be considered and awarded to students who go above and beyond expectations during the activity. Here are some examples of bonus points.

- Positive attitude
- Helpfulness and patience with other students
- Willingness to take on extra tasks

- Volunteering
- Exceptional performance

Your final lab score is determined by adding together the evaluation score and the bonus points. That number is then compared to the number of points possible.

#### Sample grading system

Total points (incl. bonus pts.)	Percentage system	Letter Grade system
25 to 30	90% - 100%	A
19 to 24	80% - 89%	B
13 to 18	70% - 79%	C
7 to 12	60% - 65%	D
6	64% or below	F

#### Classroom / Bookwork grading

Assignments	20 points
Quizzes	50 points
Tests	100 points
Exams/Practicums	200 points

### ATTENDANCE

1. You are responsible for obtaining make-up work for excused absences. Please come to me and find out what you can do to make-up the work.
2. You will have time on a case by case basis to complete make-up work.
3. Students must be in class when the tardy bell rings, we have limited time, and can not spend it waiting on someone.
4. If I am absent, you are expected to behave in an acceptable manner. A substitute is a guest in our classroom and deserves the utmost respect.

## CHEATING

All forms of cheating are prohibited, including plagiarism. In case of copying or doing the work for someone else, it will be deemed as cheating on all parties involved, and all will receive the same consequences; a zero on the assignment, a conference call with you parent/guardian, and a referral.

## SUCCESS NOTES

You have the ability to do great things, so long as you focus your attention on what you are doing, get a good nights sleep, maintain a healthy diet, and work hard, there is nothing that you cannot accomplish.

## DISCLAIMER

The videos, demonstrations, and skills that are taught are for educational purposes. This can be a dangerous field. Please do not attempt what you learn in this course without permission from a parent/guardian. Always think safety first!!!



