

Providence Career & Technical Academy

Culinary Arts I

Syllabus

Quarter: 1-4

Instructors

Chef Taft

Chef Rodriguez

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School: (401) 456-9136 **Culinary Office:** x61106 **Café:** x61105 **Classroom:** x61127

Course Description:

This course is designed to give first year Culinary Arts students an introduction to the food-service industry based on safety, sanitation, food identification, presentation and basic bakery skills.

Students will develop necessary kitchen skills such as good hygiene, health habits, Mise en Place, knife skills, time management and how to follow standardized recipes. Students will also develop an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of success in these fields.

Students will earn the ServSafe Workplace Safety: Sexual harassment prevention for restau-

ACF 9.1 List food groups and reco

Grading Policy:
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