Culinary Technology 120 Course Syllabus

January-June 2020

Ms. J. Parra

Course Overview

Culinary Technology develops skills in industry organization and standards, industry job searching skills, safety and sanitation, use of basic tools and equipment, overview of large equipment, food borne illnesses, menu planning, and food preparation. Students will study theory of each skill and will practice those skills through enterprise activities.

Students will be involved in practical experiences each week within the school kitchen. This is an important component of the course and therefore attendance is important. It is extremely important that you practice **safe** and **sanitary** work habits at all times. Each student is **required** to wear an **apron** and a **hairnet** when working in the kitchen. Long hair must be tied back as well as being contained in a hairnet.

Student Textbook
*Culinary Essentials*, Second Edition

Course Fee: $20.00 – Preferably paid through School Cash Online (on HHS Website) but cash and checks (made out to Harvey High School) are accepted.

Course Curricular Outcomes

1. Develop interpersonal skills and knowledge needed to participate in future training and/or employment in the food service industry
	1. Identify employment opportunities and the level of skill needed for each
	2. Identify opportunities for further study in this field, as well as careers available upon completion of study
2. Identify and understand sanitation and safety challenges in the food service industry
	1. Identify the HACCP system of food safety
	2. Identify food borne illnesses
	3. Demonstrate proficiency in the use of all safety and sanitation procedures in the food service industry
3. Demonstrate standard procedures used in food preparation and service
	1. Demonstrate proficiency in the use of standard procedures
	2. Identify the use, care and cleaning of large equipment in food service operations
4. Develop culinary organizational skills through enterprise activities
	1. List and identify the situations used in the food service kitchens
	2. Simplify work through the efficient use of food, time, equipment and personnel
	3. Identify soups, sandwiches, salads & salad dressings, fruits and vegetables
	4. Use and take care of a grill
	5. Use and take care of a broiler
	6. Identify frying and fryers

Course Evaluation:

70% - Course assignments, projects and practical labs

10% - Tests and quizzes

20% - Exam