

Culinary Arts

Course Syllabus

2021-2022



St. Philip's College

Instructors: Chef Wong

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Course Description

An introduction to, and application of, fundamental cooking theories and techniques. The new knowledge and skills gained in this class will provide a foundation for a culinary career. You will be introduced to the fundamental concepts, skills and techniques of basic cookery and kitchen organization. Topics to be covered include:

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|----------------------------|-------------------------|---------------------|
| * Tasting | * Kitchen Equipment | * Knife Skills |
| * Classical Vegetable Cuts | * Stock Production | * Thickening Agents |
| * Soup Preparation | * Grand Sauces | * Timing |
| * Station Organization | * Palate Development | * Food Costing |
| * Ratios and Formulas | * Culinary French Terms | |

Course Objectives

The following course objectives have been identified as the most important skills to be reviewed and developed in this class. They will be performed with full assistance of the Chef-Instructors. By the end of the course, students should be able to...

- Demonstrate professional behavior;
- Manage time, space, and resources effectively in the kitchen;
- Communicate, work effectively, and cooperatively within a group;
- Demonstrate principles of food safety and sanitation through professional work habits;
- Properly identify and use small and large kitchen equipment, including hand tools; Perform basic knife cuts accurately and safely;
- Prepare and assess the flavor and quality of white stocks, clear and thick soups, grand sauces, and cold emulsion sauces;
- Define and explain terminology specific to this course; and accurately apply principles of mathematics to a written project.
- Demonstrate professional behavior while working with others;
- Organize a station and perform multiple tasks effectively and on a daily basis;
- Communicate and work effectively within a group;
- Demonstrate principles of food safety and sanitation by employing proper work habits at all times;
- Accurately and safely perform advanced knife cuts;
- Define and explain basic cooking methods used in the preparation of meat, poultry, fish, vegetables, starches and legumes;
- Prepare, taste and evaluate the flavor and quality of cooked meat, poultry, fish, vegetables, starches and legumes, as well as specialty soups;

Materials

For this class you will need a 1 inch binder with notebook paper, pen/pencil and a fully charged laptop. Aprons will be available in class but if you continue on in the culinary program you may want to purchase a bib style apron for yourself.

Evaluation

9-Weeks Grade:

40% Tests, quizzes, and projects

60% Classwork, participation (including attendance), and cooperation

Daily Work – Daily work will consist of activities and projects that will be completed in class; such as, notes, readings, questions, vocabulary, non-verbal representation of terminology and concepts, as well as daily attendance.

Labs – A lab experience allows the student to put into practice the principles of food preparation studied in class. Labs will be graded similarly to daily work, with the evaluation focused on planning, individual and group cooperation, as well as safety and sanitation. Following proper lab procedures will be an essential part of the lab grade. It is the responsibility of the team/students to clean their assigned station properly and thoroughly as well as present your product nicely plated.

Quizzes & Tests – Quizzes and/or tests will be given at the end of each unit. Tests may be written, practical, or project based and will be 40% of the cumulative grade.

Participation – Participation points will be awarded on a weekly basis as daily grades. Students are expected to participate in class in a cooperative manner.

Classroom Expectations

All students must follow the Bulldog Rules.

- Be courteous and respectful
- Be prepared and responsible
- Obtain a hall pass
- Be on time
- Keep hands, feet, and objects to yourself
- Observe and comply with the dress code

Culinary Arts Classroom Rules

- Eating is only permitted with teacher's permission
- No food or drinks allowed in classroom for any reason unless we made it
- Stealing of food product or materials will not be tolerated
- No running in classroom, lab and hallways
- Using cell phones during class time is not allowed
- Every student will clean designated area or kitchen per Health Dept. standards

Three Strike policy

Students that do not comply with the rules of Burbank or the Classroom expectations and rules will receive a strike. After three strikes I will follow with the consequence portion below.

Consequences

Students who do not comply with the Bulldog and Culinary Arts rules will receive the following consequences:

- Teacher/student conference
- Parent contact
- Counselor support
- Office Referral
- Suspended from participating in extracurricular activities dealing with culinary arts

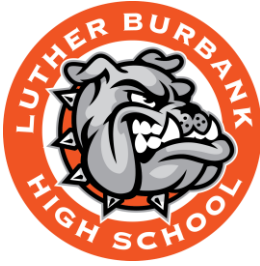
Tutoring

- After school as needed.

Make-up Work:

If a student is absent, it is the student's responsibility to collect materials from the "absence file folders". The student is then responsible for completing the work to get credit for the day they missed in a timely manner (2 days after the day missed).

Extra Credit/Community Service: Extra credit can be earned through participation in competitions and fundraisers, as well as participation in the various receptions and social events that are scheduled throughout the year before and after school.



Culinary Arts

Parent Information

Please complete and return this page to Chef Wong by Friday, August 20th.

I have read and agree to cooperate and follow the classroom rules and expectations.

Student Name (Print) _____ Period _____

Student Signature _____

I have read and agree to support what is expected of my child in this class.

Parent Name (Print) _____

Parent/Guardian Signature _____

Phone Number/s _____

Email Address _____

Best Time to Reach _____

Additional Information you want to provide

Food Allergies
