



HORIZON HIGH SCHOOL

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Course Name	Introduction to Culinary Arts	Course Code	1941913022550
School Name	Horizon High School	Teacher Name	Rachelle McCoy (Chef McCoy)
School Phone Number	(915) 926-4200	Teacher Email	Rachelle.McCoy@clint.net
School Website	www.clint.net	Teacher Website	http://www.culinaryartsmccoy.com/

Course Description

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry-level course for students interested in pursuing a career in the food service industry. This course offers classroom and laboratory-based instruction.

Curriculum Overview

The following academic concepts will be covered. **This is only a Guide and is subject to change.**

CURRICULUM OVERVIEW	
Unit 1: History of Food Service	During this unit, students will research and discuss the history and development of the food service industry. Students will also learn about the influence of historical entrepreneurs in the food service industry. Furthermore, students will learn about and how to differentiate between global cultures and traditions related to their regional food. (10 periods/450 Minutes)
Unit 2: Workplace Regulations, Safety & Sanitation	This unit will expose students to the important regulations, safety standards, and sanitation practices that are implemented within this industry. Using industry standards students will understand, demonstrate and apply principles of food safety and sanitation daily in labs, activities and all applications pertaining to food preparation and storage. Students will understand national, state and local agencies responsible for both safety and sanitation. (20 periods/900 Minutes)
Unit 3: Academic Knowledge and Skills for Food Service	This unit will include lessons on terminology and skills that are associated with recipes and formulas. Students will focus on understanding and interpreting, knowing how to correctly measure different food items, troubleshoot problems/mistakes, analyze for efficiency, yield and portion sizes. (10 periods/450 Minutes)
Unit 4: Food Preparation Techniques	In this unit students will identify and demonstrate the principles and processes of cooking in a professional kitchen. Students will examine the various cooking methods, techniques, and preparations such as dry heat, combination and moist heat methods. Students will perform basic food preparations of breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen. Additionally, students will be able to identify and apply fundamentals of baking in the preparation and production of baked food products. (30 Periods/1,350 Minutes)
Unit 5: Communication Skills	This unit will enhance students' communication skills, focusing on learning the aspects of quality customer service and interpersonal communication skills required within the industry. Students will



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focus on verbal and nonverbal communication that occurs between employees, employers, customers, and/or clients within the food service industry.

(5 periods/

Unit 6: Quality Customer Service

Students will understand the different ways to provide quality customer service in the food service industry. Students will be able to demonstrate an understanding of guest services and customer relations including handling of difficult situations and accommodations for the disabled. Additionally, students will learn about the analysis of customer feedback to lead to improved performance.

(10 periods/450 minutes)

Unit 7: Food Service

Throughout this unit, students will identify, differentiate between, and describe various food service styles such as table, buffet, fast food, fast casual, and quick service. Students will understand and demonstrate a variety of front of the house serving techniques, set up and service for a variety of serving methods. Students will practice and implement front of the house customer service proper technique, etiquette, trouble shooting and dealing with customer complaints.

(15 periods/675 Minutes)

Unit 8: Marketing in the Food Service Industry

Students will identify the different types of marketing strategies and techniques utilized within the food services industry to entice and incentivize customers/guests to patron their establishments. During this unit, students will demonstrate learned strategies by creating marketing materials for food services.

(15 periods/ 675 Minutes)

Unit 9: Technology in Food Service

During this unit, students will identify and describe trends in the use of technology in the food service industry, including the use of point-of-sale (POS), and food management systems. Identify and describe key websites that provide up-to-date information for culinary arts professionals to use in meeting the needs of their guests/customers.

(10 periods/450 Minutes)

Unit 10: Employability Skills

This unit will to continue students' exploration of the professional standards and employability skills required by business and industry. Students will expand their understanding that responsibility, time management, organization, positive attitude, and good character have a large impact on employability and job retention.

(10 periods/450 Minutes)

Unit 11: Personal Success and Effort

Students will be able to categorize and demonstrate the personality traits and professional/personal etiquette that are needed to succeed in the food service industry. Students will also be able to identify and describe the work ethic needed for career advancement in the food service industry (e.g., skill sets, work schedules, travel/relocation, teamwork, communication skills, flexibility, adaptability, etc.).

(5 periods/225 Minutes)

Unit 12: Leadership Development

During this unit, students will learn more about the qualities and characteristics required to be successful in business and industry. While a basic understanding and development of employability skills will help students obtain employment, they will learn that developing leadership skills will aid them in job retention and potential promotion opportunities. Students will understand the necessity of developing the social and leadership skills necessary for a successful career and will be able to distinguish between management and leadership positions within the hospitality and tourism industry.

(15 periods/675 Minutes)



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Unit 13: Food Service Career Exploration

Students will explore through an in-depth look at the job titles, job expectations, salaries, education needed and forecast for the industry sector of food service and hospitality. Students will learn and be able to provide examples of job related advancement in the hospitality and tourism industry including opportunities from formal education to internships, etc. Additionally, students will continue to develop their career portfolio, which is necessary to obtain employment in the hospitality and tourism industry. Furthermore, students will begin exploring the processes and the paperwork are necessary after being hired.

(20 periods/900 Minutes)

BOARD-APPROVED INSTRUCTIONAL MATERIALS

Title	Culinary Essentials
ISBN	
Replacement Cost	
Online book and/or resources	Culinary Essential edition e-textbook, Google Classroom, ServSafe, etc.

Grading System: See Board Policy

The Clint Independent School District believes that the most important assessment of student learning shall be conducted by the teachers as they observe and evaluate students in the context of ongoing classroom instruction. A variety of approaches, methodologies, and resources shall be used to deliver educational services, and to maximize each student's opportunity to succeed. Teachers shall evaluate student progress, report grades that represent the student's academic achievement, and communicate official academic progress to students and parents in a timely manner through the electronic grading portal.

To earn credit in a course, a student must receive a grade of at least **70** based on course-level or grade-level standards.

GRADING CATEGORIES Weights	*GRADE PROTOCOL
Daily work - 70%	A 90 – 100
Assessments/Homework - 30%	B 80 – 89
	C 75 – 79
	D 70 -74
	F 69-Below

DISTRICT EXPECTATIONS FOR SUCCESS	
STUDENT PROGRESS	Semester progress reports shall be issued four and a half, nine and thirteen and a half weeks into each semester. The progress of students shall be evaluated frequently and plans shall be generated to complete deficiencies as they are discovered. Plans shall include appropriate interventions designed to meet the needs of the students.
ACADEMIC INTEGRITY	Honesty & Integrity
HOMEWORK	Homework assignments should be meaningful and should be an application or adaptation of a classroom experience. Homework



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	is at all times an extension of the teaching/learning experience.
MAKE-UP WORK DUE TO ABSENCES	When a student is absent because of a legal or when the absence is apparently beyond the control of the student (excused), the student shall be given an opportunity to earn grade(s) for those days absent. Make-up work must be completed within the designated time allotted.
SCHOOL EXPECTATIONS FOR SUCCESS	
CLASSROOM EXPECTATIONS	<ol style="list-style-type: none"> All students are expected to arrive to class on time, and prepared. As soon as the last bell rings, students are expected to be in their assigned seats, otherwise a student is considered tardy. It is the student’s responsibility to bring all required materials to class every day. Please ensure your name and class period number are clearly indicated on all assignments submitted for grading. Keep the room clean and respect the equipment and furnishing Absolutely no use of vulgar, profane, or inappropriate language in the classroom Students should use the restroom during the halfway point in a 90 minute on-line class which all students can do. Students are not to groom in class, this includes hair, make-up, nails, etc... No cellular phones are to be on, or visible in class unless it is for your product pictures, no exception! When using your Chromebook, NO student is to use the computer for activities that do not relate to this class; therefore, you should not be <u>checking e-mail, chatting, playing games, downloading, uploading, doing research for another class, listening to music, personal browsing,</u> etc....When allowed to use the Internet, visiting websites that are not appropriate for school or not educationally related is PROHIBITED. Violators will face consequences as outlined in the student handbook.
MATERIALS AND SUPPLIES For on campus learning only **For on campus labs CHEF’S UNIFORMS For this year due to covid constraints, will be the hat, apron, and shoes.	<ol style="list-style-type: none"> <u>1” 3-ring binder</u> specifically for this course and have a set of 5 divider pages to be left in class. <u>Loose leaf paper</u> to use for class assignments, as well as <u>pencils or ink pens, markers, crayons</u> to complete assignments. A pack of <u>5 X 8” Index Cards</u> to copy Recipes. Several clear <u>Sheet Protectors</u>. Chef Uniform: White floppy Chef’s Hat; White apron, White Chef’s Jacket with name, Checkered Chef pant, & Neckerchief. Black Skid Resistant Shoes. <p>* JEWELRY IS PROHIBITED IN THE CULINARY ARTS LAB/KITCHEN. (Note: students will not be allowed to enter the LAB if they are in violation of dress code. Students in the Culinary Arts Endorsement are required to wear a professional chef’s uniform during ALL classroom laboratories and catering events. All students in the Culinary Arts program are required to purchase a <u>Chef’s Uniform</u> as well as skid resistant shoes.</p> <p>Lab restrictions:</p>



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| | <ul style="list-style-type: none">• No artificial nails are allowed on lab days! Natural nails must be kept short, and students must use a nail brush (provided by the student.) They are a potential containment.• No nail polish is allowed, even clear. It is a potential containment.• No artificial eye lashes. It is a potential containment.• No jewelry! It must be kept locked in your locker if you choose to bring it on lab days. It is a potential containment. |
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Extra Credit may be offered on some occasions or situations

Tutoring Hours

Monday from 8:15-8:45 and Friday 8:15-8:45

Horizon High School CULINARY LAB Safety Rules

1. Proper shoes must be worn in all areas of the Kitchen at all times
2. Concentrate on the task at hand and avoid being distracted by others activities as well as distracting others.
3. No running, boisterous behavior or horse playing in the LAB at any time.
4. Clothing and jewelry must not be worn that could become caught in equipment. long hair should be properly secured so it doesn't get caught in tools or machines, or dropped in food.
5. Obtain the instructors permission before operating any kitchen equipment. Do not use any tools or equipment without proper safety and use instruction. Please refrain from "fiddling" or playing with things that are laying out.
6. All equipment should be properly secured before using hand or commercial electric or gas appliances.
7. Report any loose, broken or out of adjustment tools, machines, or fixtures to the instructor.
8. Report any inquiries to the instructor immediately.
9. Tools, equipment, fixtures should only be used in the manner in which they are intended.
10. If students are caught destroying hand tools, or any kitchen equipment, they will be held responsible for paying for them.
11. Help keep the Lab clean and sanitary! Follow proper cleaning and sanitizing and leave things better than you found them.

General in Class Rules

1. Respect yourself and others. Keep Hands, Feet and objects to yourself.
2. Respect school property.
3. Be prepared: Bring a Pen to class every day and additional material as per instruction.
4. Follow directions, both written and spoken, as requested by the instructor.
5. Practice safety at all times
6. Do not talk out of turn. Raise your hand if you wish to participate in the discussion

Consequences

1. Verbal Warning
2. Written Warning
3. Teacher/Student Conference
4. Parent /Teacher conference
5. Student Referral
6. Refer to the Principal



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Please fill out and submit the **PARENT ACKNOWLEDGEMENT FORM - GOOGLE FORM

https://docs.google.com/forms/d/e/1FAIpQLSfZRtMMv5y-k3PitBLwgLwJIiyvyQhgCPx_KXf-HtaqtxxsTA/viewform?usp=pp_url