

# Culinary Arts I – Course Syllabus

Instructor: \_\_\_\_\_

School: \_\_\_\_\_

Course Length: 1 Year (2 semesters)

Credits: 1.0

## Course Description

Culinary Arts I is the foundational course in the Culinary Arts program of study within Tennessee CTE. This course introduces students to the foodservice and hospitality industry with a focus on workplace safety, sanitation, basic food preparation, career exploration, and employability skills. Students will gain hands-on experience in a lab setting while developing academic, technical, and leadership skills aligned with SkillsUSA/FCCLA participation.

## Standards Alignment

- Industry awareness and career pathways
- Food safety and sanitation (ServSafe principles)
- Basic food preparation techniques and culinary math
- Kitchen equipment identification and usage
- Employability and soft skills for the hospitality industry
- Leadership through CTSOs (SkillsUSA/FCCLA)

## Units of Study

Semester 1

- 1 Introduction to Culinary Arts – History and career opportunities in foodservice; Industry structure and trends
- 2 Professionalism & Employability – Workplace expectations, teamwork, communication; Résumé and portfolio building
- 3 Safety & Sanitation – ServSafe concepts; Personal hygiene; Cleaning schedules; Chemical safety and storage
- 4 Culinary Math – Fractions, measurements, conversions; Recipe scaling and costing basics

Semester 2

- 1 Equipment & Tools – Identification, safe handling, and care of kitchen equipment; Knife skills
- 2 Basic Food Preparation – Stocks, sauces, soups; Eggs and dairy; Grains, fruits, and vegetables; Baking principles
- 3 Meal Planning & Service – Menu planning; Nutrition basics; Service styles; Customer service simulations
- 4 Leadership & CTSO Integration – SkillsUSA/FCCLA projects; Leadership, teamwork, and community service

## Assessments

- Formative: Daily participation, safety checks, lab performance
- Summative: Written tests, ServSafe exam prep, performance assessments
- Projects: Group lab assignments, recipe portfolio, CTSO participation

## Grading Policy

- Lab Performance / Participation: 40%
- Written Work & Quizzes: 20%

- Tests & Projects: 25%
- Employability Skills (attendance, teamwork, professionalism): 15%

### **Materials Needed**

- Chef's coat, hat, and non-slip shoes (provided or student-purchased)
- Notebook, pen/pencil, binder for portfolio
- ServSafe Manager or Food Handler book (optional if provided digitally)

### **Classroom Expectations**

- Safety is the top priority; no unsafe behavior will be tolerated.
- Respect for self, peers, instructor, and equipment is required.
- Teamwork and professionalism are expected at all times.