

Culinary Arts 2 Overview

Content Area: **Family/Consumer Science**
Course(s): **CULINARY ARTS II**
Time Period:
Length: **90 Days**
Status: **Published**

Cover

EAST BRUNSWICK PUBLIC SCHOOLS

East Brunswick New Jersey

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Course Adoption: 4/21/1986

Curriculum Adoption: 4/21/1986

Date of Last Revision Adoption: 9/1/2017

Course Overview

COURSE DESCRIPTION

Prerequisite: Culinary Arts 1

Culinary Arts 2 is a semester course elective offered to students in grades 10-12. This food preparation course meets five days per week for forty two minutes. This course is designed to provide students with intermediate/advanced food preparation principles and techniques that allow students to live and work independently. Coursework builds and focuses on improving and perfecting skills previously learned in Culinary Arts 1. Course units include: advanced knife skills, vinaigrettes, plate presentation and introductory food photography, stocks and soups, hot and cold sandwiches, various International cuisines, desserts, and introductory careers in culinary.

Through lab work in small groups, the students gain confidence, employability skills and an appreciation of cultural diversity. Students participate in “QuickFires” where they are urged to design original recipes based on each unit. A highlight of the semester’s work is a special, ‘Iron Chef’ culinary competition.

COURSE SCOPE AND SEQUENCE

Sequential Unit Description	Associated CPI's to be Achieved	Other Pacing Guide References	Proficiency (Summative) Assessments
UNIT 1:	CRP1.		
COURSE INTRO	CRP2.		
1. Seating	CRP4.		
2. Folders	CRP6.		
1. Name Card	CRP7.		
2. Do Now Sheet	CRP8.		
3. Objectives & Rules Packets	CRP9.		-Review Lab
1. Food Prep Terms	CRP12.		-Salad Lab
2. Measurement Equivalents	9.2.12.C.6	2-3 weeks	-QuickFire Vinaigrettes
3. Food Description			-Unit Quiz
3. Room Routine	9.3.12.AG-FD.1		
4. Class Statement	9.3.12.AG-FD.3		
5. Course Objectives /Rules Packet	9.3.HT-RFB.2		
6. Syllabus	9.3.HT-RFB.4		
7. Contract/Course Permission Slip	9.3.HT-RFB.8		

FIRE & FOOD SAFETY & SANITATION REVIEW

1. Fire Safety Video & Kahoot??
2. Food Safety Review - PPT & Notes - Z chart
3. Dish Washing Demo

SKILLS REVIEW

1. Lab Intro
2. Measurements & Equivalents
 1. Measuring Notes
 2. Demo
3. Review Red Velvet Cupcakes Lab

KNIFE SKILLS

1. Knife Safety – Transport, Setting up a cutting station, Flow of cutting station, Holding a knife, washing a knife
2. Types of Knives – Knives to Know Packet
 1. Review Chef's, santoku, paring, serrated
 2. Complete the knife block – Utility, boning, slicer, filet, clever
3. Knife Skills
 1. Honing vs. sharpening
 2. Review: Dice, chop, mince, slice
 3. Introduce: Battonet,

Julienne, Chiffonade,
Rondelle, Diagonal cut,
Brunoise

4. Vinaigrette Discussion/Demo

5. Intro to Balancing Flavors

1. Oils

2. Acids/Vinegars

3. Sweeteners

4. Condiments

5. Herbs/Spices

6. Knife Skills Salad Lab

7. Quick Fire: Create your own
Vinaigrette

8. Quiz

PLATE PRESENTATION

1. Review Garnishing

2. Plate Presentation Techniques PPT

3. Basic Food Photography

Unit 2:

SOUPS

1. Soup Stock DVD (Cooking A to
Zest) & Worksheet

2. Soup Powerpoint, Notes & Packet

3. Soup Vocabulary Study Guide

4. Soup Vocabulary Quiz

5. Lab: Hearty Broth Method

6. Lab: Puree Method

CRP1.

CRP2.

CRP4.

CRP6.

CRP7.

CRP8.

CRP9.

CRP12.

-Lab: Hearty
Broth Method

-Lab: Puree
Method

2-3 weeks -Lab: Cream
Method

-QuickFire:
Veggie Soup

-Unit Quiz

7. Lab: Cream Method

8. Intro to Flavor Profiles – Different MirePoix's/Aromatics 9.2.12.C.6

- | | |
|--|----------------|
| 1. French | 9.3.12.AG-FD.1 |
| 2. Italian | 9.3.12.AG-FD.3 |
| 3. Chinese | 9.3.HT-RFB.2 |
| 4. Mexican | 9.3.HT-RFB.4 |
| 9. Quickfire: Veggie Soup – Choose Ethnic Flavor | 9.3.HT-RFB.8 |
| Profile/MirePoix/Aromatics to Start Soup (Use Aromatics Infographic) | 9.3.HT-RFB.10 |

HOT & COLD SANDWICHES

- | | | |
|--|----------------|---------------------------------|
| | CRP1. | |
| | CRP2. | |
| 1. Sandwiches Powerpoint, Notes & Packet | CRP4. | |
| 1. Types | CRP6. | |
| 1. Hot | CRP7. | |
| 2. Cold | CRP8. | |
| 2. Sandwich Making - Basic Sandwich Elements | CRP9. | -Lab: Hot Sandwich |
| 1. Bread | CRP12. | -Lab: Cold Sandwich |
| 2. Spread | | 2-3 weeks |
| 3. Filling | 9.2.12.C.6 | -QuickFire: Sandwich Components |
| 4. Garnish | | -Unit Quiz |
| | 9.3.12.AG-FD.1 | |
| 3. Quantity Sandwich Production | 9.3.12.AG-FD.3 | |
| 4. Sandwich Accompaniments | 9.3.HT-RFB.2 | |
| | 9.3.HT-RFB.4 | |
| 2. Sandwiches Crossword Study Guide | 9.3.HT-RFB.8 | |
| 3. Kahoot Review | 9.3.HT-RFB.10 | |

4. Sandwiches Quiz
5. Lab: Hot – Crispy Buffalo Chicken Sandwich
6. Lab: Cold – Wrap – Caesar Salad Wrap
7. QuickFire: Sandwich Components to balance flavor

INTERNATIONAL CUISINES CRP1.

ITALIAN UNIT CRP2.

1. Italian Flavor Profile Demo CRP4.

1. Aromatics - Celery, Carrots, Onions CRP6.

CRP7.

2. Herbs & Spices CRP8.

3. Acids - Vinegars CRP9.

4. Fats – Olive oils CRP11.

5. Proteins CRP12.

6. Vegetables -Labs: Italian

7. Fruits -Labs: Chinese

2. Cooking Techniques Used 9.2.12.C.6 9-10 weeks -Lab: Mexican

3. Common Dishes -Iron Chef Project

1. Lab: Fresh Pasta with Sauces -Unit Quiz

9.3.12.AG-FD.1
9.3.12.AG-FD.3

2. Lab: Pasta with Garlic & Oil 9.3.HT-RFB.2

9.3.HT-RFB.4

3. Lab: Calzones – Yeast Dough Review 9.3.HT-RFB.8

4. Lab: Cannelloni 9.3.HT-RFB.9

9.3.HT-RFB.10

CHINESE UNIT 8.1.8.A.2

1. Chinese Flavor Profile Demo 8.1.12.A.2

1. Aromatics - Garlic,

Scallion, Ginger

2. Herbs & Spices
 3. Acids - Vinegars
 4. Fats – Olive oils
 5. Proteins
 6. Vegetables
 7. Fruits
2. Cooking Techniques Used
 3. Common Dishes
 1. Lab: Veggie Stir-Fry
 2. Lab: Mapo Tofu Noodles
 3. Lab: Egg Rolls
 4. Lab: Egg Drop Soup

MEXICAN UNIT

1. Mexican Flavor Profile Demo
 1. Aromatics - Garlic, Onions, Bell peppers, Tomatoes
 2. Herbs & Spices
 3. Acids - Vinegars
 4. Fats – Olive oils
 5. Proteins
 6. Vegetables
 7. Fruits
 8. Cooking Techniques Used
 9. Common Dishes
 1. Empanadas
 2. Enchiladas
 3. Calabacitas con

Maize

4. Salsa & Guacamole

10. Quiz

11. Iron Chef Project

1. Mood Board

2. Research

3. 3 part restaurant
proposal

4. Recipe
Development

5. Dish Preparation

6. Judging

CRP1.

CRP2.

CRP4.

CRP6.

Unit 4: Intro Elaborate Baked Goods

CRP7.

1. Holiday Specialties

CRP8.

2. Pastries, Pies, Cakes & Cookies

CRP9.

2-3 weeks

• Labs

CRP12.

9.2.12.C.6

9.3.12.AG-FD.1

9.3.12.AG-FD.3

9.3.HT-RFB.2

9.3.HT-RFB.4

9.3.HT-RFB.8

CONTENT FOCUS AREA AND COURSE NAME

Course Name: Foods Workshop - #1354

Course Number	School Numbers	Course Level	Grads(s)	Credits	Min. Per Week	Elective/Required	Initial Course Adopted
1354	050	S	10-12	2.50	210	E	04/21/86

Textbooks and Other Resources

COURSE RESOURCES

- Textbook
- Industry Magazines
- DVDs/Online Clips

Standards

9.3.12.AG-FD.1	Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.
9.3.12.AG-FD.3	Select and process food products for storage, distribution and consumption.
12.9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.
12.9.3.HT-RFB.4	Demonstrate leadership qualities and collaboration with others.
12.9.3.HT-RFB.8	Implement standard operating procedures related to food and beverage production and guest service.
12.9.3.HT-RFB.9	Describe career opportunities and qualifications in the restaurant and food service industry.
12.9.3.HT-RFB.10	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.

CRP.K-12.CRP3	Attend to personal health and financial well-being.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP5	Consider the environmental, social and economic impacts of decisions.
CRP.K-12.CRP6	Demonstrate creativity and innovation.
CRP.K-12.CRP7	Employ valid and reliable research strategies.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.
CRP.K-12.CRP9	Model integrity, ethical leadership and effective management.
CRP.K-12.CRP10	Plan education and career paths aligned to personal goals.
CRP.K-12.CRP11	Use technology to enhance productivity.
CRP.K-12.CRP12	Work productively in teams while using cultural global competence.
CAEP.9.2.12.C.6	Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business.
TECH.8.1.8.A.2	Create a document (e.g., newsletter, reports, personalized learning plan, business letters or flyers) using one or more digital applications to be critiqued by professionals for usability.

Grading and Evaluation Guidelines

GRADING PROCEDURES

In terms of proficiency level the East Brunswick grades equate to:

- A Excellent - Advanced Proficient
- B Good Above Average - Proficient
- C Fair - Proficient
- D Poor - Minimally proficient
- F Failing - Partially Proficient

COURSE EVALUATION

Each quarter students will be evaluated with tests and programming assignments using a total point basis to determine the quarter average. The semester/course average will be a weighted average of the 2 quarter averages (40% each) and a final exam (20%); in a full year course, each quarter is worth 20% of a student's final grade and each exam (midterm & final) is worth 10% of the student's final grade.

Course achievement will be evaluated based on the percent of all pupils who achieve the minimum level of proficiency (final average grade) in the course. Student achievement levels above minimum proficiency will also be reported. Final grades, and where relevant mid-term and final exams, will be analyzed by staff for the total cohort and for sub-groups of students to determine course areas requiring greater support or modification.)

50 % Lab Grades: Recipe interpretation, proper use care and selection of utensils and equipment, measuring,

identifying and fulfilling lab tasks, exhibiting teamwork, demonstrating proper cooking techniques and thorough clean up and demonstrating responsible and respectful behavior.

20% Quizzes, tests, and projects

20% Class work assignments & folders

10% Professionalism/Employability

Other Details

16054 Nutrition and Food Preparation

Nutrition and Food Preparation courses provide students with knowledge and skills about food preparation and/or production, with a strong emphasis on nutrition, balanced diets, and satisfying special dietary needs. Topics typically include assessing nutrient content, the science of food and nutrition, physiology and utilization of nutrients. Course content may also cover additives, contaminants, food borne illnesses, and food technology.