



Advanced Culinary Syllabus 2025 - 2026

Patenaude

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Course Description:

This course is designed for students who have successfully completed Culinary Arts and Baking for Culinary Arts and wish to further develop their culinary knowledge and technical skills. Students will engage in advanced cooking and baking techniques, recipe development, menu planning, and food presentation with an emphasis on professionalism and efficiency in the kitchen. The course integrates culinary artistry with industry-based standards, encouraging students to problem-solve, collaborate, and demonstrate leadership in a lab setting. Career exploration in food service and hospitality is incorporated, along with opportunities to practice employability skills. Advanced Culinary Arts serves as a foundation for postsecondary studies and careers in culinary arts, hospitality, and food service management.

Course Outline:

Kitchen Safety, Sanitation, and Leadership
Advanced Cooking Methods
Baking and Pastry Skills
Soups, Sauces, and Knife Skills
International and Regional Cuisine
Menu Planning and Food Presentation
Catering and Event Preparation
Careers in Culinary Arts

Primary Resources:

Google Classroom
OnBaking Textbook

Grade Breakdown:

Semester Grade	Practice	Formative	Summative
80%	10%	45%	45%
20%	Semester Exam		

Grading Scale:

Grade	Percent	Grade	Percent	Grade	Percent
A+	97-100	B	83-86	C-	70-72
A	93-96	B-	80-82	D+	67-69
A-	90-92	C+	77-79	D	63-66
B+	87-89	C	73-76	D-	60-62
F Below 60					

Late Work/Missing Work Policy:

Mukwonago Area Schools believes that feedback is an integral component to student success in teaching and learning. Mukwonago High School expects that all students will turn in work by the intended due date to receive full credit and necessary feedback. Students will have the opportunity to turn in practice and formative assessments up to 2 school days late to receive partial credit.

- **Full Credit:** Students *might* receive full credit if the practice or formative assessment is turned in on the due date.
- **Partial Credit:** Students will receive partial credit if the practice or formative assessment is turned in up to two school days after the due date.
- **Zero Credit:** practice or formative assessment can be turned in past the two days to remain eligible for reassessment; however, no credit will be given.

Assessment Policy:

Assessments are used to measure student learning of essential learning standards within a unit of instruction.

Cumulative Assessments (Ex. Projects, Essays, Presentations, Semester Exams): These end of unit assessments are final products of learning in which students have had several opportunities to make adjustments based on feedback. Retakes are not provided for these types of end of unit assessments. ***Not eligible for retake**

Summative Assessments (Ex. Test): This end of unit assessment uses various types of questions that students have studied but not previously seen. Students are eligible to reassess if the following criteria are met: practice and formative assignments for the unit have been completed and turned in prior to the summative assessment, student meets with their teacher to schedule a reassessment, and demonstrates relearning within 2 weeks of receiving the original assessment. The reassessment grade will replace the original summative grade, regardless if the new grade is lower than the original assessment. ***Eligible for retake**

Materials/Supplies needed:

- ☐ Charged device
- ☐ Pencil
- ☐ Notebook

Expectations & Classroom Conduct:

Respect others' opinions and beliefs.

Ask questions if you don't understand.

Treat each other with kindness.

Communicate.

Follow lab procedures and code of conduct.

If absent, check google classroom, email Mrs. Patenaude, or check in with me before if it's a planned absence.

Tardiness will be tracked in Infinite Campus (IC), and the following steps will be taken for each occurrence:

1st Tardy: Verbal warning

2nd Tardy: 10-minute detention with the teacher (must be served within 2 days) and parent contact; administration will be notified through Educlimber.

3rd Tardy: Teacher will submit an IC office referral. Administration will meet with the student, assign an after-school detention, and contact the parent.

4th +: The teacher will submit an office referral in Infinite Campus (IC), and administration will determine appropriate consequences at their discretion.

Academic Honesty:

The Mukwonago Area School District emphasizes the importance of academic honesty and integrity as essential to education. Students are expected to complete and represent their work truthfully and are held accountable for academic

misconduct, including cheating, plagiarism, and misuse of artificial intelligence. Teachers review the academic honesty policy at the start of each course. Consequences for dishonesty vary by offense: the **first offense** results in a zero on the assessment, parent contact, administrative review, and permanent ineligibility for National Honor Society; the **second offense** leads to another zero, a parent meeting with administration, and ineligibility for valedictorian or salutatorian honors; a **third offense** results in withdrawal from the course with a failing grade or audit status, and loss of honors pass privileges.

Tips for Success:

Lab team communication: Share responsibilities and support one another: clear, respectful communication keeps the kitchen running smoothly.

Note-Taking

- Write down recipe steps, teacher demonstrations, and tips from class discussions.
- Highlight or star key techniques (e.g., how to fold egg whites, the creaming method).
- Sketch diagrams if it helps you visualize tools, equipment setup, or plating.
- Keep recipes organized in your binder or digital portfolio.

All Mukwonago policies & procedures will be followed and enforced in this class as outlined in more detail in the [Mukwonago High School Student and Parent Handbook](#).