

ADVANCED CULINARY 2016-17

Text: Culinary Essentials (used in class)

Unit One: Safety and sanitation; food preservation
HACCP (Hazard Analysis Critical Control Point)

Unit Two: Foodservice Industry
Career Options and Culinary Professionals
Customer Service

Unit Three: Quality Foodservice Practices
Standards Regulations and Laws

Unit Four: The Professional Kitchen
Equipment, knives and smallware
Nutrition
Menu Planning
Standardized Recipes and Cost Control

Unit Five: Culinary Applications
Cooking Techniques
Seasoning and Flavoring
Garde Manger – Pantry Chef
Food Preparation: Breakfast, Sandwiches & Appetizers,
Soup/Stock/Sauces, Fish/Poultry/Meat, Pasta/Grain,
Fruit/Vegetables/Legumes, Baking, Yeast Breads, Quick Breads,
Desserts.

How this class differs from Culinary Skills: Labs are harder to prepare which requires you to improve skills and be more efficient; recipes have not been sequenced for you so you need to read them, visualize the process, and synthesize it into your jobs; you need to evaluate recipe options for their appropriateness in matching your resources (time, skill, equipment, food availability, etc.); there will be calculation of costs, yield changes, etc.; we will try to better understand the science of cooking. You will not repeat any products unless there is an expansion on the knowledge.

- Field Trips: Field trips will be conducted with the hope of giving you a better understanding of food and food production. Usually one/semester. Suggestions?
- Guest Speakers/demonstrations: Suggestions?
- Teachers Luncheons: Each quarter this class will plan, cost and prepare a luncheon for the teachers (and yourselves!!).

GRADES: Components: approximately 30% labs, 35% tests/quizzes, 35% assignments

A = 90-100 B = 80-89 C = 70-79 D = 60-69 F = 0-59

Attendance is important – especially on cooking lab days.

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