

Providence Career & Technical Academy
Culinary Arts II
Syllabus
Quarter: 1-4

Instructors
Chef Taft

ACF 5.6 Identify and use herbs, spices, oils and vinegars.

ACF 5.7 Identify and prepare various meats, seafood and poultry.

ACF 5.14 Demonstrate food presentation techniques.

ACF 6.3 Preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, sandwiches, canapes and hors d'oeuvres.

ACF 8.6 Describe proper techniques of receiving and storing fresh, frozen, refrigerated and staple goods.

ACF 9.2 Discuss dietary guidelines and recommended dietary allowances.

ACF 9.5 Discuss various diets (i.e. food allergies, alternative dieting, vegetarian, etc.).

Required Textbooks, Reading and Supplementary Materials

The Culinary Professional, 3rd edition, The Goodheart-Wilcox Company, Inc. 2017

The Culinary Professional

Chapter 27 Vegetable Cookery

Chapter 29 Starch Cookery

Chapter 31 Basic Meat and Poultry Prep

Grading Policy:

Students are encouraged to come to class prepared, do their homework and participate in all class activities. However, in an effort to measure students' true knowledge, only assessments will be used to calculate the score of all students. Assessments are end of units, end of chapters, projects, tests and quizzes. Any student who obtains a score of less than 70% in any classroom assessment will be qualified to retake the assessment *only after he/she completes all necessary preparatory assignments.*

Quarterly Project	10%
Kitchen/lab activities	40%
Tests/ Quizzes	10%
Employability	20%
Theory/ Classwork	20%