

Culinary Arts 1 Syllabus

RCAS Policies/Procedures

Students will be required to follow all RCAS policies and procedures.

Course Description

Culinary Arts is an exciting and practical learning experience. Emphasis will be placed on the basics of the foodservice industry. Students will get the opportunity to advance their knowledge of food preparation and presentation while exploring the roles of foodservice workers. Critical evaluation of food properties and safety will be emphasized while preparing foods.

Grading

Points shall be awarded for assignments, projects, cooking labs, and tests. Points will be awarded and collected cumulatively throughout the semester.

90-100% A, 80-90% B, 70-80% C, 60-70% D

Textbook

Foundations of Restaurant Management & Culinary Arts Level 1 (Curriculum of the ProStart program offered by the National Restaurant Association)

Instructional Resources

SDMyLife.com
ServSafe Online Course – Food Handlers Certification

Essential Questions

1RMCA 1 Students will analyze career paths and professional practices within the food production and foodservice industries.

1RMCA 2 Students will demonstrate food and workplace safety and sanitation procedures.

1RMCA 3 Students will demonstrate industry standards in selecting, using and maintaining food production and foodservice equipment.

1RMCA 4 Students will demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs.

1RMCA 5 Students will demonstrate professional food preparation methods and techniques for menu categories to produce food products that meet customer needs.

1RMCA 6 Students will describe foodservice management and leadership functions.

1RMCA 7 Students will demonstrate internal and external customer service.

Essential Learning Intentions

How will students become aware of employment opportunities within the food service industry?
How will students demonstrate the knowledge and skills required for careers in the restaurant, food, and beverage industry?

How will students determine the basics of sanitation in a professional kitchen?

How will students assess food hazards and determine ways to prevent food hazards?

How will students assess workplace conditions and identify safety hazards?

How will students use large and small equipment in a commercial kitchen?

How will students maintain and use tools and equipment in a commercial kitchen?

How will students show the importance of costs, portion control, and availability of supplies when planning a menu.

How will students demonstrate the preparation skills of items commonly prepared in food service operations?

How will students show awareness of employers and employees establishing and maintaining professional boundaries.

How will students as employees abide by company rules and regulations. How will students demonstrate managers being responsible for informing employees of work-related expectations.

How will students analyze the concepts of customer service and determine the critical moments of good service?

How will students detail ways to achieve high rates of customer satisfaction?

How will students analyze how guests are affected by employee attitude, appearance, and actions?

How will students demonstrate types of table setting, dining, and service skills?