



# Dallas High School Home of the Dragons



## Culinary Arts 1

2013-14

**Instructor:** Therese Mohler

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**Office Hours:** Tues-Friday 3:00-3:30, prep period 3; 10:10-11:15 daily.

**Course Description:** Culinary Arts 1 is an introductory level class that teaches students the basic principles of food preparation, safety, sanitation, management and consumerism used in the home and food industry. Nutrition principles and applications will also be emphasized throughout. The course begins by familiarizing the students with the kitchen equipment, measurements, safety and sanitation practices. By the end of the semester students will have a basic knowledge of cookies, candy, quick breads, vegetables, and egg preparation.

### **Texts:**

Guide To Good Food

### **Course Outline**

Culinary Arts 1	Unit Topic	Summative Assessment
Unit 1: Preliminaries	Safety, sanitation, measuring, kitchen organization, preparation for labs.	Unit Quiz, applying skills to lab situations Standards: 1,2,3,4,5,6,9,10,14.
Unit 2: Quick Breads	Techniques and principles of quick bread preparation. Soft doughs, pour batters, and drop batter preparations and skills toward quality products.	Successful preparation of quality quick bread products. Unit Quiz Practical lab assessment Standards: 17
Unit 3: Cookies	Instruction on proper preparation of drop, bar, no bake, refrigerator, shaped, cut out, and pressed cookies.	Unit quiz and exam. Practical application of instructional techniques. Standards: 16
Unit 4: Fruits and Vegetables	Appropriate care, preparation, and cooking techniques of a variety of fruits and vegetables.	Unit quiz. Observation and evaluation of successful recipes and dishes. Standards: 20

Unit :5 Eggs	Egg quality attributes, cooking	Unit quiz. Evaluation of finished egg dishes. Standards: 18
Unit 6: Candy	Skills and principles of traditional candy making.	Unit quiz. Preparation of successful product. Standards: 19
Unit 7: Year/semester End	Cleaning and semester/year end Chores and details	Final and cleaning Standard: 21

### **Standards to Be Assessed:**

1. Standard 1: Discovering the importance of families, in every sense.
2. Standard 2: Familiarize students with class expectations and general goals.
3. Standard 3: Discover the room layout and the equipment it contains.
4. Standard 4: Learn the work centers of the kitchen.
5. Standard 5: Learn measurements and kitchen procedures.
6. Standard 6: Comprehend vocabulary associated with the kitchen and cooking.
7. Standard 7: Learn cooking techniques by observation and practice.
8. Standard 8: Demonstrate proper etiquette and table setting.
9. Standard 9: Understand safety and sanitation procedures in the kitchen.
10. Standard 10: Practice recycling and conservation procedures in the kitchen.
11. Standard 11: Learn how to cooperate and work together as a team.
12. Standard 12: Become proficient at taking notes and reviewing information for testing.
13. Standard 13: Use sequential activities to produce successful finished products.
14. Standard 14: Become familiar with recipe reading and interpretation.
15. Standard 15: Demonstrate ability to bake quality products.
16. Standard 16: Learn the seven types of cookies, baking techniques, and characteristics of each.
17. Standard 17: Understand the characteristics, mixing methods, and cooking techniques of quick breads.
18. Standard 18: Identify the properties of egg cookery and the roles they play as an ingredient.
19. Standard 19: Understand the properties of candy cookery.
20. Standard 20: Understand and apply fruit and vegetable cookery techniques toward preparation of assigned dishes.

21. Standard 21: Assist and participate in end of the semester/year cleaning and organizing and testing activities.

**Career Related Learning Standards:** Career-related learning standards (CRLS) are fundamental skills essential for success in employment, college, family, and community life. We have integrated the Personal Management standard from the CRLS into all courses at DHS. **This standard will be assessed and communicated independent of the academic grade.** It is included below and mainly includes behaviors that will be assessed in this course.

- **Personal Management Standard:** Exhibit appropriate work ethic and behaviors in school, community and workplace.
  - Students will identify tasks that need to be done and initiate action to complete the tasks.
  - Students will plan, organize and complete projects and assigned tasks on time, meeting agreed upon standards of quality.
  - Students will take responsibility for decisions and actions and anticipate consequences of decisions and actions.
  - Students will maintain regular attendance and be on time daily.
  - Students will maintain appropriate interactions with colleagues.

### **Grading and Assessment:**

Student's final grade for each course will be broken down into two categories:

- 1) **Academic:** based on assessments, tests, projects and performances that measure learning.
- 2) **Personal Management:** based on homework completion and other behaviors measuring the CRLS personal management standard.

**The Final grade is calculated as follows: 75%** of the course grade will be based on the **Academic** grade and **25%** on the **Personal Management** grade.

- Any items included in the Academic grade (PA) may be retaken and the higher grade recorded. Teachers may extend the retake time period, but as a rule all retakes need to be done within 2 weeks of the initial assessment.
- Students will complete extra preparation before retaking an assessment.
- Personal management work turned in late may be reduced by up to 50% credit.
- Retakes are not allowed on Personal Management assignments.
- Students must schedule performance retakes at their teacher's convenience. (Speech, drama, labs.)

### **Classroom Expectations:**

In addition to the school wide rules, students are expected to come to class prepared to work cooperatively in their kitchen groups. Students are also expected to follow proper procedures while working in the kitchens. This includes thorough hygiene as well as safety procedures.

Students should use all kitchen equipment in the manner in which it is intended, keeping safety a priority. If a student cannot meet these expectations, a schedule change may be suggested.

**Extra Credit and make up points:**

Forms are available for extra credit and to make up days when a student is absent. A student may contact the teacher for instructions.

**Parents:** Please keep the rest of the syllabus. By signing this form, you acknowledge that you have read and fully understood the expectations, rules, and standards associated with Culinary Arts 1 . If you have questions, please call 503-623-8336 or email using the email address provided in this document.

Parent Name:

Parent Signature:

Parent email Address:

Parent Phone:

Student Name:

Student Signature: