

Course Description: CULINARY

This course focuses on culinary skills that are invaluable for the student interested in pursuing a career in the Hospitality - Food and Beverage industry or to enhance skills for the food enthusiast. Customer service, food service management, safety and sanitation, use of equipment, standardized recipe use and basic cooking techniques are explored. Culinary is a dual credit course articulated with MPTC - SAFETY AND SANITATION providing skills and knowledge to prepare, serve safe and wholesome food to the public, work in a safe environment and maintain sanitary facilities and equipment.

Adopted Course Primary Resource	Supplementary Resources
<ul style="list-style-type: none"> • Text: Culinary Essentials Johnson & Wales • MPTC Coursebook Servsafe Manager 	<ul style="list-style-type: none"> • Text: Foundations NRA • Relative Video, Research resources as per unit

Standards Addressed In The Course (Note Essential Standards)		
FPS1.a: Analyze career paths within the food production and food services industries.	FPS1.a.8.h FPS1.a.9.h	Summarize education and training requirements and opportunities for career paths in food production and services. Analyze the effects of food production and service occupations on local, state, national and global economies.
FPS1.b: Demonstrate food safety and sanitation procedures	FPS1.b.20.h FPS1.b.21.h FPS1.b.22.h FPS1.b.23.h FPS1.b.24.h FPS1.b.25.h FPS1.b.26.h FPS1.b.27.h FPS1.b.28.h	Employ food service management safety/sanitation program procedures. Use knowledge of systems for documenting, investigating, reporting and preventing foodborne illness. Use Hazard Analysis Critical Control Point (HACCP) and crisis management procedures during food handling processes to minimize the risks of food borne illness Practice good personal hygiene/health procedures. Demonstrate proper purchasing, receiving, storage and handling of both raw and prepared foods. Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods and fish sources and other food products. Use Occupational Safety and Health Administration's (OSHA) Right to know Law and MSDS.

	FPS1.b.29.h	Demonstrate ability to maintain necessary records to document time and temperature control, HACCP, employee health, maintenance of equipment and other elements of food preparation, storage and presentation.
FPS1.c: Demonstrate industry standards in selecting, using and maintaining food production and food service equipment.	FPS1.c.9.h FPS1.c.11.h FPS1.e.26.h	Operate tools and equipment following safety procedures and OSHA requirements. Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware and utensils to meet industry standards and OSHA requirements. Demonstrate professional skills in safe handling of knives, tools and equipment
FPS1.e: Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customers needs.	FPS1.e.27.h FPS1.e.28.h FPS1.e.29.h FPS1.e.37.h	Demonstrate skills for a variety of cooking and baking methods. Utilize weights and mDemonstrate professional skills in safe handling of knives, tools and equipment. Demonstrate skills for a variety of measurement tools to demonstrate knowledge of portion control and proper scaling and measurement. Apply the fundamentals of time, temperature and cooking methods to cooking, cooling, reheating and holding of foods. Demonstrate professional plating, garnishing and food presentation techniques.
----- -FPS1.f: Demonstrate implementation of food service management and leadership functions.	FPS1.f.12.m FPS1.f.13.h FPS1.f.15.h FPS1.f.16.h FPS1.f.19.h	Apply principles of purchasing, receiving, issuing and storing in food service operations. Practice inventory procedures including first in/first out concept, date marking and specific record keeping. Examine the areas of risk management and legal liability within the food industry. Apply human resource policies including rules, regulations, laws, hiring, compensation, overtime, discrimination and harassment. Implement marketing plan for food service operations.

Units of Study (Sequenced)	Standards Associated	Key Learning Targets & Essential Vocabulary	Essential Question(s)	Pacing
Career Paths within the foodservice and hospitality industry.	FPS1.a.8.h FPS1.a.9.h	<ul style="list-style-type: none"> *Define and have a general understanding of the hospitality industry. *Explain the roles and functions of individuals engaged in food service and hospitality industries. *Analyze opportunities for employment and entrepreneurial endeavors. *Summarize education and training requirements. *Demonstrate fundamentals for career success. <p>Vocabulary: hospitality industry, cuisine, non commercial operation, profit, quick-full service restaurant, fine dining, cafeteria catering, entrepreneur, franchise, overhead cost, employer recruiter, food service consultant, kitchen brigade, cross train, line cook, sous chef, pastry chef, prep cook, garde manger, executive chef, research chef, culinary scientist, food service director, catering director, kitchen manager, dining room supervisor, restaurant manager, purchaser, vendor, sales rep, certification, entry level, apprentice, job rotation internship, work ethic, teamwork, leadership,</p>	<p>What is Hospitality?</p> <p>What are the rewards and demands of the Food Service/Hospitality industry?</p> <p>How can you prepare for a Food Service/Hospitality career?</p>	1 week
Safety and Sanitation Standards MPTC SAFETY AND SANITATION	FPS1.b.20.h FPS1.b.21.h FPS1.b.22.h FPS1.b.23.h FPS1.b.24.h FPS1.b.25.h FPS1.b.26.h FPS1.b.27.h FPS1.b.28.h	<ul style="list-style-type: none"> *Providing safe food / The micro world *Food Contamination, Food allergens and Food borne illnesses *Flow of food, purchasing and receiving, storage. *Preparation and service *Food safety management systems HACCP principles *Sanitary facilities and pest management *Food safety regulations and employee training *Demonstrate/apply all safety and sanitation principles in a lab setting. <p>Vocabulary: Food handler, hygiene, protective clothing, hair restraint, hand sanitizer, flow of food, HACCP, critical control point, internal temperature, calibrate, record keeping, receiving, storage, shelf life, first in first out, holding, shucked, processing, pasteurized, produce, perishable, food prep, holding, recycle.</p>	<p>What does it mean for our food to be safe?</p> <p>Where, when and how is our food supply vulnerable to contamination?</p> <p>What are the effects of foodborne contamination?</p> <p>Whose responsibility is it to keep our food supply safe?</p>	Ongoing
Selecting, using and maintaining	FPS1.c.9.h FPS1.c.11.h	<ul style="list-style-type: none"> *Explain the roles of the different stations in a professional kitchen. 	What kitchen tools/equipment are needed in a professional kitchen and	Ongoing

food service and food production equipment.		<ul style="list-style-type: none"> *Categorize the different types of professional receiving, storage and clean-up equipment. *Evaluate the uses of holding and service equipment. *Demonstrate basic knife skills and safety. *Select appropriate tools and smallwares for specific tasks. *Demonstrate maintenance, sanitation and care of equipment. <p>Vocabulary: Stainless steel, tang, rivet, bolster, serrated, pare, chiffonade, rondelle, diagonal, roll cut, julienne, batonnet, brunoise, whetstone, smallwares, hand tools, weight, volume, cookware, heat transfer,</p>	<p>how do they contribute to product outcome?</p> <p>How are kitchen tools/equipment sanitized and maintained?</p> <p>How does a well organized and properly outfitted kitchen promote efficiency and safety in food production?</p>	
Culinary and Baking Applications	FPS1.e.27.h FPS1.e.28.h FPS1.e.29.h FPS1.e.37.h	<ul style="list-style-type: none"> *Compare and contrast different cooking methods. *Demonstrate dry cooking techniques. *Demonstrate moist cooking techniques. *Demonstrate combination cooking. *Describe the varieties and uses of seasonings and flavorings. *Develop understanding of Bakeshop Formulas and production. *Produce a variety of pastry and desserts <p>Vocabulary: bake roasting, sear, sauteing, stir frying, wok, frying, pan fried, broiling, seasoning,flavoring, extract, zest, condiments, stock, base, white stock, brown stock, sauce, mother sauces, roux, gravy, clarified butter, scaling, convection oven, springform pan, sheet pan, mold, ring, leaven g, dough, cut in, knead, sift, whip, stir, fold, cream, blend, gluting, crumb, bench rest, punch, pour batter, drop batter, tunnels, streusel, dust, fluting,</p>	<p>How does cooking alter food?</p> <p>Why is learning which seasonings and flavorings work well with certain food Items an important skill?</p> <p>Why do you think baking requires precise measurement and accuracy?</p> <p>What are the various types of desserts and how are they produced?</p>	16 weeks ongoing
Quality food service management.	FPS1.f.12.m FPS1.f.13.h FPS1.f.15.h FPS1.f.16.h FPS1.f.19.h	<ul style="list-style-type: none"> *Develop qualities necessary to be an effective manager. *Implement work site rules, laws and regulations. *Practice inventory procedures. *Understand quality customer service. <p>Vocabulary: Inspection, food code, material data sheet, harassment, regulation, human resources, inventory, clientele,</p>	<p>What are the differences between employee and management positions?</p> <p>What are the qualities of a successful manager?</p> <p>What are the responsibilities of the various food service agencies and administrations?</p>	1 week