



## Culinary Arts 2



Instructor: Ms. Stephanie Love, #2213

Family and Consumer Science Department                      phone # 651-744-7772

Ms. Love can be contacted: by phone after 2:00pm M, W, R and F

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Course: #F402321                      Length: 1 semester (2 credits)

**Note:** A \$5.00 lab fee is required for all food courses. Due to current budget issues we have 2 options: #1 being to offer fewer hands on labs, or #2 to charge a lab fee per student. We have decided to choose to charge a lab fee which allows students a more fulfilling and educational experience. Please turn in all fees to Ms. Love by February 6, 2015. Student Obligation forms will be filled out for students that do not turn in money and fees will be due prior to receiving their diploma at graduation. If there are “special circumstances” please discuss them with Ms. Love in a private meeting afterschool or between classes.

### Course Description:

Students in the Culinary Arts 2 class will be able to prepare basic stocks, sauces, meats and desserts. They will learn food preparation skills such as baking, broiling, grilling and stir-frying. Safety and sanitation procedures for home and business will be emphasized. This course will focus on planning and preparing meals for a variety of food-service industries as well as for the family.

### Comprehensive Standards:

- 8.2: Demonstrate food safety and sanitation procedures
- 8.5: Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer's needs.
- 9.3: Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans

14.1: Analyze factors that influence nutrition and wellness practices across the life span

14.2: Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span

14.4: Evaluate factors that affect food safety from production through consumption

**Units of Study:** Career Pathways \* Measuring \*Utensils & Equipment \*Event Planning

\*Safety & Sanitation/ServeSafe and ProStart \*Knife Skills \*Cooking/Oven Techniques

Basic Food Preparation: Yeast Breads, Eggs, Cake & Pie, Meats, Herbs, Soup, Broth and Roux,

Deep-Fat Frying, Casserole, Hor d'oeuvre & Appetizers, Sandwiches and Garnishing

**Text:** Guide to Good Food; Bence and Largen, Goodheart Wilcox, 2000

Foods for Today; Kowtaluk, Kaplan; Glencoe, 2000, and Culinary Essentials \*\*

Becoming a Restaurant and Foodservice Professional-Year 1, 2004

Textbooks are not checked out to students for semester use. We will use books with only certain assignments and if you do not complete work you can sign out a book to take home to complete work and return the book the next day. Please see Ms. Love before you take a book home.

**Grading Standards:** the Student will always be accountable for the work that is assigned and due at the end of each unit. Attendance is vital to your success in class. It is your responsibility to obtain the information you miss. While all daily assignments may not be graded, they will assist in your comprehension of the concepts covered. The students grades are based on completed and turned in work as well as attitude, class participation, and ability to work as a team member along with attendance. Assignments, projects, lab experience, quizzes/tests and attendance will have a predetermined number of points assigned to them. Students will work to earn the maximum number of points. The total number of points possible will be calculated periodically in order to determine the percentage students are earning. All written work should be clear of mistakes and neatly written or typed. Students are encouraged to keep a record of their points earned in class. Daily work must be completed to earn lab privileges.

\*\* You will have the opportunity to retake tests and quizzes (requires documentation and explanations) and make revisions to assignments to improve your score.



are in session unless the teacher directly asks you to use them for specific academic purposes.

Your daily attendance/guided weekly question points will be taken away for each day you are reminded to put your phone away or seen using your phone.

Your daily work must be passing, remember a “D” or an “F” at work would mean firing.

If you pass both Culinary Arts 1 and Culinary Arts 2 with a B or better, you may qualify for college credit.

## Procedures:

**Be Punctual:** show up and be on time

**Be Productive:** work well in class, meet deadlines

**Be Prepared:** be ready to work when the bell rings

**Have Initiative:** participate in class, be willing to get involved and share ideas and opinions.

**Have Accuracy:** turn in good quality work

**Have Respect:** work well with others, respect your things, my things and others things

**Have Integrity:** be honest to yourself and your work

Please detach and return this portion of this document to Ms. Love by February 6, 2014:

I have read and understand all of this information. By signing this document I agree to abide by the rules listed.

Student Name (please print)

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Student Signature

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Class hour: \_\_\_\_\_

Parent/Guardian-(please print)\_\_\_\_\_

Parent/Guardian Signature:

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Contact Phone number for parent/Guardian:

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Are there any food/health/religion concerns that I should be concerned about???