

# Culinary Arts/Pantry

Revised 2005

## I. Description

### **Pantry**

This course serves as an introduction to the preparation of various salads, salad dressings, cold sandwiches, soups, marinades, and cold sauces. Pupils will identify various salad greens and vegetables and learn the correct procedures for preparing them. Students will learn how to prepare various fruits for service or special food preparations. The course will cover preparation of a variety of accompaniment salads, such as cole slaw, macaroni salad and potato salad preparation of various salad dressing, such as Russian, French, and bleu cheese. Due to the need to create 200 lunches, students in this area may also prepare other menu items from the production kitchen curriculum.

## II. Objectives

Students will be able to prepare basic salads and dressings.

Example: vinaigrette and emulsions. CCCS 9.1 and 9.2

- B. Students will use proper knife skills and identify the correct cuts to be used with specific food items. CCCS 9.1 and 9.2
- C. Students will show proficiency at the required level in associating food items with the proper food equipment. CCCS 9.1 and 9.2
- D. Students will classify different types of salads dressings. CCCS 9.1 and 9.2
- E. Students will demonstrate proper garnishing and displaying of food items. CCCS 9.1 and 9.2
- F. Students will identify herbs and spices by both sight and smell. CCCS 9.1 and 9.2

G. Students will produce different types of sandwiches, spreads and appetizers. CCCS 9.1 and 9.2

H. Students will demonstrate the ability to organize work, set priorities and manage time allotted by the chef. CCCS 9.1 and 9.2

I. Students will prepare pantry items correctly at an appropriate speed for employment. CCCS 9.1 and 9.2

J. Students will use library skills to:

1. Research culinary terminology and alternate cooking methods and recipes. CCCS 9.1 and 9.2
2. Complete projects with the aid of researched resources such as the Internet, videos, magazines, articles, and culinary industry journals. CCCS 9.1 and 9.2
3. Explore different ethnic cuisine. CCCS 9.1 and 9.2

K. Students will establish personal standards of appearance, sanitation, safety and behavior appropriate to the standards of the food service profession. CCCS 9.1 and 9.2

L. Students will be able to identify different types of salad greens. CCCS 9.1 and 9.2

### **III. Textbooks and instructional materials**

Labensky, S. & Hause, A., On cooking, A Textbook of Culinary Fundamentals, Englewood Cliffs, NJ: Prentice Hall, 1995.

John Wiley & Sons, INC, The Professional Chef 7<sup>th</sup> edition 2002

-

Haines, Robert, Food Preparation, Homeward, Illinois: American Technical Publishers, Inc., 1988.

## IV. Teaching Strategies

Various teaching methods are utilized in this course. The pantry chef will demonstrate procedures. Then the students will demonstrate their mastery of these procedures. Related theory work will be given in a culinary lab. Videos, guest chefs and field trips are integral to the instruction of the curriculum

## **VI. STUDENT MASTERY / EVALUATION**

Satisfactory completion of this course will be determined by a mastery of 65% of the course proficiencies as measured by: major tests (60%), special reports or shop assignments (10%), quizzes (10%), homework assignments (10%), and classroom participation (10%).

## **X. STUDENT HANDOUT**

### **CULINARY ARTS / PANTRY**

#### **COURSE OVERVIEW**

The effectiveness (success) of a course/ program will be based upon the review of grade assessment data to ascertain whether 75% of students passed 70% of the course/ program proficiencies.

#### **PROFICIENCIES**

- A. The students will be able to prepare salads and dressings. CCCS 9.1 and 9.2
- B. The students will be able to use knife skills and identify correct cuts. CCCS 9.1 and 9.2
- C. The students will be able to associate food items with food equipment. CCCS 9.1 and 9.2
- D. The students will be able to classify various types of salad dressings. CCCS 9.1 and 9.2
- E. The students will be able to demonstrate garnishing and displaying foods. CCCS 9.1 and 9.2
- F. The students will be able to identify herbs and spices by sight and smell. CCCS 9.1 and 9.2
- G. The student will be able to produce various sandwiches, spreads

and appetizers. CCCS 9.1 and 9.2

H. The student will be able to organize work, set priorities and manage time according to industry standards. CCCS 9.1 and 9.2

I. The student will be able to prepare pantry items correctly at speed for employment. CCCS 9.1 and 9.2

J. The student will be able to research culinary recipes and methods using library skills. CCCS 9.1 and 9.2

K. The student will be able to demonstrate appropriate appearance, sanitation safety, and behavior used in the food service industry. CCCS 9.1 and 9.2

L. The students will be able to make emulsified dressings. CCCS 9.1 and 9.2

M. The students will be able to incorporate nutritional techniques into our daily menu items. CCCS 9.1 and 9.2