

Introduction to Culinary Arts & Hospitality

Mrs. Carolyn Hoobler

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Course Description: This course introduces students to the Culinary Arts and Hospitality industry emphasizing safety and sanitation standards, basic food preparation procedures, and hospitality service skills. Skills in Mathematics, Biology, Chemistry, English and Communication will be reinforced. Work-based learning strategies utilized will include cooperative education and school-based enterprises such as operation of bakery, catering service, and restaurant. Skill development and FCCLA leadership activities provide the opportunity to apply instructional competencies and workplace readiness skills to authentic experiences. Students will be expected to work in various positions in this program (baker, dishwasher, salad prep, server, etc.) Students will be expected to dress and behave in a manner acceptable in a licensed food service operation.

Supplies Needed:

- **Medium to large three-ring binder, loose leaf paper, dividers.**
- **Pocket size spiral bound notebook, mechanical pencil or click pen, highlighter.**
- **Proper Clothing: head covering, long pants (no shorts), closed-toed slip resistant shoes, and socks.**

A	THE CULINARY ARTS AND HOSPITALITY INDUSTRY
FC01.00	<i>Examine the skills necessary to be a culinary professional.</i>
FC01.01	<i>Utilize communication skills in the industry.</i>
FC01.02	<i>Summarize positive work ethics.</i>
FC02.00	<i>Discuss career opportunities and trends in the industry.</i>
FC02.01	<i>Examine career opportunities in the culinary and hospitality industry.</i>
FC02.02	<i>Examine trends in the culinary and hospitality industry.</i>
B	SAFETY AND SANITATION (SERVSAFE® CERTIFICATION PROGRAM)
FC03.00	<i>Understand causes of foodborne illness.</i>
FC03.01	<i>Understand food safety issues.</i>
FC03.02	<i>Understand foodborne contaminants and food allergies</i>
FC03.03	<i>Understand the food handlers' responsibilities in preventing contamination of food.</i>
FC04.00	<i>Understand factors that influence food safety.</i>
FC04.01	<i>Understand hazards in the flow of food.</i>
FC04.02	<i>Understand procedures involved in purchasing, receiving and storage of food</i>
FC04.03	<i>Understand safety procedures involved in food preparation</i>
FC04.04	<i>Understand rules for holding and serving food safely</i>
FC04.05	<i>Understand food safety management systems</i>

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FC05.00	Understand safe facilities, pest management and sanitation
<i>FC05.01</i>	<i>Understand safe facilities and pest management</i>
<i>FC05.02</i>	<i>Understand cleaning and sanitizing guidelines for a food service facility and equipment</i>
C	BASIC CULINARY FUNDAMENTAL
<i>FC06.00</i>	<i>Summarize safety guidelines for food production, service, and employees.</i>
<i>FC06.01</i>	<i>Summarize major causes of accidents and procedures for preventing them.</i>
<i>FC06.02</i>	<i>Summarize appropriate first aid procedures and emergency situations</i>
<i>FC07.00</i>	<i>Use large equipment and smallwares in the commercial kitchen.</i>
<i>FC07.01</i>	<i>Identify standard measuring equipment and hand tools.</i>
<i>FC07.02</i>	<i>Identify standard cookware</i>
<i>FC07.03</i>	<i>Identify large equipment used in the commercial kitchen.</i>
<i>FC07.04</i>	<i>Demonstrate the use of large equipment.</i>
<i>FC08.00</i>	<i>Use math for culinary tasks.</i>
<i>FC08.01</i>	<i>Identify measurements and abbreviations.</i>
<i>FC08.02</i>	<i>Use conversions and yields of recipes and ingredients.</i>
D	Basic Culinary Techniques
<i>FC9.00</i>	<i>Utilize basic knife skills.</i>
<i>FC09.01</i>	<i>Identify types and parts of knives used in the culinary kitchen.</i>
<i>FC09.02</i>	<i>Demonstrate knife safety in the kitchen.</i>
<i>FC09.03</i>	<i>Demonstrate classic vegetable cuts used in recipes.</i>
<i>FC10.00</i>	<i>Demonstrate basic cold food production.</i>
<i>FC10.01</i>	<i>Identify types of salads, ingredients, and dressings.</i>
<i>FC10.02</i>	<i>Prepare salads and dressings.</i>
<i>FC10.03</i>	<i>Summarize basic Garde Manger.</i>