Culinary Arts I
Recommended Prerequisite: None
Grades Offered: 10-11
Credits: 1-2
Course Code:
MNPS Course Code:

Course Description

This course, which is the first level of Culinary Arts, prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities and by developing food preparation and service and interpersonal skills. This course provides laboratory facilities and experiences which simulate commercial food production and service operations as well as after school-based learning opportunities.

Course of Study

- Demonstrate leadership, citizenship, and teamwork skills required for success in school, community, and workplace
    - Cultivate positive leadership skills
    - Participate in Family, Career and Community Leaders of America or Skills USA-VICA as an integral part of classroom instruction
    - Assess situations and apply the decision-making process within the school, community, and workplace
    - Demonstrate the ability to work cooperatively with others
- Trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry
    - Analyze the evolution of the food production and service industry
    - Classify people in history who helped to shape the food production and service industry
- Evaluate career opportunities and career paths within the food production industry
    - Explain the tittles, roles, and functions of individuals engaged in food production and service careers, including opportunities for advancement
    - Investigate employment and entrepreneurial opportunities
    - Evaluate personal characteristics required for working in the food production and service industry
- Identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry
    - Implement the Hazard Analysis Critical Control Point (HAACP) system during all food handling processes
    - Comply with the Department of Health Rules and Regulations and Serve Safe Standards
    - Identify and categorize safety hazards and their prevention and treatment in the food production and service industry

    - Exhibit acceptable dress and personal grooming as identified by the food production and service industry
- Be able to identify, safely use, maintain, and store food service production equipment
    - Name each piece of equipment used in the food production and service industry
    - Demonstrate the correct equipment to use for a given task
    - Show evidence of proper safety procedures and OSHA (Occupation Safety and Health Administration) requirements when operating each piece of equipment
    - Clean and sanitize equipment properly*
    - Store equipment correctly
- Identify, select, use safely, and care for commercial tools in the professional kitchen
    - Identify commercial food service tools and related terminology
    - List abbreviations used in the food service industry
    - Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when using each tool
- Demonstrate commercial preparation skills for all menu categories to produce a variety of food products
    - Accurately identify various foods
    - Develop preparation skills for producing a variety of cold food products
    - Develop preparation skills to produce a variety of hot food products
    - Apply the fundamentals of baking science to the preparation of a variety of products
- Demonstrate employability skills required in the food production and service industry
    - Describe appropriate grooming techniques and apparel for job requirements
    - Analyze ways of dealing with stress and conflict in the workplace
    - Work as a team member to solve food service and production problems
    - Develop and demonstrate individual time management and work sequencing skills
- Apply math skills to food production and service operations
    - Measure ingredients using U.S. and metric system
    - Demonstrate proper money counting skills

Reading & Writing:

Incorporate in classroom activities and projects

Standards:

http://www.state.tn.us/education/cte/standardscurr/doc/fc_culinary1.pdf

Reading and Writing:

Incorporate in classroom activities and projects

Standards:

http://www.state.tn.us/education/cte/standardscurr/doc/fc_culinary1.pdf
Links:

http://www.state.tn.us/education/cte/fc/profcurr/doc/fc_culinary1_profstu.doc
http://www.state.tn.us/education/cte/fc/profcurr/doc/fc_culinary1_profclass.xls

Textbooks:

American Culinary Federation, Culinary Fundamentals, 2006, Pearson Prentice Hall Career and Technology (basal)

Johnson & Wells University, Culinary Essentials, 1st Ed., 2002 Glencoe/McGraw-Hill. (basal)

Recommended and/or Required Resources:

- SkillsUSA-VICA
- Family, Career and Community Leaders of America
- *Professional Development Program*
- P*ower of One Manual* (Family, Career and Community Leaders of America), Communication and Writing Skills
- Critical Thinking Skills
- SCANS (Secretary's Commission on Achieving Necessary Skills)
- *Leaders at Work* (Family, Career and Community Leaders of America)
- *Dynamic Leadership* (Family, Career and Community Leaders of America)
- Hospitality Education Center
- Teamwork and Leadership Skills
- National Restaurant Association
- American Culinary Federation
- Chamber of Commerce
- Tennessee Hospitality Education Center
- Employment Agencies
- *Career Connections* (Family, Career, and Community Leaders of America, *Leaders at Work* Family, Career and Community Leaders of America)
- American Hotel and Motel Association, Hospitality Business Alliance
- Wellness, Health, Biology, Chemistry, Hazard Analysis Critical Control Point
- OSHA, Serve Safe Standards, Nutrition and Foods I and II
- Department of Health Regulations