



Culinary Arts Syllabus

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Course Description:

This class is open to students in their Junior and Senior year of high school. Students will demonstrate a basic knowledge of the food service industry including: organizational flow, Hazard Analysis Critical Control Point (HACCP), sanitation practices, personal hygiene, equipment/utensil identification and use, safety practices, basic first-aid, nutrition, customer service, basic food and bakeshop preparation techniques, as well as storage, handling of food, and math applications.

Classroom Expectations and Goals:

Students will create Program Expectations for the classroom and follow the parameters they set. Students are also expected to follow all HACTC handbook expectations in the classroom and on field trips. Students are expected to behave to career standards which means arriving to class on time, no swearing, following the dress code for the school and for the classroom, no horseplay during labs, always thinking about safety and respecting one another. The teacher can add rules that are not covered in this syllabus at any time as deemed fit for specific situations.

Dress Code: Per the Department of Health and American Culinary Federation standards, dress code is as follows for labs: Non-slip closed-toed shoes, long pants that cover ankles, chef coat (provided), no earrings, rings or bracelets, hair longer than 3 inches will be tied back, hat (provided) worn at all times, and no nail polish of any kind. Lockers are provided with appropriate changing areas if students want to leave lab uniforms in them.

Embedded Credit: Science

Assignment Policy:

Class work will be handed in on time. Students that do not get class work handed in on the due date will have 10% deducted from the score for the first day, 25% deducted for the second day, and be issued a 0% for the third.

If a student is excused absent, 50% participation will be given for participation. It is the student's job to approach the instructor for a make up assignment and to come up with a plan for that one participation grade to be brought up to a 100%. Unexcused absences will result in a 0% and no make up will be allotted. If a student is tardy it will reflect in their daily lab and classroom rubric and in the weekly participation rubric.

Concurrent Enrollments Offered:

- Culinary Fundamentals, Lakes Region Community College, 3 credits

Industry Recognized Credentials:

- CPR and First Aid
- American Culinary Federation
- ServSafe
- WorkKeys National Career Readiness Certification (NCRC)

Common Standards Assessed in Every Program:

Communication: ESS02.01 Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice.

Leadership and Teamwork: ESS07.03 Employ teamwork skills to achieve collective goals and use team members' talents effectively.

Technical Skill: ESS10.01 Employ information management techniques and strategies in the workplace to assist in decision-making.

Problem Solving/Critical Thinking: ESS03.01 Employ critical thinking skills independently and in teams to solve problems and make decisions (e.g., analyze, synthesize and evaluate).

Units of Study:

Safety and Sanitation

- Includes personal hygiene, VT Health Department regulations, equipment safety, restaurant operations/catering, and more

Introduction to Culinary

- Includes Culinary History and Career Options, equipment and utensil identification and use, knife skills and basic cuts, cooking principles and methods, recipe structure and conversion, Mise En Place; customer service and more

Introduction to Bakeshop

- Includes Bakeshop Principles, pies and fillings, yeast dough/breads, cakes, quick breads, gingerbread houses and more

Workplace Traits

- Includes Respect and Responsibility, ethics, DAT portfolio, Hospitality Club, worker traits as part of restaurant operations/catering and more

Math and Measurements

- Includes menu planning, food costing, recipe conversion, weights and measures, baker's scale, cash register procedures and more

Advanced Culinary

- Includes meat and poultry fabrication, fish and shellfish, French terms, specialty desserts, sustainability, Team Science Project and more

Articulation Agreements:

- Culinary Institute of America
- New Hampshire Culinary Institute (White Mountain Community College)
- Lakes Region Community College

Grading Categories and Weights:

Problem Solving and Critical Thinking	30%
Leadership and Teamwork	20%
Technical Skill	40%
Communication	10%
Total	100%

Standards Unique to Culinary Arts:

ESS02.06 Develop and deliver formal and informal presentations using appropriate media to engage and inform audiences.

ESS09.04 Maintain a career portfolio to document knowledge, skills and experience in a career field.

ESS04.10 Employ computer operations applications to manage work tasks.

ESS06.01 Implement safety and sanitation procedures applicable to restaurants and food and beverage services to maintain safe working environments.

ESS06.02.01 Identify rules and laws designed to promote safety and health in the workplace.

ESS07.01 Employ leadership skills to accomplish organizational goals and objectives.

ESS01.04 Demonstrate science knowledge and skills required to pursue the full range of post-secondary and career education opportunities.

ESS01.02 Demonstrate language arts knowledge and skills required to pursue the full-range of post-secondary education and career opportunities.

ESS10.02 Employ planning and time management skills and tools to enhance results and complete work tasks.

ESS03.01 Employ critical thinking skills independently and in teams to solve problems and make decisions.