

## Culinary III - Restaurant and Hospitality Careers Course Syllabus

INSTRUCTOR: Carissa McCrory  
ROOM NUMBER: F - 9  
OFFICE HOURS: Intervention or after school with an appointment  
E-MAIL:: cmccrory@rocklinusd.org  
COURSE PAGE: whs.rocklinusd.org/CTE  
ACADEMIC UNITS: 5 units per semester  
ACADEMIC CREDIT: Elective Credit

DESCRIPTION - This course offers instruction, core competencies, and support activities for students who desire to become professionals in preparing to begin their careers in the restaurant, hospitality, and foodservice industries.

This advanced course teaches skills in food production, customer service, and teamwork. Instruction includes planning, preparing, and serving of quality food and food products. Additional study areas include safety and sanitation, use and care of commercial equipment, and industry specific vocabulary. Required projects include; recipe and professional portfolios and the management project. The student groups will present their management project to the class via an oral presentation using Google Slides. A certificate of completion will be awarded to students who meet the requirements. \*Periodically working during lunch in the Wildcat Café is required.

PURPOSE - This is a lecture-lab course in which topics are presented by the instructor, procedures are explained, and assignments are completed by students both during lab periods and outside of class. This course is the cap-stone course for the previous two regular-program culinary courses. Students will build upon their previous culinary and industry experience and obtain hands-on real world knowledge by working directly with customers. Students will complete unit exams for each subject area as well as a comprehensive mid-term and final. Various assigned readings with vocabulary and review questions will support student learning.

COURSE OBJECTIVES - By the end of this course, students will be able:

- Students will know and utilize sanitation and safety standards in a food,
- Students will be able to identify and perform a wide variety of food preparation methods including professional level knife skills.
- Students will know how to deliver elements of excellent customer service. Identify the gaps that explain customer dissatisfaction with service and know how to close these gaps.
- Students will describe the qualities of an effective leader in the food, beverage,
- The student will return all materials used to assigned areas, making sure all equipment is clean and turned off. The work area must also be left neat and clean. No student will be permitted to leave class until their kitchen has been checked complete (unless they have group and instructor approval).

COURSE TOPICS - The course will cover the following topics: Knife Skills and Equipment Use, Commercial Kitchen Safety and Sanitation, Stocks and Sauces, Seasonings and Flavorings, Dry and Moist Cooking Techniques, Restaurant Desserts and Plating, and Leadership and Restaurant Management.

CAREER AND TECHNICAL EDUCATION (CTE) ELEMENTS - The following information is directly related to this course and its designation as a CTE course on campus:

- INDUSTRY SECTOR: Food Service and Hospitality
- COURSE LEVEL: Capstone
- ADVISORY COMMITTEE: The advisory committee for this course meets annually. Additional meetings are held at the discretion of the instructor and/or district office.
- ARTICULATION INFORMATION: Not Applicable
- OCCUPATIONS FOR IDENTIFIED PATHWAY: Pathway occupations organized by level of education and training required for workplace entry.
  - High School - Prep Cook, Waiter
  - Post-secondary Training - Line Cook, Assistant Restaurant Manager
  - College/University - Sous Chef, Banquet Manager

GENERAL: Recorded grades will be available for review at any time on Schoology. Remember to keep all class items returned so that any discrepancies can be easily and fairly straightened out. Except in cases of actual error, semester grades are permanent.

INSTRUCTIONAL SUPPLIES - Students may be required to purchase specific projects if they want to keep them and take them home. The list below provides information for the student regarding items they will be using in this course. Students may want to purchase items on this list if they are very interested in this course and/or pathway. Please see the instructor for specific information regarding supplies.

- Text: "Culinary Essentials" (Replacement cost \$100.00)
- Computer Programs and/or software: NA
- Supplies: Composition Book, Camera, Planner or Calendar

GRADING PLAN - Grades will be based on attendance, tests, lab work, assignments, projects, portfolios and classroom performance. Mastery/Outstanding (100-90% - A), Above Standard (89-80% - B), Average/Entry-level (79-70% - C), Below Acceptable level (69-0% - NM/NC)

#### CLASSROOM RULES OF CONDUCT

- Students are expected to be in class and ready to work at the appointed time. Students must sign-in, get on their uniform, and be seated BEFORE the tardy bell rings! Students will make up their missed class time during Intervention.
- Students will respect the class as a simulated job-training site where they will learn entry level skills, career preparation and professional business etiquette. Students must maintain a professional positive attitude and language in class with themselves and others.
- The student will receive safety training and will be expected to observe safety rules at all times. The student will follow directions and exercise care when handling equipment, and cooking tools at all times. If in doubt of the directions given, they must ask for clarification.

- The student will return all materials used to assigned areas, making sure all equipment is clean and turned off. The work area must also be left neat and clean. No student will be permitted to leave class until their kitchen has been checked complete (unless they have group and instructor approval).

In general, your ideas, comments, suggestions, questions, grade challenges, and more are welcome. However, your discretion in these matters is expected. Furthermore, no part of your grade will be based on anything other than your coursework and attendance. You are encouraged to take advantage of instructor office hours for help with coursework or anything else connected with the course and your progress.