

Advanced Culinary Arts, Practicum in Culinary Arts

2019-2020

Instructor: Caitlyn (Cait) Gomez

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Conference: 1st Period

Room: Building 8, Rm.1411 & the Culinary Kitchen

Tutoring: Before School, FLEX period, as needed

Course Description: Students will study the fundamentals of safely cooking and baking items commonly prepared in food service operations such as seafood, poultry, meat, fruits, vegetables, grains spices and herbs, yeast and quick breads, and desserts.

Students are taught employability skills which include food production, interview techniques, written and verbal communication skills, and resume building. Additionally, practicum students will complete a mock “stage” (working kitchen interview) at the end of the year.

The classes are designed to be relevant and rigorous, to support understanding of academic and technical standards.

The purpose of this course is designed to prepare students to meet the requirements of the Culinary Arts Practicum course as determined by the state of Texas via the Texas Essential Knowledge and Skills (TEKS). Progress will be assessed through the student’s daily work, quizzes, tests, semester exams, food production and performance in the practicum.

Course Requirements:

According to the state of Texas, to receive credit for this course you must have no more than 10% absences. You will be denied credit for this course until the time is made up.

Proper classroom behavior is mandatory for learning and skill development to occur.

To successfully complete this course, the student is expected to master 70% of the Texas Essential Knowledge and Skills (TEKS). The assessment administered in the course will cover materials presented in class of learned through the internship, guest speakers, of community service sites.

Classroom and Kitchen Expectations:

- Students will arrive ready to participate and learn
- All equipment and materials will be used with safety in mind
- Constant adherence to strict food safety and sanitation standards is required
- All individuals in the kitchen will be treated with respect
- No phones in the kitchen, unless permission is given by the instructor
- It is the responsibility of the students to clean assigned area thoroughly before leaving the kitchen
- We will have cleaning and sanitation labs in addition to food labs

Lab participation: The expectation is that all students will participate in the cooking labs every day. If the student chooses to not cook that day because they do not want to cook, points will be taken from their professionalism grade in 5 point increments.

Each 9-Weeks Grade:

40% Tests, quizzes and projects

60% Classwork, food labs and professionalism

Semester Grade- All students are required to take a semester exam that will count for 15% of the semester grade.

Make-Up Policy: If a student is absent from class, they are responsible to request makeup work. Two days are given for every day of an unexcused absence before the assignment is considered late. All late work is deducted 20 Points after the two days allotted.

Course Content:

The Students will use the On Cooking textbook, along with Professional Skills for Work Place Success

Course Overview:

Certification: ServSafe Food Manager

Dual Credit Course with St. Phillips College

1st 9 Wks. - Sanitation and safety refresher. Vegetables and fruit identification and preparation. Herbs and spices, pasta and noodle making, cooking and storage of grains. Flavor identification and culinary discussion.

2nd 9 Wks.- Poultry cooking, styles of cooking proteins, pan sauces. Bread making- yeast and quick breads. Pie making. Menu planning and execution- line work and preparation, service. Beef butchering and preparation.

3rd 9 Wks.- Knife Skills and care refresher. Egg cooking, Seafood and shellfish preparation. Salads and salad dressings. ServSafe certification.

4th 9 Wks.- Resume preparation, interview practice. Pastry work and chocolate. Production of a food product and sales. Food costing.

**The syllabus serves as a guide for both the teacher and student; however, during the term, it may become necessary to make additions, deletions, or substitutions. Adequate notice will be provided to students of any necessary changes.*