

PS 035 Manhattan High School Culinary Arts Syllabus

Course Code: KCSG5QQM (01), KCSG6QQM (02), KCSG7QQM (06) and KCSG8QQM (Cousee07)

Course Name: Culinary Arts I

Teacher Name: Ms. Gonzalez

Year and Term: 2017-2018 Term 2

Course Description

This is an introductory course, where students will have the opportunity to explore careers in the field of Culinary Arts. They will also gain a deeper understanding of the importance of sanitation as well as the different methods used by the food industry to keep food safe. This course will include classroom instruction, practical lab work and projects that involve fund raising for the culinary program. The skills acquired in this course will prepare students for “real world” experiences in the culinary industry as well as give them a head start should they decide on a career in the industry.

Textbook: Culinary Essentials, Johnson & Wales University

Calendar and Unit Map

Chapter 2: Keeping Food Safe

Section 2.1

- 2.1 Define what a foodborne-illness outbreak is, and list the costs associated with one
- 2.2 Recognize risks associated with high-risk populations.
- 2.3 Identify factors that affect the growth of pathogens (FAT TOM).
- 2.4 Identify characteristics of TCS food and list examples.
- 2.5 Identify methods for preventing biological contamination.
- 2.6 List guidelines for storing chemicals safely.
- 2.7 Recognize the need for food defense systems.
- 2.8 Identify the most common allergens and methods for preventing allergic reactions.
- 2.9 Identify government agencies that regulate the restaurant and foodservice industry.

Section 2.2

- 2.10 List personal behaviors that can contaminate food.
- 2.11 List the steps to proper hand washing, and identify when hands should be washed.
- 2.12 Identify proper personal cleanliness practices and appropriate work attire.
- 2.13 Identify ways to handle ready-to-eat food safely.

- 2.14 Identify when food handlers should be prevented from working around food or from working in the operation.

Section 2.3

- 2.15 Identify ways to prevent cross-contamination.
- 2.16 Identify ways to prevent time-temperature abuse.
- 2.17 List different temperature-measuring devices and their uses.
- 2.18 Identify characteristics of an approved food source.
- 2.19 Identify criteria for accepting or rejecting food during receiving.
- 1.1 and list factors used in making their rating judgments.
- 1.2 List and describe the characteristic types of lodging operations.
- 1.3 List and describe activities associated with front-desk operations.

- 1.4 and list factors used in making their rating judgments.
- 1.5 List and describe the characteristic types of lodging operations.
- 1.6 List and describe activities associated with front-desk operations.

Section 2.1

- 2.20 Define what a foodborne-illness outbreak is, and list the costs associated with one
- 2.21 Recognize risks associated with high-risk populations.
- 2.22 Identify factors that affect the growth of pathogens (FAT TOM).
- 2.23 Identify characteristics of TCS food and list examples.
- 2.24 Identify methods for preventing biological contamination.
- 2.25 List guidelines for storing chemicals safely.
- 2.26 Recognize the need for food defense systems.
- 2.27 Identify the most common allergens and methods for preventing allergic reactions.
- 2.28 Identify government agencies that regulate the restaurant and foodservice industry.

Section 2.2

- 2.29 List personal behaviors that can contaminate food.
- 2.30 List the steps to proper hand washing, and identify when hands should be washed.
- 2.31 Identify proper personal cleanliness practices and appropriate work attire.
- 2.32 Identify ways to handle ready-to-eat food safely.
- 2.33 Identify when food handlers should be prevented from working around food or from working in the operation.

Section 2.3

- 2.34 Identify ways to prevent cross-contamination.
- 2.35 Identify ways to prevent time-temperature abuse.
- 2.36 List different temperature-measuring devices and their uses.
- 2.37 Identify characteristics of an approved food source.
- 2.38 Identify criteria for accepting or rejecting food during receiving.
- 2.39 Outline proper procedures for storing food.
- 2.40 Identify the minimum internal temperature requirements for cooking various TCS food.

- 2.41 Outline proper procedures for holding, cooling, and reheating TCS food.
- 2.42 Identify ways to handle food ready for service.
- 2.43 Outline proper procedures for preparing and serving food for off-site service.

Section 2.4

- 2.44 List the HACCP principles and explain their importance to food safety.

Section 2.5

- 2.45 Explain the difference between cleaning and sanitizing.
- 2.46 Outline proper procedures for cleaning and sanitizing tools and equipment.
- 2.47 Identify factors that affect the effectiveness of sanitizers.
- 2.48 List the elements of a master cleaning schedule.
- 2.49 Identify organizations that certify that equipment meets sanitation standards.
- 2.50 Outline proper procedures for managing pests.

Grading Policy

Attendance	20%
Behavior	20%
Participation	20%
Quizzes/exams	20%
Project	10%
Homework	10%