

Culinary Arts 3 Overview

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

Cover

EAST BRUNSWICK PUBLIC SCHOOLS

East Brunswick New Jersey

Superintendent of Schools

Dr. Victor P. Valeski

BOARD OF EDUCATION

Todd Simmens, President

Vicki Becker, Vice President

Susanna Chiu

Robert Cancro

Liwu Hong

Laurie Lachs

Barbara Reiss

Chad Seyler

Meredith Shaw

Course Adoption: 10/9/2014

Curriculum Adoption: 10/9/2014

Date of Last Revision Adoption: 9/1/2017

Course Overview

COURSE DESCRIPTION

General requirements. This course is recommended for students in Grades 11-12.

Required Prerequisite Courses: Culinary Arts 1 and Culinary Arts 2

Recommended prerequisite: Culinary Essentials from Churchill Junior High.

Recommended Electives for Program Enhancement: Food for Fitness, Food Science and Nutrition, Everyday Foods.

Culinary Arts 3 is a semester course offered to students grades 11-12. This course meets five days a week for 42 minutes. Culinary Arts 3 is designed to advance previously developed culinary skills and align them to current industry standards. Through learning experiences that combines classroom instruction with culinary labs, students will learn to apply their knowledge and skills to be successful in industry related fields. Students will also be exposed to fine dining, continue their exploration of ethnic flavor profiles while being urged to think outside of basic recipes to cook and bake creatively, develop original dishes and menus, and follow current food trends and career pathways.

Students are encouraged to participate in extended learning experiences such as career and technical student organizations, such as FCCLA, and other leadership or extracurricular organizations.

COURSE SCOPE AND SEQUENCE

Sequential Unit Description	Other Pacing Guide	Proficiency (Summative) Assessments
1. Course Introduction and Culinary Arts 1 and 2 Review	10 Days	Summative: Final Project Score based on Rubric. Packet Completion. Lab products.
2. In Restaurant: Front of the House <ul style="list-style-type: none">• Host, Cashier, Server, Busser, Restaurant Manager.	5 days	Summative: Final Project Score based on Rubric. Packet Completion. Lab products.
3. In Restaurant: Back of the House: <ul style="list-style-type: none">• Commercial Kitchen and Equipment• Executive Chef, Sous Chef, Line Cooks/Station Cooks/Prep Cooks, Pastry Chef, Garde Manger, Food Fabricators.	3-4 Weeks (27 Days)	Summative: Final Project Score based on Rubric. Packet Completion. Lab products.

4. Out of Restaurant: Food Journalism

- Food Blogger
- Food Writer
- Food Critic
- Food Photographer
- Food Stylist

10 Days

Summative:
Final Project
Score based
on Rubric.
Packet
Completion.
Lab
products.

5. Out of Restaurant: Food Education

- Food Educators
- Food Service Trainers
- TV/Internet Food Personalities

2-5 Days

Summative:
Final Project
Score based
on Rubric.
Packet
Completion.
Lab
products.

6. Out of Restaurant: Health and Wellness

- Dietitian/Nutritionists/Health Coach
- Food Psychologist

5 Days

Summative:
Final Project
Score based
on Rubric.
Packet
Completion.
Lab
products.

7. Out of Restaurant: Food Science and Food Marketing

- Food Scientist
- Food Technologist
- Food Science Researcher
- Food Product Development- Recipe Development and Testing

5 Days

Summative:
Final Project
Score based
on Rubric.
Packet
Completion.
Lab
products.

8. Out of Restaurant: Event Planning and Management

- Party Planner
- Catering
- Hospitality
- Personal Chefs

10 Days

Summative:
Final Project
Score based
on Rubric.
Packet
Completion.
Lab
products.

- Menu Planning and Development

CONTENT FOCUS AREA AND COURSE NAME

Course Name: Culinary Arts 3

Course Number	School Numbers	Course Level	Grades(s)	Credits	Min. Per Week	Elective/Required	Initial Course Adopted
1358	050	S	11-12th	2.5	210	Elective	10/2014

Textbooks and Other Resources

COURSE RESOURCES

Textbook: Culinary Essentials by Johnson and Wales University; Glencoe Publishing.

Teacher Resource Guide

Teacher Lab Manual (Instructor Annotated Edition)

NJ FCCLA and National FCCLA Competition Projects and Resources

Magazine and News Articles

Kitchen Labs, Equipment, Tools, and Materials

Food Supplies

Teacher Development Lessons and Materials

Online Resources

Standards

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.
HPE.2.1.12.B.2	Compare and contrast the dietary trends and eating habits of adolescents and young adults in the United States and other countries.
HPE.2.1.12.B.3	Analyze the unique contributions of each nutrient class (fats, carbohydrates, protein, water, vitamins, and minerals) to one's health.
HPE.2.1.12.B.CS1	Applying basic nutritional and fitness concepts to lifestyle behaviors impacts wellness.
HOSP.9-12.9.4.12.I.1	Demonstrate language arts knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
HOSP.9-12.9.4.12.I.2	Demonstrate mathematics knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
HOSP.9-12.9.4.12.I.3	Demonstrate science knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
HOSP.9-12.9.4.12.I.8	Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice.

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.)

Labs 50%

Class Assignments/Projects 20%

Quizzes and Tests 20%

Participation and Professionalism 10%

Other Details

Nutrition and Food Preparation 16054

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.