

Culinary Arts II – Course Syllabus

Instructor: _____

School: _____

Course Length: 1 Year (2 semesters)

Credits: 1.0

Course Description

Culinary Arts II is the second course in the Culinary Arts program of study. Building on Culinary Arts I, students deepen their understanding of food preparation and presentation while refining kitchen safety and sanitation skills. Emphasis is placed on advanced cooking methods, nutrition, plating, garde manger, and an introduction to baking and pastry arts. Students will also continue developing employability, teamwork, and leadership skills through CTSO involvement (SkillsUSA/FCCLA).

Standards Alignment

- Advanced sanitation and workplace safety (ServSafe application)
- Culinary math, measurements, and recipe conversions at a professional level
- Advanced food preparation techniques (dry/moist heat methods, sauces, meats, poultry, seafood, vegetables, and starches)
- Garde manger and cold food presentation
- Nutrition and dietary guidelines in menu planning
- Introduction to baking and pastry arts
- Continued employability, professionalism, and leadership development

Units of Study

Semester 1

- 1 Professionalism & Leadership – Workplace expectations, teamwork, CTSO leadership, career development
- 2 Advanced Sanitation & Safety – ServSafe applications, HACCP systems, allergens
- 3 Culinary Math & Measurements – Yield percentages, food costing, recipe conversions, portion control
- 4 Cooking Methods I – Dry heat (roasting, grilling, sautéing, frying); Moist and combination heat (boiling, steaming, braising, stewing)

Semester 2

- 1 Cooking Methods II – Advanced meats, poultry, seafood, vegetables, legumes, grains, and starches
- 2 Garde Manger – Salads, dressings, hors d'oeuvres, sandwiches, charcuterie basics, cold food presentation
- 3 Nutrition & Menu Planning – USDA Dietary Guidelines, MyPlate, special diets, menu development
- 4 Introduction to Baking & Pastry – Yeast breads, quick breads, cookies, cakes, and desserts basics

Assessments

- Formative: Lab performance, participation, safety checks
- Summative: Written tests, ServSafe exam application, performance assessments
- Projects: Recipe development, plating design, group catering project, CTSO competition

Grading Policy

- Lab Performance / Participation: 40%

- Written Work & Quizzes: 20%
- Tests & Projects: 25%
- Employability Skills (attendance, teamwork, professionalism): 15%

Materials Needed

- Full chef uniform (coat, hat, non-slip shoes, apron)
- Notebook, pen/pencil, portfolio binder
- ServSafe certification prep materials

Classroom Expectations

- Maintain the highest safety and sanitation standards
- Demonstrate professionalism and respect for peers, instructor, and equipment
- Collaborate effectively in lab and group projects
- Strive for creativity, consistency, and accuracy in all culinary work