

Providence Career & Technical Academy

Culinary Arts IV

Syllabus

Quarter: 1-4

Instructors

Chef Taft

Chef Rodriguez

ACF 9.4 Describe primary functions and major food sources of major nutrients.

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

ACF 10.6 Explain inter-relationships and work flow between dining room and kitchen operations.

ACF 11.5 Describe the importance of proper menu planning to the overall operation of the foodservice facility.

Required Textbooks, Reading and Supplementary Materials:

ServSafe Alcohol Handbook National Restaurant Association

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

Assignment and Examination Schedule:

Assignment	Quarter
The Culinary Professional <i>Chapter 52</i> Analyzing Cuisines <i>Chapter 53</i> Developing Taste <i>Chapter 10</i> Sustainability ProStart Level 2 <i>Chapter 1</i> Introduction <i>Chapter 2</i> Menu Management Quarter Project	Q1

ProStart Level 2

Chapter 8 Introduction to Cost Control

<i>Chapter 11</i> Purchasing <i>Chapter 12</i> Building Successful Teams <i>Chapter 13</i> Sustainability <i>Chapter 14</i> Introduction to Nutrition <i>Chapter 15</i> Component of Healthful Menus <i>Quarter Project</i>	Q2
<i>ProStart Level 2</i> <i>Chapter 19</i> Yeast and Breads <i>Chapter 20</i> Cakes and Pies <i>Chapter 21</i> Desserts <i>Chapter 22</i> Plating and Garnishing <i>Quarter Project</i>	Q3
<i>Senior Project (PBDA)</i> <i>Alcohol ServSafe</i> <i>Chapter 1</i> Alcohol Law and Your Responsibility <i>Chapter 2</i> Recognizing and Preventing Intoxication <i>Chapter 3</i> Checking Identification <i>Chapter 4</i> Handling Difficult Situations <i>Alcohol ServSafe Certificate Exam</i> <i>ServSafe Delivery Certificate</i> <i>Quarter Project</i>	Q4

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. 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%