

Culinary Arts

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Culinary Arts is a fast-paced learning environment grounded in food science, safety, sanitation, customer service and the basic principles of cooking. With our cafe-style restaurant named 'The Get-Away', Chef Patrick Gobeille exposes students to a practical application of skills in a dynamic, rigorous curriculum. Students will demonstrate a basic knowledge of the food service industry, including: organizational flow, HACCP, sanitation practices, personal hygiene, equipment and utensil identification and use, basic first aid, nutrition, customer service, basic food and bakeshop techniques, as well as storage, handling of food and math applications.

Concurrent Enrollment for College Credit:

Introduction to Food and Beverage Management, 3 credits, New England Culinary Institute;
Culinary Fundamentals, 3 credits, Lakes Region Community College

Industry Certifications:

American Culinary Federation Secondary Graduate Certification; S/P2 Culinary Arts;
ServSafe Food Handler; CPR/AED and First Aid; and Conover® Workplace Readiness.

Embedded High School Credit: Science

Career Technical Student Organization: Hospitality Club

Articulation Agreements for Advanced Standing:

Culinary Institute of America; New England Culinary Institute;
New Hampshire Culinary Institute (WMCC); and
Lakes Region Community College.

Units of Study:

LEVEL I

- Sanitation, VT Regulations and HACCP
- Culinary History and Career Options
- Personal, Equipment and Fire Safety
- Respect & Responsibility, Ethics
- Customer Service/Waitperson
- Equipment and Utensil ID and Use
- Knife Skills/Basic Cuts
- Cooking Principles and Methods
- Weights and Measures
- Recipe Structure & Conversion
- Produce Identification and Use
- Mise en Place
- Nutrition
- Introduction to Bake Shop
- Math and Measurements: Menu planning, meal evaluations, food costing, recipe conversion, weights and measures, cash register
- Digital Assessment Tool

LEVEL II

- Safety and Sanitation
- Menu Planning
- Food Costing
- Breakfast Foods and Cookery
- Meat Fabrication
- Poultry Fabrication
- Fish and Shellfish Cookery
- Math and Measurements: Menu planning, meal evaluations, food costing, recipe conversion, weights and measures, storeroom procedures
- Specialty Desserts
- Appetizers
- French Terms
- Pasta Making
- Grains and Starches
- Sustainability
- Dairy Products
- Digital Assessment Tool

