

Culinary Arts 2&3

Course Description: Students will focus on practical skills in the areas of Restaurant Operations, Concessions, Catering And Competitive cooking.
Advanced projects in Regional, World and Fusion cuisine
Students will also complete a Restaurant concept
And marketing Project
To include standards in : 8800520 & 8800530 -

Resources: Commercial kitchen and Dining room, Internet resources
In Class Cookbook library

Class Schedule: 105 minutes every day

Room Number: VHS 167

Teacher Info: John Woods
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Class Outline: Restaurant Jobs
Menu Planning
Practical Restaurant Operations
Concession Operations
U.S. Regional Cuisine
World Cuisine
Fusion Cuisine
Entrepreneurship
Marketing

Students will be assessed through lab activities, participation, business, and projects

Grading Policy: Participation/ Projects/ Skills-40%
Tests/Quizzes-40%
Literacy-5%
Business -15%

Any homework turned in late will be worth 50% of the original point value. Up to one week then it will be worth 0 points

Absences will be given full credit for any missed work provided that it is turned in by the end of that week.

Students will need to perform 24 hours of community service during the school year. This will include working functions and activities such as the BBQ Bash and the International Festival. Students must be taking Chemistry either junior or senior year or have passed Chemistry.