

# Culinary Arts III – Course Syllabus

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

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

Course Length: 1 Year (2 semesters)

Credits: 1.0

## Course Description

Culinary Arts III is the advanced-level course in the Culinary Arts program of study. Students refine their skills in advanced cooking techniques, international cuisines, baking and pastry, catering and event management, and entrepreneurship. Emphasis is placed on leadership, restaurant management, food costing, and customer service. Students gain real-world experience through lab simulations, catering events, and CTSO competitions, preparing them for postsecondary education and/or careers in the culinary and hospitality industries.

## Standards Alignment

- Advanced cooking methods, plating, and presentation
- Baking and pastry skills (cakes, plated desserts, specialty breads)
- International and regional cuisines
- Catering, banquet, and event planning
- Nutrition and special dietary considerations
- Entrepreneurship and small business principles in foodservice
- Leadership and management in the hospitality industry
- Career readiness and industry certifications (ServSafe, ProStart, etc.)

## Units of Study

Semester 1

- 1 Leadership & Professionalism – Advanced employability, leadership in CTSOs, career pathways, culinary competitions
- 2 Advanced Cooking & Plating – Sauces, reductions, advanced proteins, modern plating styles
- 3 International & Regional Cuisines I – Latin American, Mediterranean, Asian cuisines
- 4 Baking & Pastry I – Advanced breads, cakes, and decorative techniques

Semester 2

- 1 International & Regional Cuisines II – European, Middle Eastern, African cuisines, global fusion
- 2 Baking & Pastry II – Plated desserts, pastries, chocolate, sugar work
- 3 Catering & Event Management – Menu design, scheduling, costing, service planning, catering labs/events
- 4 Entrepreneurship & Business Management – Food truck and restaurant concept design, marketing, budgeting, ownership

## Assessments

- Formative: Lab performance, professionalism, safety compliance
- Summative: Written tests, practical cooking and baking exams
- Projects: Catering event, international cuisine showcase, entrepreneurship project, CTSO competition

## Grading Policy

- Lab Performance / Participation: 40%

- Written Work & Quizzes: 20%
- Projects & Major Assessments: 25%
- Employability Skills (attendance, teamwork, leadership): 15%

### **Materials Needed**

- Full chef uniform (coat, hat, apron, non-slip shoes)
- Professional culinary toolkit (knives, thermometer, pastry tools if required)
- Notebook, pen/pencil, portfolio binder
- ServSafe or ProStart certification study materials

### **Classroom Expectations**

- Model professionalism as if in a real restaurant environment
- Maintain strict sanitation and safety standards
- Demonstrate leadership in labs, projects, and catering events
- Strive for creativity, precision, and consistency in all culinary work