

Culinary Arts

		Description of Average Weekly Outside Requirements													
<p>Main Topics (What main ideas/concepts will be covered?):</p> <p>The program teaches students to prepare simple meals, for individuals and families. Emphasis is placed on nutrition, proper cooking techniques, and observing sanitary and safety procedures in the kitchen.</p>	<p>Rationale (Why should a student take this course?)</p> <p>Through this course, students fulfill Graduation requirements for the Practical and Fine Arts credit. Students will learn simple food preparation techniques; follow safety and sanitary practices in the kitchen. Use and care for commercial and culinary equipment, and gain hands-on in learning to prepare for catered events.</p>	<p>Reading (Text, document, etc):</p> <p>Students will read from the textbook, between 3 and 4 times a week.</p> <p>In addition to the assigned text, Several books would be used to supplement the required text.</p>	<p>Written (Terms, questions, outlines, free response, etc):</p> <p>Students will answer chapter questions, as they complete their required reading. This would serve as a review for the chapter covered.</p>												
<p>Grade Composition (How are grades determined?):</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Tests</td> <td style="text-align: right;">20%</td> </tr> <tr> <td>Quizzes</td> <td style="text-align: right;">15%</td> </tr> <tr> <td>Class work</td> <td style="text-align: right;">15%</td> </tr> <tr> <td>Labs</td> <td style="text-align: right;">25%</td> </tr> <tr> <td>Projects</td> <td style="text-align: right;">15%</td> </tr> <tr> <td>Performance</td> <td style="text-align: right;">10%</td> </tr> </table>	Tests	20%	Quizzes	15%	Class work	15%	Labs	25%	Projects	15%	Performance	10%	<p>Skill Development (What skills are developed in this course and how?)</p> <p>Students will have hands-on experience in the kitchen in working with preparing simple recipes while observing safety and sanitary procedures in the kitchen</p> <p>Teamwork and leadership skills, creativity and the very important skill of food preparation are all developed in this program.</p>	<p>Sample Textbook Excerpt: “Barbecue: The southern United States has a rich culinary tradition reflecting influences from around the world. But perhaps the greatest culinary tradition us barbecue.</p> <p>Barbecue is a cooking style that cooks food with smoke over an indirect heat source, which retains the meat’s juices and provides smoky taste. More than just a style of cooking, barbecuing is also the name of a social gathering. There are intense debates about what barbecue truly is. In the United States, you can find four distinct styles of barbecue: Carolina barbecue, Memphis barbecue, Kansas City barbecue and Texas Barbecue. In Carolina Barbecue, Cuts of pork are featured. In the Memphis Barbecue, Pork ribs are typically featured. Although pork is featured in Kansas City barbecue, there is also a strong tradition of barbecuing other meats, including beef. In the Texas Barbecue, Beef is featured. Beef brisket is considered the most traditional. In addition to the different meats, Most of the sauces used are different.</p>	
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<p>Required Skills (What skills are necessary to be successful in this course?)</p> <p>Reading/Comprehension Work Ethic- Ability to follow instructions Open Mind- New Concepts Basic Writing- Analytical</p>															