

**Culinary Arts
Program Syllabus 2018-2019
Mr. Daniel J. Wagner**

Program Overview

The culinary arts program is a three-year course. Introduction to food preparation and theory will introduce the students to the application of principles of food cookery. Principles relating to various categories for food preparation, baking, meat cutting and restaurant management will be investigated and then applied in a laboratory situation. Students will have the opportunity to operate a restaurant and catering service and participate in Co-op and internship programs. Students that master various skills will have the opportunity to utilize their skills in culinary competitive events state and national. Through the culinary experience students will have the chance to earn college credits.

Instructional Philosophy

To learn culinary fundamentals that are the essential building blocks for any chef or restaurant manager. To understand the how's and why's of cooking are keys to become a well-rounded culinary professional. Students will gain the depth of knowledge to think creatively and analytically in the field of Culinary Arts. Academics are an important role in the success of your chosen field. Quarterly research projects, weekly test in class, to recipe design, and conversion reading, math, science and written skills will be part of your everyday program.

It is important to gain leadership skills by actively being involved in FCCLA, Skills USA and National Technical Honor Society. Through student organization competitive events you will learn to work independently and be part of a team and at the same time hone your communication and culinary skills.

Responsibility of being in clean uniform, groomed hair, clean nails and on time to class, and ready to learn starts before entering class; it starts the night before. Students will be expected to take these responsibilities as building blocks to lead them to understand what to expect in the real world perspective in the classroom and through industry experiences. The food service industry is a demanding career with long hours and a fast pace. With dedication, honesty and willingness to learn you will have a great profession in a field that can take you around the globe.

Text and Supplemental Materials

- Professional Cooking, Wayne Gisslen - John Wiley and Sons, 6th edition, 2007
- Haines - Food Preparation - H J. Haines
- ServSafe Safety - 6th edition National Restaurant Association

Course Content

The educational standards in the program and general course objectives and outcomes are located in the Competency Task Grid. You can find this information on the Greene County CTC Culinary Arts web page. **The Competency units the student will be introduced to are as follows:**

1. Follow Safety Procedures
2. Follow Sanitation Procedure
3. Demonstrate knowledge of the food Industry
4. Purchasing, receiving and storage procedures
5. Demonstrate skill in Garde Mange
6. Demonstrate use and care of cutting tools and utensils
7. Demonstrate use and care of mechanical food preparation equipment
8. Follow standard recipes
9. Demonstrate knowledge of nutrition
10. Prepare breakfast food
11. Demonstrate knowledge of beverages
12. Prepare vegetables and fruits
13. Prepare pasta and rice
14. Prepare salads, fruits, and salad dressings
15. Properly add seasonings to foods
16. Prepare stocks, soups, and sauces
17. Prepare international cuisine
18. Identify prepare and cook meats, poultry and seafood
19. Demonstrate skill in basic baking
20. Plan and cost menus
21. Perform institutional food service procedures
22. Perform front of the house operations
23. Perform dining room service
24. Demonstrate skill in the use of a personal computer

Required Educational Assessments

In the culinary department student will have to successfully complete the following educational assignments:

- **Written Assignments** - every nine weeks' students will be required to write research paper assigned by the instructor. Papers will be 250 - 500 words in length with a listing of culinary terms related to subject matter. Papers will be typed double space and required to have work cited.
- **Industry Experience** - Students who master their skill will be required to complete two educational job shadows or internships. First hand industry experience and networking is a must in the culinary field. Students we responsible for proper contact and follow up after experience. Students must follow up with a written job reflection report and present an oral presentation to culinary class.
- **Community Service** - To build a stronger you to assist your local community. Community service is a major part in the filed of hospitality and food service. Each year a student will be required to assist in 20 hours of community service. Projects can be within the CTC or any outside organization a student is involved in. Documentation of hours and service will be required.

Certifications

Senior students will be required by the State of Pennsylvania and GCCTC to successfully complete the following certification programs:

- OSHA
- ServSafe Food Handler Certification
- ServSafe Allergens Certification
- National Occupational Competency Testing Institute (NOCTI)
- American Red Cross CPR Certification

FCCLA

The Culinary Arts program an active member in the national student organization Family, Career, Community leaders of America (FCCLA). Students in Culinary Arts are responsible for yearly dues of \$18.00 paid by September 21, 2018. Through membership, students will have the opportunity to compete in local, state and national culinary competitive events.

Class Requirements

Students will be required to purchase a culinary arts uniform at the start of the school year. The following is a list required for entrance into the culinary program:

- 1 chef jacket
- 1 chef pant
- 1 chef hat
- 1 apron
- 1 pair of industry non-skid black work shoes
- 1 pocket kitchen thermometer

NOCTI Assessment

All eligible seniors completing the program are required by the state of Pennsylvania to take a National Occupational Competency Testing Institute (NOCTI) exam related to their program or study. NOCTI provides occupational competency assessments required by the PA Department of Education (PDE) to measure and evaluate a student's competency in their technical program. Students must take both the written and performance sections. **This test will be used as a cumulative final exam grade of 10% for seniors.**

Grading Policy

Students will be given daily points for wearing proper attire, demonstrating shop safety, attendance, and effort while working on shop projects. Students will also be graded on exams, tests, quizzes, and reading assignments. All seniors are required to take the NOCTI exam, which is both written and performance based, as part of their final grade during their senior year.

Methods of Evaluation

The assignments and assessments for this course will be graded using a weighted system of measurement. Students will be evaluated on the following items and will constitute their final quarter grade:

- Tests (35%)
- Performance Assignments (25%)
- Homework (15%)
- Classwork (10%)

- Quizzes (10%)
- Participation and Professionalism (5%)
- (Seniors) NOCTI Test and portfolio-20% of final grade*
*for eligible seniors only
- (Juniors and Sophomores) Career Readiness Grade level requirements-20% of final grade

The final grade will be distributed according to the sending school's grading scale:

Final Grade	CHS	JMHS	MHS	WCHS	WGHS
A	100-93	100-92	100-90	100-90	100-90
B	92-85	91-82	89-80	89-80	89-80
C	84-75	81-70	79-70	79-70	79-70
D	74-65	69-60	69-60	69-60	69-60
F	64 and below	59 and below	59 and below	59 and below	59 and below

GCCTC Student Handbook

It is important to have a safe working environment within the Greene County CTC. Students will be required to understand the regulations and policies of this educational institute. All students will be required to read, tested and sign the Greene County Student Handbook. Following the handbook will create a future foundation for a start in a successful career.

Classroom Discipline

Students must adhere to the GCCTC Student Handbook Policies and Conduct Expectations. If students violate ANY of the policies the following interventions will be used:

- **First Offense** - Warning (offenses of a serious nature will be handled in cooperation with administration immediately)
- **Second Offense** - Phone Call or Email home and/or a referral to guidance counselor
- **Third and Subsequent Offenses** - Referral to Administration

By signing below you acknowledge having read and understand the Culinary Arts Program Syllabus. Parents/ guardians and students will be notified if any changes need to be made to the course policies. If you have additional questions and/or comments, you may call the school at (724) 627-3106 to speak with the teacher or email at Chef Wagner at wagnerd@greenectc.org.

Guardian/ Parent Signature:

Date:

Student Signature:

Date:
