



**COURSE SYLLABUS**  
**CULINARY ARTS II**  
Fall 2021

**PROGRAM TITLE:** Culinary Arts II

**DOE CODE:** 5346

**RECOMMENDED GRADE LEVELS:** 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 High School Diploma = Directed Electives

Pathway 2 Employability Skills = Work-Based Learning

Pathway 3 Postsecondary Ready = CTE Concentrator

Pathway 3 Postsecondary Ready = Dual Credit

Pathway 3 Postsecondary Ready = Industry-Recognized Certification

**INSTRUCTOR:** Kristin Davis  
kristindavis@fayette.k12.in.us  
(765) 825-0521 x22141

**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 "Class Act" 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.

**DUAL CREDITS AVAILABLE:**

HOSP 104 Nutrition  
Ivy Tech Community College 3 credits  
Testing required. Qualifies for THD and Pathway Dual Credits.

HOSP 105 Introduction to Baking  
Ivy Tech Community College 3 credits  
Pre-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
- ProStart certification 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.