

School: Plymouth Regional High School
Department: CTE
Teacher: Mrs. Patricia Rollins
E-Mail: Prollins@pemibaker.org

Course Syllabus for 2024-2025

Course Title	Culinary Arts II
Length of Course	1 Year, every day (2 credits)
Prerequisite(s)	Successful completion of Culinary Arts I
Course Description	Culinary Arts II focuses on classic food preparation techniques emphasizing food-handling safety and sanitation in the food service industry and experience in all areas of restaurant/food service management. We have an articulation agreement with NH Technical College in Berlin aligning our curriculum with theirs.
Vision of the Graduate	Pride and tradition, two cornerstones in the foundation of our school culture, are a legacy from our past and a vision for our future. Plymouth Regional High School is committed to preparing students to become productive and engaged citizens in a global community. Therefore, in addition to acquiring a core body of knowledge through the local curriculum that reflects state and national standards, all students will develop the following skills and dispositions.

Practical Skills and Personal Growth

- Develop viable skills that support success in the workforce
- Become a self-directed and adaptable lifelong learner
- Pursue interests and passions
- Reflect on successes and failures with resilience, tenacity, flexibility, and perseverance

Responsibility and Respect

- Demonstrate responsibility for one's own mental, physical, and financial wellness
- Take ownership of learning and behavior
- Show reliability for tasks, time, and ideas
- Exhibit honesty, integrity, empathy, fairness, and respect

Innovation and Critical Thinking

- Explore and design innovative solutions to complex and authentic problems
- Engage in creative expression

- Think creatively to transfer knowledge and apply skills to new situations
- Critically interpret, analyze, synthesize, and apply information

Diversity and Awareness

- Value diverse opinions, ideas, and abilities
- Recognize and respect other cultural perspectives
- Engage in new experiences to gain awareness
- Demonstrate civic, social, environmental, and global responsibility

Engagement and Communication

- Impact the community positively through service and/or leadership
- Collaborate effectively to produce a unified product
- Speak and write for authentic purposes
- Listen actively for understanding

Text

ServSafe Essentials, NRA

Pearson Foundation of Restaurant & Culinary Arts Level Two and Workbook Second Edition

Units and Topics Covered in ServSafe 7th Edition Textbook

ProStart Foundations of Restaurant Management and Culinary Arts Level 2 Textbook

- Updating Your Portfolio. Resume, Personal Data Sheet, References, Certificates
- ServSafe. National sanitation certificate program, an industry-standard credential
- Review. Kitchen set-up, sanitation procedures, large equipment, safety, small wares, basic cooking principles, the recipe, menus, mise en place, stocks & sauces, soups, meats & game, poultry & game birds, fish & shellfish, vegetables, starches, salads, sandwiches & hors d'oeuvre
- Introduction to Marketing
- Menu Management
- Eggs and Dairy Products
- Breakfast Cookery
- Fruits
- Vegetables
- Potato, Grains and Pasta
- Introduction to cost control
- Food Costing
- Labor Costing
- Purchasing
- Building Successful Teams
- Sustainability
- Introduction to Nutrition
- Components of Healthful Menus
- Meat
- Poultry
- Seafood
- Yeast Bread

- Cakes and Pies
- Desserts
- Plating and Garnishing

Skills	Reading, following written and oral directions, changing yield, formula and costing calculations, food preparation skills, creative applications of food preparation, knife skills, and management skills.
Writing	Students will learn technical writing for standardized recipes, will write weekly journals, the short answers to some test questions, lab reports, class notes, resume
Assessments	Students will be graded on various tests, quizzes, practicals, homework and classwork assignments, projects, labs and catering functions, equipment management, chef du jour performance, and café days.
At the end of this course, students will be prepared for:	Independent functioning in a commercial kitchen, an entry-level (or higher) position in the food service industry, and a post-secondary culinary arts program.

Grading Criteria:

Projects, Labs-30%
Homework/ Binder –30%
Tests -20%
Class Participation-20%

CLASS EXPECTATIONS:

1. Students will acquire information.

Reading textbooks, cookbooks, and culinary periodicals
 Observing teacher demonstrations
 Hands-on experience in a commercial kitchen
 Classroom lectures, course notes, handouts, videos, and
 Researching material.

2. Students will critically think and problem-solve.

Organizing collected information
 Analyzing data to draw conclusions
 Applying learned information to hands-on situations
 Costing menu items and figuring out pricing
 Creating recipes from two or more sources, substituting ingredients
 Managing the cafe

3. Students will demonstrate effective communication.

Technical reading and writing of standardized recipes
 Following written and oral directions

Incorporating the technical terminology into oral and written responses and recipes
in the role of chef du jour and kitchen worker

4. Students will demonstrate the skills necessary to be active and responsible members of society.

Participating in daily in-class activities and adhering to accepted codes of conduct

Working together with peers and demonstrating teamwork skills

Giving freely of time and energy to successfully operate the café and catering functions

Homework site:

Google Classroom

Google Classroom code will be provided on the first day of school. This will provide you with agendas for the week, upcoming activities and events, shared lab photos, and industry-related information. I will post job opportunities and other information on Google Classroom.