



COURSE SYLLABUS
CULINARY ARTS I
Fall 2021

PROGRAM TITLE: Culinary Arts I

DOE CODE: 5440

RECOMMENDED GRADE LEVELS: 11, 12

PREREQUISITES: None

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 High School Diploma = Directed Electives

Pathway 2 Employability Skills = Work-Based Learning

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PROGRAM DESCRIPTION: A variety of opportunities and experiences are used to expose students to the areas of culinary arts and hospitality. Students gain experience in food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; food storage; basic culinary skills; culinary math; food preparation techniques; menu planning; food cost; use of tools and equipment; and serving. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the WCC “Class Act” restaurant. Intensive laboratory experiences with commercial applications are a required component of this program.

MAJOR LEARNING OBJECTIVES:

1. Establish a base knowledge of the hospitality industry related to a chosen career field.
2. Apply concepts of food safety and personal hygiene to ensure quality food service.
3. Evaluate design features and requirements for safe and sanitary facilities to establish compliance with local and federal regulatory agencies.
4. Implement appropriate emergency procedures to promote safety in the food service and hospitality workplace.
5. Apply and adapt basic culinary skills as needed to successfully utilize standardized recipes.
6. Apply concepts of culinary math principles to maximize efficiency and profitability in the workplace.
7. Select the appropriate products and techniques to demonstrate mastery in basic food preparation.

REQUIRED TEXT/CURRICULUM MATERIALS:

- Foundations of Restaurant Management; Pearson

INDUSTRY CERTIFICATION AVAILABLE:

ServSafe Manager Certification

Testing required. Fees may apply. **Does not** qualify for THD and Pathways Industry-Recognized Certification.

DUAL CREDITS AVAILABLE:

HOSP 101 Sanitation & First Aid

Ivy Tech Community College 2 credits

Testing required. Qualifies for THD and Pathway Dual Credits.

HOSP 102 Basic Food Theory & Skills

Ivy Tech Community College 3 credits

Co-requisite applies. Qualifies for THD and Pathway Dual 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
- ServSafe exam
- Dual credit projects and exams
- Participation and attendance

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

REQUIRED CONSUMABLE MATERIALS AND EQUIPMENT:

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

CLASS POLICIES:

1. Attend each day.
2. Communicate with your teacher when needed.
3. Put forth a good effort each day.
4. Stay on task.
5. Work well in assigned teams.
6. Do the work assigned in a timely manner.