

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

ACF 8.1 Demonstrate the general rules of table settings and service.

ACF 9.3 Interpret food labels in terms of the portion size, ingredients and nutritional value.

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

ACF 11.2 Create menu item descriptions following established truth-in-menu guidelines

Required Textbooks, Reading and Supplementary Materials

ServSafe Food Handler Coursebook, 7th Edition, National Restaurant Association

ProStart Foundations of Restaurant Management & Culinary Arts, Level 1, 2nd Edition
NRAEF 2018

Assignment and Examination Schedule:

Assignment	Quarter
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The Culinary Professional

Chapter 51 Menus

Quarter project: Menu Magic	
ServSafe Food Handler Chapter 4 The Food Handler Chapter 5 The Flow of Food: An Introduction Chapter 6 The Flow of Food: Purchasing and Receiving Chapter 7 The Flow of Food: Storage Quarter project: Costing Recipes	Q2

ProStart Level 1

Chapter 14 Culinary Math

Chapter 19 Introduction to Baking

ServSafe Food Handler

Chapter 9 The Flow of Food: Service

<i>Chapter 15 Safe Facilities and Equipment</i> <i>ServSafe Food Handler Certificate Exam</i> <i>Quarter project: Menu Design</i>	
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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 student's true knowledge only assessments will be used to calculate the score of all students. 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%