

## Culinary Arts Yr. 1 Syllabus

**Teacher** Masterson

**Voice** 380-0200 ext. 338

**Room #** 338

**E-mail\*** dmasterson@capemaytech.com

**\*please note:** add the words **"Parent Note"** in the subject line of any Email to ensure delivery

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### Course Description:

Culinary Arts is a three-year program which provides students with a hands-on experience in the preparation, service, and managerial tasks involved in the food service industry. Areas of concentration include safety, sanitation, cost control, inventory control, culinary math, food preparation, culinary terminology, ala carte and banquet service, and dining room procedures.

### Course Objective:

Students will progress from the fundamentals of food service, to actual hands-on activities involved in the daily operation of our forty seat, student-run restaurant, The American Bounty Café. Through our three-year curricula, we create the opportunity for our students to acquire the skills and knowledge they need to build successful careers in the ever-changing food service and hospitality industry.

### Course Requirements:

1<sup>st</sup> Year - Technical writing paper, Oral Presentation and Year 1 ProStart Certification Exam, and  
Benchmark: Level 1 Mid-term and Final exams.

### Criteria for Assessing Student Performance:

Daily Grade	25%	Class participation, Preparedness, Attendance and Behavior
Homework	20%	Reading & Workbook Assignments, Worksheets and Projects
Competencies	30%	Practical Work, Restaurant Activities, Oral Presentation and Technical Writing Papers
Tests	25%	Section Quizzes, Chapter Tests, Certification Exam, Practical Exams

### Textbooks, Related Readings:

Foundations of restaurant management & Culinary Arts level one & two Course Books & Workbook, ServSafe Certification Course Book, Class Resource Books and The Professional Chef 7<sup>th</sup> Edition – reference book

## Culinary Arts Yr. 2 Syllabus

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### **Course Requirements:**

Oral Presentation, 2<sup>nd</sup> Year - Research paper, Year 1 ProStart Certification and Sanitation Certification (ServSafe), and  
Benchmark: Level 2 Mid-term and Final Exams

### **Criteria for Assessing Student Performance:**

Daily Grade	25%	Class participation, Preparedness, Attendance and Behavior
Homework	20%	Reading & Workbook Assignments, Worksheets and Projects
Competencies	30%	Practical Work, Restaurant Activities, Menu development, Oral Presentations and Research Projects
Tests	25%	Section Quizzes, Chapter Tests, Certification Exams, Practical Exams

### **Textbooks, Related Readings:**

Foundations of restaurant management & culinary arts level one & two course books, ServSafe Certification Course Book, Class Resource Books, The Professional Pastry Chef and The Professional Chef 7<sup>th</sup> Edition – reference books.

## Culinary Arts Yr. 3 Syllabus

**Teacher** Masterson

**Voice** 380-0200 ext. 338

**Room #** 338

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### **Course Requirements:**

Research Paper, Oral Presentation, 3<sup>rd</sup> Year Senior project, and  
Benchmark: Level 3 Mid-term and Year 2 ProStart Certification exams.

### **Criteria for Assessing Student Performance:**

Daily Grade	25%	Class participation, Preparedness, Attendance and Behavior
Homework	20%	Reading & Workbook Assignments, Worksheets and Projects
Competencies	30%	Practical Work, Restaurant Activities, Menu development, Research Paper, Oral Presentation and Senior Project
Tests	25%	Section Quizzes, Chapter Tests, Practical Exams

### **Textbooks, Related Readings:**

Foundations of restaurant management & culinary arts level one & two course books, ServSafe Certification Course Book, Class Resource Books, The Professional Pastry Chef and The Professional Chef 7<sup>th</sup> Edition – reference books.