

# Challenger High School 2016/2017

## Culinary Arts 2

**CEDARS Code: 16056, 9/7/21**

**CTF 259/260**

**Instructor: Lennie Foster**

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**Grade Level: 10,11,12 Credit: Occupational or Elective 0.5 repeatable NCAA Approved**

**Prerequisite: Successful Completion of Culinary Arts 1 College Credit Available**

### **Time Requirements:**

Students will be required to do 4.5 hours per week of class work, and to do 4.5 hours of homework per week. Students are required to contact the instructor prior to the any absence in order to determine how the student will make up any missed assignments.

### **Course Description:**

**Culinary Arts 2 prepares individuals to provide cooking services in restaurants and other commercial food establishments. The course includes instruction in food safety and sanitation practices, recipe and menu planning, preparing, portioning, and cooking foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques.**

- **Course content:** student will demonstrate a basic understanding of the following:  
(Over a 18 week time period to earn a 1.0 credit and 9 week period of time to earn a .5 credit.)

#### **CTF 259**

Weeks:

1. HACCP application review
2. Menu Planning –catering events
3. Customer Service and Event Planning
4. Nutritional Side
5. Developing taste
6. Fruit identification
7. Fruit preparation
8. Salads and dressings
9. Customer service and support with applications

#### **CTF 260**

Weeks:

10. Cost Control techniques
11. Vegetable identification
12. Vegetable cookery
13. Starch identification & cookery
14. Meat and poultry identification
15. Meat and poultry preparation
16. Meat and poultry cooking methods
17. Pairing ingredients and presentation
18. Entering the workforce

**This course meets State Essential Academic Learning Requirements (EARL) or Grade Level Expectations (GLE) defined by the school district. This course meets the State and School District graduation requirements.**

### **Standards and Competencies**

- Standard I: The Hospitality Industry
- Standard II: Safety
- Standard III: Kitchen Basics
- Standard IV: Food Service Equipment

- Standard V: Food Preparation Techniques
  - Standard VI: Resource Management
  - Standard VII: Nutrition & Meal Planning
  - Standard VIII: Customer Service/Relations
  - Standard IX: People Skills & Teamwork
- Refer to: OSPI web site under, Career Clusters: Hospitality and Tourism, Food Production & Services, Culinary Arts (200492, 200493, 200498) <http://www.k12.wa.us/CareerTechEd/Clusters/HospitalityTourism.aspx> to identify corresponding ***EALRs or GLEs (Taught & Assessed in Standards)***

### **Materials (may include but are not limited to)**

- District approved textbook: Culinary Essentials
  - Internet Sites, Lab experiences, Computer based learning models, Reading materials, Videos
- All materials will be provided by the instructor

### **Assessment (may include but not limited to)**

- Oral/Written expression for mastery understanding of course concepts and demonstration of the application of course concepts.
- Performance based evaluations through labs and projects.
- Progress reports will be done monthly by the instructor.

### **Progress**

- Student progress is monitored weekly. Student monthly progress is at the discretion of the certificated teacher based on weekly evaluations and the students' ability to complete the required learning benchmarks for that month. • If a student fails to make collective progress for all weeks, then monthly progress is unsatisfactory. Student monthly progress is specifically evaluated against progress benchmarks, which are clearly defined in the course for each month.
- In addition to the course schedule, these benchmarks may also come in the form of lesson, unit, assignment and/or assessment completion dates.
- These established progress benchmarks will allow teachers and students to assess the students' educational progress in meeting the course learning standards.
- At a minimum, students must turn in at least one assignment per week to maintain a status of "making monthly progress," but will need to complete all the instructor is asking for each week in order to complete the course on time.

### **Grading Scale: (Progress reports will be done monthly)**

- **A** (90-100%) Student demonstrates exemplary abilities through scores earned; student showed outstanding mastery of expected skills.
- **B** (80-89%) Student demonstrates adequate abilities through scores learned on assessments; student shows adequate mastery of expected skills.
- **C/P** (70-79%) Student demonstrates average abilities through scores earned; students showed average mastery of expected skills.
- **F** (69% or below) Student unable to demonstrate mastery of expected skills.

### **Relationships to other Content Areas**

- Completion of this course will require the student to integrate: mathematical, logical linguistic, social, historical, societal, technological, and writing skills.

### **Class Expectations:**

- **No personal electronic devices out during class unless approved by teacher**
- **All class rules of conduct and safety adhered to**
- **Students will be to class on time**