

Advanced Culinary Arts Syllabus

School Year: 2025–2026

Instructor: Laura Anderson

Grade Level: 10–12

Course Length: Full Year (2 Semesters)

Prerequisites: Introduction to Culinary Arts

Software & Tools: Google Workspace, Canva, recipe cost calculators, guest speaker sessions, field trip opportunities (if available), kitchen equipment and culinary tools

Course Description

This advanced-level course builds upon foundational culinary knowledge and prepares students for careers or postsecondary education in the foodservice industry. Students will refine cooking techniques, learn food cost control, apply advanced plating and baking skills, and take leadership roles in team cooking environments. Emphasis is placed on professionalism, creativity, efficiency, and real-world culinary applications.

Semester 1: Culinary Leadership & Skill Development

Unit 1: Culinary Leadership & Kitchen Management

- Roles and responsibilities of kitchen brigade leadership
- Scheduling and task management
- Team communication and time efficiency
- Problem-solving during service

Unit 2: Advanced Cooking Techniques

- Braising, roasting, grilling, pan-frying
- Emulsifications and reductions
- Timing multiple components for meal service
- Use of specialty tools and equipment

Unit 3: Advanced Knife Skills & Butchery

- Precision cuts and knife safety review
- Poultry fabrication
- Basic meat and fish butchery
- Trimming and portioning

Unit 4: Global Cuisine & Cultural Awareness

- Flavors and ingredients from around the world
 - Cooking methods by region
 - Cultural traditions and food customs
 - International themed cooking labs
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Semester 2: Culinary Applications & Career Readiness

Unit 5: Advanced Baking & Pastry Arts

- Yeast breads and laminated doughs
- Cakes, tarts, and plated desserts
- Chocolate work and sugar decoration
- Advanced piping and presentation techniques

Unit 6: Catering & Quantity Food Production

- Batch cooking and scaling recipes
- Menu planning for events
- Buffet and banquet setup
- Roles in a catering team

Unit 7: Restaurant Simulation & Pop-Up Labs

- Designing a menu and concept
- Station assignments and timing
- Marketing and presentation
- Full-service pop-up restaurant experience

Unit 8: Industry Certifications & Portfolio Development

- ServSafe® Food Handler or Manager prep
- Résumé and interview workshops
- Portfolio of recipes, photos, and reflections
- Career exploration and guest panels

Assessment Breakdown

- **Daily Grades = 40%**
 - **Test Grades = 60%**
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Learning Outcomes

By the end of the course, students will:

- Demonstrate mastery of advanced culinary techniques
- Lead peers in foodservice operations and labs
- Create dishes inspired by global cuisine
- Execute a catering or restaurant-style event
- Build a professional culinary portfolio
- Prepare for entry-level food industry work or continued education