**Career and Technical Education (CTE)**

**Culinary Arts**

**2023-2024 Class Syllabus**

CTE VISION

OUR VISION AS CAREER AND TECHNICAL EDUCATION EDUCATORS IS TO DEVELOP STUDENTS OF HIGH MORAL CHARACTER WITH STRONG WORK ETHIC. WE WILL HELP PREPARE STUDENTS FOR COLLEGE OR CAREER SUCCESS BY PROVIDING PRACTICAL KNOWLEDGE AND LIFE SKILLS.

CTE MISSION

AS CAREER AND TECHNICAL EDUCATION EDUCATORS, WE WILL PROVIDE A HANDS-ON LEARNING ENVIRONMENT THAT WILL PREPARE STUDENTS FOR POST-SECONDARY EDUCATION AND/OR CAREER SUCCESS.

As your instructor, there are six major objectives I will strive to accomplish for students taking CTE culinary arts related programs:

* Develop students of high moral character
* Develop a strong work ethic
* Prepare students with professional skills
* Prepare students for post-secondary education
* Provide practical knowledge and skill for all areas of life
* Work constructively together as a team

Course Description

The Culinary Arts program is designed to prepare students to apply technical knowledge and skills required for food production and service occupations in commercial food service establishments. Students completing the Culinary Arts program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing, and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques, and management of food establishments will also be studied. In addition to technical skills, students completing the Culinary Arts program will develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations. The Culinary Arts program can lead toward the following certifications: Certified Fundamentals Cook (CFC), Certified Fundamentals Pastry Cook (CFPC), National ProStart Certificate of Achievement (COA), and/or ServSafe® Food Protection Manager. The Culinary Arts program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience and the Career and Technical Student Organizations FCCLA.

Primary Objectives (ADE State Standards)

* 1.0 APPLY SANITATION PROCEDURES
* 2.0 APPLY SAFETY PROCEDURES
* 3.0 APPLY BASIC NUTRITIONAL CONCEPTS
* 4.0 INTERPRET RECIPES
* 5.0 USE SMALL COMMERCIAL EQUIPMENT AND SMALLWARES
* 6.0 USE LARGE COMMERCIAL GRADE EQUIPMENT
* 7.0 INTERPRET FOOD PREPARATION TECHNIQUES
* 8.0 PREPARE HOT FOODS
* 9.0 APPLY BASIC PRINCIPLES OF GARDE MANGER
* 10.0 PREPARE BAKERY AND PASTRY PRODUCTS
* 11.0 PERFORM DINING AND BEVERAGE CATERING OPERATIONS IN A SCHOLL-BASED ENTERPRISE
* 12.0 APPLY CULINARY MATHEMATICS

AZ CTE Professional Skills Standards

* 1.0 COMPLEX COMMUNICATION: Employs complex communication skills in a manner that adds to organizational productivity.
* 2.0 COLLABORATION: Collaborates, in person and virtually, to complete tasks aimed at organizational goals.
* 3.0 THINKING AND INOVATION: Integrates expertise in technical knowledge and skills with thinking and reasoning strategies to create, innovate, and devise solutions.
* 4.0 PROFESSIONALISM: Conducts oneself in a professional manner appropriate to organizational Expectations.
* 5.0 INITIATIVE AND SELF-DIRECTION: Exercises initiative and self-direction in the workplace.
* 6.0 INTERGENERATIONAL AND CROSS-CULTURAL COMPETENCE: Interacts effectively with different cultures and generations to achieve organizational mission, goals and objectives.
* 7.0 ORGANIZATIONAL CULTURE: Functions effectively within an organizational culture.
* 8.0 LEGAL AND ETHICAL PRACTICES: Observes laws, rules and ethical practices in the workplace.
* 9.0 FINANCIAL PRACTICES: Applies knowledge of finances for the profitability and viability of the organization.

Students are also required to complete one community service project per semester. If you are unable to participate when we do our designated community service project, you must complete one on your own and have signed documentation from a person in charge.

\*\* ALL SECOND YEAR CULINARY ARTS STUDENTS ARE REQUIRED TO TAKE AN END OF PROGRAM CTE STATE TEST. YOU MUST PASS WITH A 60% OR BETTER TO COMPLETE THE PROGRAM.\*\*

\*\*\*ALL SECOND YEAR CULINARY ARTS STUDENTS ARE REQUIRED TO PASS AN END OF PROGRAM INDUSTRY CERTIFICATION TEST (TO BE DETERMINED)

80% of class instruction will be lab based.