



Miss Andrea Taraba

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Welcome to Advanced Food Preparation and Production

Course Objective

This is the mid-level course for students in the Nutrition and Culinary pathway. Students will demonstrate safety and sanitation using the Hazard Analysis Critical Control Point Program (HACCP) the system used by the food service industry to ensure food safety. Students will incorporate standards from the hospitality industry through the identification and use of small and large utensils, appliances, and equipment during the preparation of foods. Reading, planning, designing and preparing meals and menus is emphasized throughout laboratory experience. Investigation of food industry careers and qualifications will be explored through the use of technology and guest speakers.

Course Goals

Students will be able to plan and prepare a variety of foods, manage kitchen supplies and equipment, and be familiar with a wide variety of cuisines and culinary techniques as well as aesthetic food presentation. Safe food handling practices will be reinforced. At the end of this course, you will be able to:

1. Demonstrate knowledge and skills necessary for professionals in the foods industry
2. Investigate careers in culinary arts and hospitality
3. Practice mise en place
4. Develop work plans for labs
5. Prepare market orders
6. Perform calculations to increase or decrease recipe yield
7. Identify common herbs, spices, and flavorings and describe their usage and proper storage
8. Demonstrate the use and care of knives
9. Identify types of table service and appropriate table covers
10. Prepare a variety of recipes



11. Demonstrate the use of portion control
12. Practice cost control - portion, not ruining ingredients
13. Demonstrate quality control
14. Participate in a variety of work-based activities
15. Understand how technology influences the Food Industry

Student Assessment

- ❖ Test & quizzes
- ❖ Class Work & Participation
- ❖ Lab participation & clean up
- ❖ Projects
- ❖ Homework
- ❖ Sensory Evaluation Forms

- 1.) Grade = $\frac{\text{Points accumulated by student}}{\text{Total number of points possible}}$
- 2.) The final grade is the average of the 4 marking period grades.
- 3.) Successful completion of this course is required for advancement in the foods program.
- 4.) Grade Scale:

A = 93-100
B = 85 -92
C = 77- 84
D = 70-76
F = Below 70



Missed Work

- ❖ Handouts and assignments are **YOUR** responsibility!!!! You have one day to make up work for each day absent.
- ❖ Missed labs are to be made up at home. Students are required to submit 4 pictures of THEMSELVES cooking. Pictures can be e-mailed or printed out.
- ❖ Late work will receive a **5 point deduction** per day (excluding an excused absence).
- ❖ Extra credit may be given at teacher's discretion

Supplies (to be brought EVERYDAY)

- ❖ Pen/pencil
- ❖ Two Pocket folder
- ❖ Notebook

Required Text

Culinary Essentials 2010 Edition, Johnson & Wales



