



Culinary Foundations II

Instructor: Tina Tillotson
Plan Period: 1st Hour
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COURSE DESCRIPTION:

Ready to elevate your culinary journey? Culinary Foundations II, is the most advanced culinary offering. In this course you'll build on the skills acquired in Culinary Foundations I with a deeper dive into food safety and sanitation practices, advanced food preparation, and culinary artistry. Aligned with industry standards and the National Restaurant Association curriculum, this course emphasizes creativity in the kitchen and real-world learning. Whether you aim to pursue a career as a chef or refine your culinary skills, Culinary Foundations II will equip you with the advanced knowledge and techniques needed to thrive in the culinary arts. Students will have the opportunity to earn their ServSafe Food Handler's Certification with the National Restaurant Association. Get ready to impress with your newfound expertise!

PREREQUISITE: Must have passed Culinary Foundations.

Credit: 0.5 (Semester Course)

R-7 Goals for Family and Consumer Sciences Courses

A Family and Consumer Sciences (FCS) graduate is an individual who has the essential skills necessary to effectively collaborate, communicate, and think critically throughout their life. Through real world learning experiences, students will gain the confidence to be life and career ready. The skills taught in FCS classrooms are used both in personal and professional lives to enhance an individual's positive impact in their families, communities, and careers.

INSTRUCTIONAL PHILOSOPHY: Participation in Culinary Foundations II is based on:

- student-centered curriculum with emphasis on hands-on involvement,
- focus on practical problem solving skills in real-life applications,
- activities that build skills for family, workplace, and community settings,
- activities that aid students in planning the transition from school to career,
- increased involvement in developing basic academic educational goals for all learners,
- a learning environment, including process-based learning, that meets developmental needs of students.

MAJOR COURSE UNITS:

- Industry Practices: The learner will explore professionalism in culinary industry, back of house jobs, and types of restaurants
- ServSafe Industry Recognized Certification: The learner will participate in ServSafe education, training and industry recognized certification.
- Restaurant and Foodservice Workplace Safety: The learner will consistently implement workplace safety.

- Restaurant and Foodservice Management: The learner will be able to utilize foodservice principles to ensure quality customer service and front of the house careers. Styles of service will be explored.
- Introduction to Menu and Costing: The learner will be able to identify different types of menus, food costing processes, and costs that affect business profits.
- Culinary Exploration & Plating: The learner will be able to create salads, sandwiches, soups, stocks, and sauces using the proper techniques. They will continue to explore cooking methods and culinary techniques. An emphasis will be placed on professional plating techniques.
- Career Readiness: Students will be assessed on their knowledge and application of career readiness skills (ie. communication, teamwork, work ethic, ethical behavior/leadership, time management, etc.).

TEXT: Foundations of Restaurant Management & Culinary Arts, Year One (copyright 2018)

ASSIGNMENTS/PROJECTS:

1. **ServSafe Food Handler's Certification** – National Restaurant Association, industry endorsed certification. Students will participate in the ServSafe educational training and take the exit exam for certification.
2. **Catering Events, Culinary Competitions, and FCCLA** - Students will be required to participate in catering events, culinary competition preparation, and FCCLA in-class activities throughout the semester.
3. **Culinary Labs**- Students will perform preparation techniques required to prepare foods in the lab setting. Labs are ongoing throughout the semester and play a key role in the students' learning. If students are absent on lab days or unable to cook, they may make up labs (up to 3) by preparing the same recipes at home as prepared in class. Students will be allowed 2 weeks to make up a missed lab unless special permission is given for extenuating circumstances. Students are expected to maintain a 70% or above to participate in labs. If a student falls below this score or has missing work from the week before, they may be required to work on missing work on the lab day and will be expected to make up the missed lab at home.
4. **Career Readiness Skills Assessments**- Students will be assessed on their knowledge and application of career readiness skills (ie. communication, teamwork, work ethic, ethical behavior/leadership, time management, etc.).
5. **Exams & Assessments**- Each unit of study will conclude with a unit assessment that may include an exam with a variety of test questioning techniques, skills assessment, or project-based assessment.
6. **Assignments**- Daily classwork, homework assignments, presentations, projects, and research, as assigned.
7. **Semester exam**- An industry-recognized credential exam in Culinary Arts through AAFCS will be administered as the semester exam.

ASSESSMENT PLAN: Grades will be figured using the school approved grading scale. Grades are cumulative throughout the semester. Remember that unexcused absences and tardies will negatively affect your grade so regular attendance is important.

All assignments are assigned points and are weighted in the following manner:

- Assignments, Labs, Projects, & Assessments- 90%
- Semester final 10%

Parents may access grades on PowerSchool. Grades will be updated electronically every 7-10 business days. Students who are absent will be given a 0% on assignments until they are completed.

SUPPLIES: You are expected to bring paper, pencil/pen, any specific assignment supplies and your charged chromebook to class each day. You may volunteer to bring in extra ingredients for selected foods labs. All other lab materials are provided. If you miss a lab you will be responsible

for making up the lab at home with your own equipment and ingredients. Additionally, if students want to take finished food product home, please bring a reusable container on lab days.

TUTORING/EXTRA HELP PLAN: By appointment, as arranged with the instructor during Bronco Time, between 7:00 – 7:25 a.m., OR 2:20-3:00 p.m.

A+ COMPETENCIES: 1. Demonstrate knowledge of SafeServ and OSHA practices and apply to food handling preparation and serving. 2. Demonstrate appropriate preparation methods and attractive methods of serving food. 3. Demonstrates knowledge and computation skills for recipe conversion, food costs and profit level.

MAKE UP/LATE WORK POLICY: Make-up work for all absences is the responsibility of the student. Students are to make arrangements with their teacher for work missed upon return to school. **One class day for make-up is allowed for each class day absent.** The Family and Consumer Sciences late work policy states that all work is due on the date specified. Late assignments will be deducted 10% each day after the due date up to 50% (Five days late), then it will not be accepted. Electronic submissions must be made by 11:59 pm on due date. Final Exams must be taken during scheduled exam time unless protocols for taking early final exams is taken. Students who are sick during final exam time must notify the instructor PRIOR to scheduled exam and provide a medical note to take exam at a later scheduled date.

ATTENDANCE/TARDY POLICY ON LAB DAYS: If you are tardy more than **five** minutes past the bell, you will receive a **10 point grade deduction** on your overall score on the lab. If you have an **unexcused absence**, you will be able to make up the lab at home with a **15 point grade deduction**.

AI STATEMENT: All work submitted in this course must be your own. Contributions from anyone or anything else, including AI sources, must be properly quoted and cited every time they are used. Failure to do so constitutes an academic integrity violation. Consequences for violation of the school's academic integrity standards can be found in the student handbook.

EXTRA CREDIT: When a student cooks at home, students should take pictures of the process and the product, and complete the "Cooking at Home" extra credit form (found in Schoology). Students can earn up to 25 points extra credit each time they cook and are allowed to do this FIVE times throughout the semester.

PERSONAL ELECTRONICS POLICY: All personal electronics should be put away at all times. Personal electronics include cell phones, but also includes headphones, earbuds, gaming devices, and other non-school provided electronics.

BATHROOM POLICY: Students will be allowed to go to the bathroom through teacher discretion. Otherwise, the bathroom is to be used before or after class during their passing period. The bathroom CANNOT be used during lab days as students should be participating in labs. Students will use SecurlyPass to request bathroom passes. Only one student can be on a pass at any one time.

CHROMEBOOKS: Chromebooks should be charged and ready for daily use. Chromebooks will only be used for instructional purposes such as student collaboration, daily learning activities, research, and presentations. If a student is not prepared for class, the commitment process will be utilized. Refer to student guidelines for specific chromebook usage and regulations.

FCCLA: FCCLA is a national organization that builds strong leaders in families, careers and communities. All students enrolled in Culinary Arts 1 will participate in class FCCLA projects; students choosing to become affiliated, by paying dues, may take part in regional, state and national meetings and competitions.

