



COURSE SYLLABUS
CULINARY ARTS II
Fall 2022

PROGRAM TITLE: Culinary Arts II

DOE CODE: 5346

RECOMMENDED GRADE LEVELS: 11, 12

PREREQUISITES: Culinary Arts I

HIGH SCHOOL CREDITS: 3 per semester (6 total per school year)

ELECTIVE INFORMATION: Counts as a Directed Elective or Elective for all diplomas

HOW WCC CAN HELP MEET GRADUATION PATHWAYS:

Pathway 1

CTE elective high school credits
Technical Honors Diploma

Pathway 2

Work-Based Learning

Pathway 3

Technical honors diploma
Industry Certification
2 Advanced CTE Courses
Dual credits

INSTRUCTOR: Kristin Davis
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PROGRAM DESCRIPTION: Culinary Arts II prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Topics for this advanced program include basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. In Culinary Arts II, students are assigned more complex, independent projects and lead work teams. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the WCC Whitewater Landing restaurant. Students completing this program may continue their education in 2 and 4-year postsecondary degree programs or gain employment in a variety of food service occupations.

MAJOR LEARNING OBJECTIVES:

1. Connect baking theory and skills to develop proper techniques in baking.
2. Apply concepts of baking techniques to prepare high quality breads.
3. Apply concepts of baking techniques to prepare high quality pastry products.
4. Analyze nutrients and their functions to demonstrate preparation techniques for maximum retention of nutrients.
5. Evaluate guidelines and nutritional issues to adapt recipes and menus for specific dietary needs.
6. Evaluate methods for controlling costs and making purchasing decisions to ensure quality standards and profitability in the workplace.
7. Apply concepts of marketing and menu design to attract and retain consumers.
8. Analyze sustainability practices to promote and ensure conservation efforts in the foodservice industry.

REQUIRED TEXT/CURRICULUM MATERIALS:

- Foundations of Restaurant Management; Pearson

INDUSTRY CERTIFICATION AVAILABLE:

ProStart I National Certificate of Achievement
Testing required. Fees may apply. Qualifies for THD and Pathways Industry-Recognized Certification when paired with ServSafe Manager Certification from year I.

DUAL CREDITS AVAILABLE:

HOSP 104 Nutrition
Ivy Tech Community College 3 credits

HOSP 105 Introduction to Baking
Ivy Tech Community College 3 credits

METHODS OF INSTRUCTIONAL DELIVERY:

This course will be delivered using a variety of delivery methods. Lecture, class discussion, lab work, and individual and group exercises and activities will be used to deliver the class material.

EVALUATION METHODS:

- Classroom work
- Lab work
- ProStart certification exams
- Participation and attendance

GRADING CRITERIA:

Assignments are divided into three categories: Classwork (40%), Projects/Assessments (40%), and Work Ethic (20%). Work Ethic includes daily participation and engagement in the class.

GRADING SCALE:

A+	99-100%	C+	78-79%
A	92-98%	C	72-77%
A-	90-91%	C-	70-71%
B+	88-89%	D+	68-69%
B	82-87%	D	62-67%
B-	80-81%	D-	60-61%
		F	59% and below

ATTENDANCE AND DISCIPLINE:

WCC attendance and discipline policies will be followed as detailed in the Student Handbook.

REQUIRED CONSUMABLE MATERIALS AND EQUIPMENT:

- Student uniforms
- Student Kit
- 3-ring binder
- 5 tabs /dividers