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| ***Date*** | **Unit** | **Subject/Objective** | **Assignment/Reference** |
| ***Aug. 26*** |  | **Course Orientation** | **Forms** |
| ***Aug. 27-28*** | **2.0** | Examine career opportunities in the culinary and hospitality industry. | Pre-Test/Complete given assignments |
| ***Aug. 29*** |  | **2.01** Examine trends in the culinary and hospitality industry. | 8/29-30-Complete given assignments |
| ***Aug. 30*** |  | **2.01** Examine trends in the culinary and hospitality industry. | Complete given assignment  8/30-Turn in weekly Warm-UP |
| ***Sept. 2*** |  | **HOLIDAY NO SCHOOL** |  |
| ***Sept.3-4*** |  | **2.02** Examine trends in the culinary and hospitality industry. | Cafeteria Tour/Research current trends |
| ***Sept. 5*** |  | **2.02** Examine trends in the culinary and hospitality industry. | Careers In Culinary Arts “BINGO” |
| ***Sept. 6*** | **2.0** | **Objective 2.0**. **Test** | **Objective Test/Warm up** |
| ***Sept. 9*** |  | Organization of appliances, dishes, pots, pans, and all kitchen supplies | Organization of appliances, dishes, pots, pans, and all kitchen supplies |
| ***Sept. 10*** |  | **Library/Media Center** | **Scenario/Research Media Center** |
| ***Sept. 11*** | **1.0** | **1.01** Utilize communication skills in the industry. | 1.0 Obj. Pre-Test/Math Skills/Menu Developing/Costing/Scenario/Telephone Order/Etiquette/ServSafe handout/additional assignments |
| ***Sept. 12*** |  | **1.02** Summarize positive work ethics used in the culinary arts and hospitality industry. | Culinary Professional Skills Word Scramble/Work Ethic Traits in the Culinary Industry/Effectiveness of Teamwork |
| ***Sept. 13*** |  | **1.02** Summarize positive work ethics used in the culinary arts and hospitality industry. | Telephone etiquette/additional assignment (ServSafe)/culinary handout |
| ***Sept. 16*** | **TEST** | **Objective 1.0 Test** | **Objective Test/Warm UP** |
| ***Sept. 17*** |  | Library/Media Center |  |
| ***Sept. 18*** | **3.0** | **3.01** Outline food safety issues | Obj. 3.0 Pre-Test/”Who Am I” |
| ***Sept. 19*** |  | **3.02** Summarize types of food contaminants | Foodborne Illness Agents |
| ***Sept. 20*** |  | **3.03** Explain foodborne contaminants and food allergies | Identify the Contaminant/Magic Gloves |
| ***Sept. 23*** |  | **3.04** Review food handler’s responsibilities in preventing contamination in food. | Infectious and Communicable Disease Transmitted through Food/ Which is Best? |
| ***Sept. 24*** |  | **Library/Media Center** | **Research/Portfolio** |
| ***Sept. 25*** | **3.0** | **Objective 3.0 Test** | **Objective 3.0 Test/Warm Up** |
| ***Sept. 26*** | **4.0** | **4.01** Explanation and procedures involved in purchasing, receiving, and inspection food | Objective 4.0 Pre-Test/Chapter 1 Outline |
| ***Sept. 27*** |  | **4.02** Examine food storage guideline | Chapter 1-Answer Questions/Define terms |
| ***Sept. 30*** |  | **4.03** Apply safety procedures involved in food preparation | Temperature Log/Temperature Teasers/Hand Washing Technique/Infectious Communicable Disease Transmitted Through Food. |
| ***Oct. 1*** |  | **Library/Media Center** | **Research/Portfolio assignment** |
| ***Oct. 2*** |  | **4.04** Determine rules for holding and serving food safely | Temperature of Storage and Holding Equipment/Temperature Log for all Food |
| ***Oct. 3*** |  | **LAB** | **LAB** |
| ***Oct.4*** |  | **4.05** Interpret the HACCP Concept | Presentation/Handout |
| ***Oct. 7*** | **4.0 TEST** | **Objective 4.0 Test** | **Objective 4.0 Test/Warm Up** |
| ***Oct. 8*** |  | **Library/Media Center** | **Research/Portfolio assignment** |
| ***Oct. 9*** | **5.0** | **5.01**-Outline facility sanitation and pest management | Sanitation and Safety Inspections  Culinary Essentials Lab Manual |
| ***Oct. 10*** |  | **LAB** | LAB |
| ***Oct. 11*** |  | **5.02** Discuss food service inspection process | What to Do When s Health Inspector Visits/Inspection Checklist/Food Handling |
| ***Oct. 14*** |  | **Objective 5.0 TEST** | **Objective 5.0 TEST/Warm UP** |
| ***Oct. 15*** | **6.0** | **Library/Media Center** | Research/Portfolio assignment |
| ***Oct. 16*** |  | **6.01** Summarize major causes of accidents and procedures for preventing them | Develop a rubric on checking kitchen station for fire safety hazards/Preventing Accidents and Injuries |
| ***Oct. 17*** |  | **LAB** | **LAB** |
| ***Oct. 18*** |  | **6.02** Summarize appropriate first aid procedures and emergency situations | RACE/ PASS WORK SHEET |
| ***Oct. 21*** | **Test** | **Objective 6.0 Test** | **Objective 6.0 Test/Warm UP** |
| ***Oct. 22*** |  | **Library/ Media Center** | Research/Portfolio assignment |
| ***Oct. 23*** | **7.0** | **7.01** Identify standard measuring equipment and hand tools | Handout/Large Equipment Word Scramble |
| ***Oct. 24*** |  | **LAB** | **LAB** |
| ***Oct. 25*** |  | **7.01** Identify standard measuring equipment and hand tools | Measuring handout |
| ***Oct. 28*** |  | **7.02** Identify standard cookware | Chapter Outline |
| ***Oct. 29*** |  | **Library/Media Center** | **Research/Portfolio Assignment** |
| ***Oct.30*** |  | **7.02** Identify standard cookware | Handout |
| ***Oct. 31*** |  | **LAB** |  |
| ***Nov. 1*** |  | **WORKDAY** | **NO SCHOOL** |
| ***Nov. 4*** |  | **7.03** Identify large equipment used in the commercial kitchen | Demonstration/Complete Handout |
| ***Nov. 5*** |  | **7.04** Demonstrate the use of large equipment | Demonstration/Complete Handout |
| ***Nov. 6*** |  | **7.04** Demonstrate the use of large equipment | Demonstration/Complete Handout |
| ***Nov. 7*** |  | **LAB** | LAB |
| ***Nov. 8*** | **TEST** | **7.0 TEST** | **7.0 Objective TEST/Warm UP** |
| ***Nov. 11*** |  | **HOLIDAY** | **NO SCHOOL** |
| ***Nov. 12*** |  | **Library /Media Center** | **Research/Portfolio** |
| ***Nov. 13*** |  | Objective 7.0 TEST | Objective 7.0 TEST |
| ***Nov. 14*** |  | **LAB** | **LAB** |
| ***Nov. 15*** | **8.0** | **8.01** Identify measurements and abbreviations | 8.0 Pre-Test  Measurement Handout |
| ***Nov. 18*** |  | **8.02** Use conversions and yields of recipes and ingredients | Conversion/yields handout |
| ***Nov. 19*** |  | **Objective 8.0 TEST** | **Objective 8.0 TEST/Warm UP** |
| ***Nov. 20*** | **9.0** | **9.01** Identify types and parts of knives used in the culinary kitchen | 9.0 Pre-Test  Handout |
| ***Nov. 21*** |  | **LAB** | **LAB** |
| ***Nov.22*** |  | **9.02** Demonstrate knife safety in the kitchen  **9.03** Identify classic vegetable cuts used in recipes | Demonstration/Handout |
| ***Nov. 25*** |  | **LAB** | **LAB** |
| ***Nov.26*** |  | **Objective 9.0 TEST** | **Objective 9.0 TEST/ Warm UP** |
| ***Nov. 27-29*** |  | **THANKSGIVINGS HOLIDAY** | **NO SCHOOL** |
| ***Dec. 2*** | **10.0** | **10.01** Identify types of salads, ingredients, and dressings  **10.02** Prepare salads and dressings | 10.0 Pre-Test/PowerPoint Presentation/Handout |
| ***Dec. 3*** |  | **11.03** Summarize basic Grade Manager | Handout |
| ***Dec. 4*** |  | **Objective 10.0 TEST** | **Objective 10.0 TEST/Warm UP** |
| ***Dec. 5*** |  | **LAB** | **LAB** |
| ***Dec. 6*** | **11.0** | **11.01** Identify cooking methods and how cooking alters food  **11.02** Demonstrate dry heat cooking | Objective 11.0 Pre-Test  Demonstration/Handout |
| ***Dec. 9*** |  | **11.03** Demonstrate moist cooking  **11.04** Demonstrate Combination Cooking  **11.05** Prepare stocks, sauces, and soups. | Demonstration/ Prepare Stock/Handout |
| ***Dec. 10*** | **Test** | Objective 11.0 Test | **Objective 11.0 TEST/Warm UP** |
| ***Dec. 11*** | **12.0** | **12.01** Demonstrate preparation of basic quick breads | 12.0 Pre-Test/Baking Quick Bread |
| ***Dec. 12*** |  | **LAB** | **LAB** |
| ***Dec. 13*** |  | **12.02** Demonstrate preparation of basic cookies12. 03 Demonstrate preparation of basic cakes | Cookies/Cakes |
| ***Dec. 16*** |  | **Objective 12.0 TEST** | **Objective 12.0 TEST/Warm UP** |
| ***Dec. 17*** |  | **3.01** Explain modern American table setting | Objective 13.0 Pre-Test |
| ***Dec. 18*** | **13.0** | **LAB** | **LAB** |
| ***Dec. 19*** |  | **13.02** Demonstrate modern American plated service/13.03 Identify additional service styles and environments | Table Setting/Handout |
| ***Dec. 20*** | **TEST** | **13.0 Objective Test** | **13.0 Objective Test/Warm UP** |
| ***Dec. 23-Jan. 3*** |  | **HOLIDAY/WINTER BREAK** | **NO SCHOOL** |
| ***Jan. 6*** |  | **EXAM REVIEW** | **EXAM REVIEW** |
| ***Jan. 7*** |  | **EXAM REVIEW** | **EXAM REVIEW** |
| ***Jan. 8*** |  | **EXAM REVIEW** | **EXAM REVIEW** |
| ***Jan. 9*** |  | **LAB** | **LAB** |
| ***Jan.10*** |  | **EXAM REVIEW** | **EXAM REVIEW** |
| ***Jan. 13-17*** |  | **EXAM** | **EXAM** |
| ***Jan. 20-21*** |  | **HOLIDAY** | **NO SCHOOL** |
| ***Jan. 22*** |  | **SEMESTER ENDS** | **SEMESTER ENDS** |
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**Grading**

**Test/Quiz/Lab/Project ---------------------------------------------------------------------- 70%**

**Class work/homework/Other -------------------------------------------------------------- 30%**

**Intro To Culinary Arts & Hospitality**

**Course Syllabus**

This is a one-block course that meets daily which introduces students to basic food production, management, and service activities in both the back and the front of the “house.” Emphasis is placed on sanitation, safety, and basic food preparation. Skills in mathematics, science, and communication are reinforced in this course. Comprising 50 percent of the course work, work-based learning strategies appropriate for this course include school-based enterprises, internships, cooperative education, and apprenticeship. FCCLA leadership activities provide the opportunity to apply instructional competencies and workplace readiness skills to authentic experiences. Foods I-Fundamentals is a recommended prerequisite for this course.

**Class Requirements**

1. **ALL STUDENTS are required to have black pants (no leggings or sweat pants).**
2. **White shirt (quarter length sleeves).**
3. **Black non skid tennis shoes.**
4. **Hair net (very fine knit).**
5. **Short cut finger nails without nail polish.**
6. **Students may purchase chef hats at later date. Check with your child for price and given information.**
7. **Males should have clean shave face at all times.**
8. **1 ½” 3 Ring Binder**
9. **Color Pencils**
10. **Paper/Pencils/Pens**

**These rules are governed at all times by ServSafe and OSHA**

**NO EXCEPTION!!!!!!!!!!!**

**Parent Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**Student Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**Remain in you binder at ALL TIMES.**