

General Course Information

Course Name: Culinary Arts II	
Department: Family and Consumer Science	Grade Level(s): 10-12
Duration/Credits: 1 year, 1 credit	Prerequisites: Culinary Arts I
BOE Approval Date:	Course Code H4522
Course Description:	
Culinary Arts II is a continuation of Culinary Arts I. The industry emphasis for Culinary Arts II is marketing, costing, purchasing, nutrition and sustainability. The culinary focus is breakfast, dairy, fruits, vegetables, potatoes, pasta, meat, poultry, seafood, and desserts.	
Course Rationale:	
Culinary careers are in high demand and will continue to grow. This course will prepare students for careers or post-secondary programs related to the hospitality, tourism, and culinary industry.	
Course Objectives:	
<ul style="list-style-type: none">• The student will write menu descriptions based on standardized recipes. (A+ Writing)• The student will research and compare store bought and scratch cooking items to determine recipe costs.• The student will discuss and demonstrate professional food preparation methods and techniques. (A+ Speaking and Listening)• The student will understand and demonstrate lab procedures and expectations that can be used in the food industry.• The student will read and analyze food safety manuals. (A+ Reading)• The student will research marketing and menu planning techniques based on standardized recipes. (A+ Research)• The student will write reflectively about lab procedures and evaluate final products and group participation.	
Standards Alignment:	
List standard set(s) to which course has been aligned National Association of State Administrators of FACS	