## Syllabus

## Program Title: Professional Culinary Arts & Hospitality

## Program Type: Career Preparatory

## Career Cluster: Hospitality and Tourism

**Instructor: Marcus Hencinski**

**Email: Marcus.Hencinski@okaloosaschools.com**

**Phone: (850) 833-3543**

**Program Description:**

### This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality and Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality and Tourism career cluster.

### The content includes but is not limited to preparation, presentation, and serving of a wide variety of foods; leadership, communication skills, employability skills, and safe/efficient work practices are also covered. This coursework prepares students for employment in the food service/hospitality industry.

### Program Structure:

This program is a planned sequence of instruction consisting of four occupational completion points.

The following table illustrates the post-secondary program structure

| OCP | Course Number | Course Title | Length | SOC Code |
| --- | --- | --- | --- | --- |
| A | HMV0100 | Food Preparation | 300 hrs. | 35-2021 |
| B | HMV0170 | Cook-Restaurant | 300 hrs. | 35-2014 |
| C | HMV0171 | Chef/Head Cook | 300 hrs. | 35-1011 |
| D | HMV0125 | Food Service Management | 300 hrs. | 11-9051 |

**Standards:**

**After successfully completing this program, the student will be able to perform the following:**

Identify career and employment opportunities.

Exhibit the ability to follow state mandated guidelines for food service.

Demonstrate and incorporate workplace safety procedures.

Demonstrate personal productivity.

Utilize operational systems.

Use and care for commercial tools and equipment.

Describe the principles of basic food science.

Demonstrate how to read, follow, and prepare recipes.

Describe the basic principles of nutrition.

Identify and explain front-of-the-house and back-of-the-house duties

Prepare and present food and beverage items to meet creativity aspects as well as quality standards.

Exhibit and utilize safe, secure, and sanitary work procedures.

Apply principles of food science in cooking and baking techniques.

Apply principles of nutrition in menu planning, cooking, and baking.

Perform front-of-the-house duties.

Perform back-of-the-house and inventory duties.

Research career and advancement opportunities in professional cooking and baking.

Follow food identification, selection, and purchasing, receiving, storing, and inventory guidelines.

Practice advanced cooking and baking techniques.

Apply scientific principles in cooking and baking.

Demonstrate fruit and vegetable preparation skills.

Demonstrate buffet food preparation skills.

Demonstrate dairy, egg, and starchy products preparation skills.

Demonstrate stock, soup, and sauce preparation skills.

Demonstrate meat, poultry, fish and seafood preparation skills.

Demonstrate bakery goods and dessert preparation skills.

Demonstrate management skills.

Comply with laws and regulations specific to the food service and hospitality industry.

Develop a business plan.

Create and prepare menus for various nutritional needs.

Utilize cost-control techniques to maximize profitability.

Interpret and incorporate guidelines and policies for food service establishments.

Compare and analyze the relationship of nutrition to wellness.

Develop and prepare menus for customers on special diets.

Compare and analyze menus of food establishments.

**Textbooks and/or Equipment/Supplies:**

**Required:**

**Foundations of Restaurant Management & Culinary Arts Level One** (Book one of the ProStartCurriculum offered by the National Restaurant Association)

**Foundations of Restaurant Management & Culinary Arts Level Two** (Book two of the ProStart Curriculum offered by the National Restaurant Association)

**Servsafe Essentials (**ServSafe coursebook for completing the ServSafe Food Protection Manager Certification Examination.)

**Culinary Uniforms**

**Additional Resources:**

**Culinary Library in classroom**

**Various On Line recipe sources (as approved by the instructor)**

**Various On Line Food Blogs and Sights useful for discussing current food trends (as approved by the instructor)**

**Grading Criteria and Requirements:**

Grades will be based on quizzes, tests, and skill assessments

5 % Quizzes

15% Tests

70% Skill Assessment

10% Other (Work sheets)

\_\_\_\_\_\_

100%

**Grading Scale:**

90% and above = A

80% - 89.9% = B

70% - 79.9% = C

60% - 69.9% = D

59.9% and below = F

**Skill Assessment Rubric:**

Skills will be assessed based on some or all of the following criteria based on the type of skills being assessed:

**Knife Skills:** Does the student show competency with the knife work required for the task?

**Cooking Technique:** Does the student follow the correct cooking technique for the task?

**Appearance:** Does the food look good to eat?

**Smell:** Does the food have a pleasing aroma, no off-smells?

**Taste:** Are the flavors in balance and is the food at the correct temperature?

**Works Clean:** Does the student maintain a clean work station?

**Works Safe:** Does the student create a work space environment that does not put them or others at risk of injury?

The categories will be given a numerical score based on the number of categories used for the assessment.

**Make-up Policy:**

All testing and assessments will be scheduled per course syllabus. Make-up work is not allowed unless instructor gives prior approval. The instructor may assign additional outside work to be completed for each absence.

**Attendance:**

See Student handbook for attendance policies. Attendance is not only expected but vital to a student’s success.

**Class Room/Lab Rules:**

**Be Respectful of one another regarding language and personal space.**

**Work as a team**

**Do not abuse tools and equipment**

**Come Prepared to work, awake and with a good attitude**

**Follow Proper Safety and Sanitation Practices as described in the various texts, class discussions and handouts.**