



---

*Family & Consumer Sciences***Culinary Arts II****FA310A/B 796 AVC**

Course ID: 16055A001

Culinary Arts II places special emphasis for students to develop operational management skills -including design and organization of food service systems in a variety of settings, human relations, and personnel training and supervision. Additional topics include: food cost accounting; taking inventory; advertising; monitoring consumer and industry trends; and individualized mastery of culinary techniques. Training experiences involve equipment and facilities simulating those found in business and industry. Student will be introduced and encouraged to participate in FCCLA leadership Activities.

Length of course:	2 Semesters
Credits per semester	1
Grade level:	12
Prerequisite:	Culinary Arts I

**General Goals/Purposes:**

Upon successful completion of this course, the student will:

- Maximize resources when planning, preparing and serving food.
- Apply communication skills, mathematical concepts and technology to food preparation.
- Have the skills necessary to prepare and serve a dish with proper presentation and taste.
- Experience and learn about jobs in the culinary field.
- Demonstrate the personal and social responsibility skills needed to obtain and retain employment.
- Recognize, plan and arrange a variety of menus.
- Learn various methods of food preparation for a variety of products.
- Learn to identify various products by appearance and taste.
- Learn proper procedures for purchasing and receiving quality products.
- Learn the responsibilities of working in and owning a restaurant.
- Recognize and plan for a future in the Culinary Arts and Culinary Management.

**Course Outline:**

Units of Instruction	Unit Objectives	Standard(s)	Duration Period(s)	Methods of Instruction	Methods of Assessment	Educational Resources
<p><b>Introduction to Culinary Arts II</b></p> <ul style="list-style-type: none"> <li>Syllabus</li> <li>Classroom rules and procedures</li> <li>Getting to know each other</li> </ul>	<ul style="list-style-type: none"> <li>Describe what will be covered in the course</li> <li>Describe the rules and procedures that are to be followed in the course</li> <li>Identify and describe characteristics about myself and the other students in the class</li> </ul>		1	<ul style="list-style-type: none"> <li>Activity</li> <li>Audio, videos, overhead transparencies, and electronic presentations for illustration</li> <li>Board work</li> <li>Computer lead self instruction</li> <li>Discuss</li> <li>In-class assignments</li> <li>Lecture</li> <li>Written exercises</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Daily work</li> <li>In-class assignments</li> <li>Participation</li> </ul>	<ul style="list-style-type: none"> <li>Handouts</li> </ul>
<p><b>Introduction to Family and Consumer Sciences Student Organizations</b></p> <ul style="list-style-type: none"> <li>FCCLA (Family, Career, and Community Leaders of America)</li> </ul>			1	<ul style="list-style-type: none"> <li>Activity</li> <li>Audio, videos, overhead transparencies, and electronic presentations for illustration</li> <li>Computer lead instruction</li> <li>Computer lead self instruction</li> <li>Discuss</li> <li>In-class assignments</li> <li>Independent Study</li> <li>Lecture</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Evaluate student work</li> <li>Homework</li> <li>In-class assignments</li> <li>Lesson reviews</li> <li>Oral feedback</li> <li>Participation</li> <li>Peer to peer problem solving</li> </ul>	<ul style="list-style-type: none"> <li>Handouts</li> <li>Internet</li> <li>Posters</li> <li>Teacher handouts</li> <li>Textbook</li> <li>Various web resources</li> </ul>
<p>Review of Food Service and Sanitation</p>	<ul style="list-style-type: none"> <li>Describe the importance of food safety</li> <li>Display proper cleaning and sanitizing.</li> <li>Explain how to purchase and receive foods safely</li> <li>Display how to cook foods safely.</li> <li>Display how to serve foods safely.</li> <li>Explain how to control fires using alarms and extinguishers.</li> <li>Describe how to use a fire emergency plan</li> <li>Identify common accidents and injuries.</li> <li>Use basic safety guidelines to prevent accidents and injuries.</li> <li>Describe first aid and emergency procedures</li> </ul>		10	<ul style="list-style-type: none"> <li>Activity</li> <li>Assessment inventory</li> <li>Audio, videos, and electron presentations for illustration.</li> <li>Computer lead instructions</li> <li>Co-operative Learning</li> <li>Demonstration</li> <li>Discuss</li> <li>Guided Practice</li> <li>Hands-on experience</li> <li>In-class assignments</li> <li>Individual instruction</li> <li>Lecture</li> <li>Project based</li> <li>Reading Assignments</li> <li>Research</li> <li>Written Exercises</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Daily work</li> <li>Demonstrate</li> <li>Evaluate student work</li> <li>Homework</li> <li>In-class assignments</li> <li>Independent Reading</li> <li>Laboratory</li> <li>Multimedia and computer technology</li> <li>Oral feedback</li> <li>Oral presentations</li> <li>Participation</li> <li>Project activities</li> <li>Quiz</li> <li>Rubric</li> <li>Student guided practice</li> <li>Student self-evaluation</li> <li>Teacher guided practice</li> <li></li> </ul>	<ul style="list-style-type: none"> <li>Computer Lab</li> <li>Handouts</li> <li>Internet</li> <li>Teacher handouts</li> </ul>

Grains, Legumes & Pasta	<ul style="list-style-type: none"> <li>• Identify grains and grain processing.</li> <li>• Explain ways to select and store grains.</li> <li>• Display ways to prepare and present grains.</li> <li>• Identify legumes.</li> <li>• Explain ways to select and store legumes.</li> <li>• Display ways to prepare and present legumes.</li> <li>• Identify types of pasta</li> <li>• Display ways to prepare and present pasta.</li> </ul>		17	<ul style="list-style-type: none"> <li>• Activity</li> <li>• Assessment inventory</li> <li>• Computer lead instructions</li> <li>• Co-operative Learning</li> <li>• Demonstration</li> <li>• Discuss</li> <li>• Guided Practice</li> <li>• Hands-on experience</li> <li>• In-class assignments</li> <li>• Individual instruction</li> <li>• Project based</li> <li>• Reading Assignments</li> <li>• Research</li> <li>• Written Exercises</li> </ul>	<ul style="list-style-type: none"> <li>• Critical thinking activity</li> <li>• Daily work</li> <li>• Demonstrate</li> <li>• Evaluate student work</li> <li>• Homework</li> <li>• In-class assignments</li> <li>• Independent Reading</li> <li>• Laboratory</li> <li>• Multimedia and computer technology</li> <li>• Oral feedback</li> <li>• Oral presentations</li> <li>• Participation</li> <li>• Project activities</li> <li>• Quiz</li> <li>• Rubric</li> <li>• Student guided practice</li> <li>• Student self-evaluation</li> <li>• Teacher guided practice</li> </ul>	<ul style="list-style-type: none"> <li>• Computer Lab</li> <li>• Handouts</li> <li>• Internet</li> <li>• Teacher handouts</li> </ul>
Stocks, Sauces & Soups	<ul style="list-style-type: none"> <li>• Identify basic ingredients for stocks.</li> <li>• Identify types of stocks.</li> <li>• Display ways to prepare, use and store stocks.</li> <li>• Identify basic ingredients for sauces.</li> <li>• Explain ways to prepare thickeners.</li> <li>• Identify types of sauce.</li> <li>• Identify basic types of soup.</li> <li>• Explain methods of reheating and servings soups.</li> <li>• Explain ways of garnishing soups.</li> </ul>		20	<ul style="list-style-type: none"> <li>• Activity</li> <li>• Assessment inventory</li> <li>• Computer lead instructions</li> <li>• Co-operative Learning</li> <li>• Demonstration</li> <li>• Discuss</li> <li>• Guided Practice</li> <li>• Hands-on experience</li> <li>• In-class assignments</li> <li>• Individual instruction</li> <li>• Project based</li> <li>• Reading Assignments</li> <li>• Research</li> <li>• Written Exercises</li> </ul>	<ul style="list-style-type: none"> <li>• Critical thinking activity</li> <li>• Daily work</li> <li>• Demonstrate</li> <li>• Evaluate student work</li> <li>• Homework</li> <li>• In-class assignments</li> <li>• Independent Reading</li> <li>• Laboratory</li> <li>• Multimedia and computer technology</li> <li>• Oral feedback</li> <li>• Oral presentations</li> <li>• Participation</li> <li>• Project activities</li> <li>• Quiz</li> <li>• Rubric</li> <li>• Student guided practice</li> <li>• Student self-evaluation</li> <li>• Teacher guided practice</li> </ul>	<ul style="list-style-type: none"> <li>• Computer Lab</li> <li>• Handouts</li> <li>• Internet</li> <li>• Teacher handouts</li> </ul>

Fish & Shellfish	<ul style="list-style-type: none"> <li>Identify basic types of fish.</li> <li>Display selecting and storing fish basics.</li> <li>Explain methods of preparing fish.</li> <li>Display ways to match cooking methods to fish.</li> <li>Display the proper techniques of cutting specific types of fish.</li> <li>Identify basic types of shellfish.</li> <li>Display proper techniques of preparing shellfish.</li> <li>Explain ways to receive and store shellfish.</li> <li>Explain the types of foods that compliment fish and shellfish.</li> <li>Explain proper techniques used to skin or de-shell fish and shellfish.</li> </ul>		23	<ul style="list-style-type: none"> <li>Activity</li> <li>Assessment inventory</li> <li>Computer lead instructions</li> <li>Co-operative Learning</li> <li>Demonstration</li> <li>Discuss</li> <li>Guided Practice</li> <li>Hands-on experience</li> <li>In-class assignments</li> <li>Individual instruction</li> <li>Project based</li> <li>Reading Assignments</li> <li>Research</li> <li>Written Exercises</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Daily work</li> <li>Demonstrate</li> <li>Evaluate student work</li> <li>Homework</li> <li>In-class assignments</li> <li>Independent Reading</li> <li>Laboratory</li> <li>Multimedia and computer technology</li> <li>Oral feedback</li> <li>Oral presentations</li> <li>Participation</li> <li>Project activities</li> <li>Quiz</li> <li>Rubric</li> <li>Student guided practice</li> <li>Student self-evaluation</li> <li>Teacher guided practice</li> </ul>	<ul style="list-style-type: none"> <li>Computer Lab</li> <li>Handouts</li> <li>Internet</li> <li>Teacher handouts</li> </ul>
Meat & Poultry	<ul style="list-style-type: none"> <li>Understand meat inspection and grading.</li> <li>Identify various types and cuts of meat.</li> <li>Display proper techniques to receive and store meat.</li> <li>Display proper techniques of preparing meat.</li> <li>Understand poultry inspection and grading.</li> <li>Identify various types and forms of poultry.</li> <li>Display proper techniques of preparing and serving poultry.</li> </ul>		20	<ul style="list-style-type: none"> <li>Activity</li> <li>Assessment inventory</li> <li>Computer lead instructions</li> <li>Co-operative Learning</li> <li>Demonstration</li> <li>Discuss</li> <li>Guided Practice</li> <li>Hands-on experience</li> <li>In-class assignments</li> <li>Individual instruction</li> <li>Project based</li> <li>Reading Assignments</li> <li>Research</li> <li>Written Exercises</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Daily work</li> <li>Demonstrate</li> <li>Evaluate student work</li> <li>Homework</li> <li>In-class assignments</li> <li>Independent Reading</li> <li>Laboratory</li> <li>Multimedia and computer technology</li> <li>Oral feedback</li> <li>Oral presentations</li> <li>Participation</li> <li>Project activities</li> <li>Quiz</li> <li>Rubric</li> <li>Student guided practice</li> <li>Student self-evaluation</li> <li>Teacher guided practice</li> </ul>	<ul style="list-style-type: none"> <li>Computer Lab</li> <li>Handouts</li> <li>Internet</li> <li>Teacher handouts</li> </ul>
Gingerbread Project	<ul style="list-style-type: none"> <li>Describe where gingerbread comes from.</li> <li>Display how to properly create the dimensions for a gingerbread house.</li> <li>Identify proper items to create and decorate gingerbread houses.</li> <li>Work efficiently with partner.</li> <li>Display proper mise en place by completing in a timely manner.</li> </ul>		10	<ul style="list-style-type: none"> <li>Activity</li> <li>Assessment inventory</li> <li>Computer lead instruction</li> <li>Cooperative Learning</li> <li>Demonstration</li> <li>Discussion</li> <li>Guided practice</li> <li>Hands-on experience</li> <li>In-class assignments</li> <li>Individual instruction</li> <li>Project based</li> <li>Reading Assignments</li> <li>Research</li> <li>Written exercises</li> </ul>	<ul style="list-style-type: none"> <li>Critical thinking activity</li> <li>Daily work</li> <li>Demonstration</li> <li>Evaluate student work</li> <li>In-class assignments</li> <li>Independent reading</li> <li>Journaling</li> <li>Laboratory</li> <li>Multimedia and computer technology</li> <li>Observation of student</li> <li>Online survey</li> <li>Oral feedback</li> <li>Oral presentations</li> <li>Participation</li> <li>Peer review</li> </ul>	<ul style="list-style-type: none"> <li>Computer Lab</li> <li>Handouts</li> <li>Internet</li> <li>Teacher handouts</li> </ul>

Demonstrations	<ul style="list-style-type: none"> <li>▪ Student will be able to use mise en place to</li> <li>▪ Demonstrate the proper preparation of a food.</li> <li>▪ Student will demonstrate the use of proper food safety and sanitation</li> </ul>		10	<ul style="list-style-type: none"> <li>• Activity</li> <li>• Assessment inventory</li> <li>• Computer lead instruction</li> <li>• Cooperative Learning</li> <li>• Demonstration</li> <li>• Discussion</li> <li>• Guided practice</li> <li>• Hands-on experience</li> <li>• In-class assignments</li> <li>• Individual instruction</li> <li>• Project based</li> <li>• Reading Assignments</li> <li>• Research</li> <li>• Written exercises</li> </ul>	<ul style="list-style-type: none"> <li>• Critical thinking activity</li> <li>• Daily work</li> <li>• Demonstration</li> <li>• Evaluate student work</li> <li>• In-class assignments</li> <li>• Independent reading</li> <li>• Journaling</li> <li>• Laboratory</li> <li>• Multimedia and computer technology</li> <li>• Observation of student</li> <li>• Online survey</li> <li>• Oral feedback</li> <li>• Oral presentations</li> <li>• Participation</li> <li>• Peer review</li> </ul>	<ul style="list-style-type: none"> <li>• Computer Lab</li> <li>• Handouts</li> <li>• Internet</li> <li>• Teacher handouts</li> </ul>
Desserts and Pastries	<ul style="list-style-type: none"> <li>• Identify various types of chocolate.</li> <li>• Display proper techniques of working with chocolate.</li> <li>• Explain ways to prepare chocolate ganache.</li> <li>• Display proper techniques to make custard.</li> <li>• Display proper techniques of making mousses and other aerated desserts.</li> <li>• Identify the basic ingredients of cakes.</li> <li>• Explain ways to build, ice and finish cakes.</li> </ul>		25	<ul style="list-style-type: none"> <li>• Activity</li> <li>• Assessment inventory</li> <li>• Computer lead instruction</li> <li>• Cooperative Learning</li> <li>• Demonstration</li> <li>• Discussion</li> <li>• Guided practice</li> <li>• Hands-on experience</li> <li>• In-class assignments</li> <li>• Individual instruction</li> <li>• Project based</li> <li>• Reading Assignments</li> <li>• Research</li> <li>• Written exercises</li> </ul>	<ul style="list-style-type: none"> <li>• Critical thinking activity</li> <li>• Daily work</li> <li>• Demonstration</li> <li>• Evaluate student work</li> <li>• In-class assignments</li> <li>• Independent reading</li> <li>• Journaling</li> <li>• Laboratory</li> <li>• Multimedia and computer technology</li> <li>• Observation of student</li> <li>• Online survey</li> <li>• Oral feedback</li> <li>• Oral presentations</li> <li>• Participation</li> <li>• Peer review</li> </ul>	<ul style="list-style-type: none"> <li>• Computer Lab</li> <li>• Handouts</li> <li>• Internet</li> <li>• Teacher handouts</li> </ul>
Working in a Restaurant	<ul style="list-style-type: none"> <li>• Identify restaurant personnel</li> <li>• Display proper techniques of working the front door of a restaurant.</li> <li>• Display proper techniques of greeting and seating diners in a restaurant.</li> <li>• Identify service-ware.</li> <li>• Identify service utensils.</li> <li>• Identify styles of service and different styles of serving guests.</li> <li>• Explain ways to handle customer complaints.</li> <li>• Explain ways to handle problems that may occur.</li> </ul>		25	<ul style="list-style-type: none"> <li>• Activity</li> <li>• Assessment inventory</li> <li>• Computer lead instruction</li> <li>• Cooperative Learning</li> <li>• Demonstration</li> <li>• Discussion</li> <li>• Guided practice</li> <li>• Hands-on experience</li> <li>• In-class assignments</li> <li>• Individual instruction</li> <li>• Project based</li> <li>• Reading Assignments</li> <li>• Research</li> <li>• Written exercises</li> </ul>	<ul style="list-style-type: none"> <li>• Critical thinking activity</li> <li>• Daily work</li> <li>• Demonstration</li> <li>• Evaluate student work</li> <li>• In-class assignments</li> <li>• Independent reading</li> <li>• Journaling</li> <li>• Laboratory</li> <li>• Multimedia and computer technology</li> <li>• Observation of student</li> <li>• Online survey</li> <li>• Oral feedback</li> <li>• Oral presentations</li> <li>• Participation</li> <li>• Peer review</li> </ul>	<ul style="list-style-type: none"> <li>• Computer Lab</li> <li>• Handouts</li> <li>• Internet</li> <li>• Teacher handouts</li> </ul>

## **Materials to be used in the Classroom**

### ***Materials to be Used in the Classroom***

#### **Textbook:**

- Prentice Hall: *Introduction to Culinary Arts* (2007)

#### **Software:**

- The Sous Chef: Culinary Arts Edition (2008)

#### **Additional References:**

- State of Illinois Food Service Sanitation Code

#### ***Last updated:***

Friday, December 16<sup>th</sup>, 2011

#### ***Date Posted:***

Monday, December 19<sup>th</sup>, 2011

rk