



Dallas High School Home of the Dragons



Culinary Arts 2

2013-14

Instructor: (Therese Mohler)

Telephone: (503) 623-8336 X (731)

Email: therese.mohler@dsd2.org

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

Course Description: Culinary Arts 1 filled you with self-satisfaction and enough knowledge to impress your friends, but you realize you only touched surface of what is out there. More fun, more knowledge, more food! We further your culinary knowledge in include: yeast breads, food preservation, meal planning, protein cookery, consumerism, cakes and a fantastic foreign foods unit. You will be well on your way to becoming the master of your foods needs!

Texts:

Guide To Good Food

Course Outline

We spend the first couple of days becoming reacquainted with the kitchen rules, safety and sanitation, and general kitchen principles. We spend some time learning cooking terms. In the first few weeks of class, the students are learning about yeast breads including, foccacia, pizza, bagels and pretzels, cinnamon rolls, and other yeast breads. We then do a pastry unit, which includes making a cream, custard, and apple pie, and a meat pies. Then we do a short protein unit, covering fish, beef, poultry and pork. Near the end of the semester, we have a Foreign Foods unit, which all the students enjoy. Then we begin the food preservation unit. In this unit we make jam, jerky, fruit leather, and salsa. The students are learning lots of new principles which they enjoy.

	Unit Topic	Summative Assessment
Unit 1: Food Preservation	Salsa, jams jellies, drying	Unit test, successful product preparation Standard; 6
Unit 2: Yeast Breads	Preparation of various baked	Successful product preparation

	yeast bread products	Unit quiz Standards: 2
Unit 3: Pies and pastry	Creation of one pie from each major pie categories	Pie contest and or guest dessert Unit test Standards: 3
Unit 4: Protein	Preparation of various meat products to include beef, chicken, and or fish	Guest meal with guest evaluation Unit quiz Standards: 4
Unit 5: pasta	Preparation of homemade pasta and appropriate sauces	Pasta meal evaluation Successful products Unit quiz Standards: 7
Unit 6: Cakes	Cake baking basics and decorating of cakes and cupcakes for occasions	Completion of cupcake and cake planning and decoration with judges/contest Unit quiz Standards: 8
Unit 7: Foreign foods Final/year end	Complete final foreign food project, cleaning and organization chores for semester and /or year end.	Final foreign food project Cleaning Standards 1-8

Standards to Be Assessed:

1. The student will understand the layout, rules, and correct procedure to follow during labs.
2. They will understand the characteristics of yeast and yeast dough, in order to make yeast dough with the properties they are looking for.
3. The students will know how to make and shape pastry dough. They will be able to recognize the four types of pies, chiffon, cream, custard, and fruit. They will also learn ways to use pastry in protein cookery.
4. Students will recognize the various characteristics of protein foods and know the correct methods to cook them in order to maximize the proteins potential.
5. Students will research a country's cuisine, invent a menu, prepare the menu, and write a report about this country.
6. Students will learn how to use basic food preservation methods; drying, freezing, canning, and curing, in order to use food more effectively.

7. Students will learn the basics of pasta preparation, homemade and commercial and apply it to selected dishes and recipes.
8. Student will learn the skills required to decorate cupcakes and cakes. Students will plan and prepare one set of cupcakes and cake.

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.)

Participation: This course is designed to provide knowledge and skills for individuals to learn, practice, and then integrate into their everyday lives. Unwavering attendance and enthusiastic participation is essential to this process and will help insure a successful class experience.

Make up work after missing labs: Students may make up missed cooking days by cooking at home. Forms are available from the teacher. You do not have to make the exact item made in class. Allowances are made to be convenient with the students home.

Classroom expectations: I expect all students to follow all DHS rules while in my classroom. I expect all students to use the equipment in a safe and responsible manner at all times. I also expect all students to conduct themselves as mature young adults.

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 (Fill in the name of your course here) . 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: