

**Fundamentals of Culinary**

**Course # 0435**

**Credits 5**

**April 2018**

## I. Course Description:

Fundamentals of Culinary is a full year elective course. This course is structured to teach the fundamental and basic concepts of culinary techniques. Cookery includes the following: cooking techniques, heat transfer, sanitation, safety, equipment usage, and menu knowledge. This course is designed to cover the basics of effective cooking principles by preparing various products. It is a “follow the recipe” cookery course, where basic skills are developed and evaluated.

## II. Units:



**PASSAIC COUNTY TECHNICAL INSTITUTE**  
45 Reinhardt Road  
Wayne, NJ

### Career and Technical Education Curriculum Unit Planner

<b>Content Area:</b>	<b>Fundamentals of Culinary</b>	<b>Grade(s)</b>	<b>10-12</b>
<b>Unit Plan Title:</b>	<b>Introduction to: Culinary safety, sanitation, knife skills and cutting techniques.</b>		
<b>NJSLS/CCTC Standard(s) Addressed in this unit</b>			
<b>CCTC (AG-FD) 1. Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.</b>			
<b>CCTC (HT-RFB) 2. Demonstrate safety and sanitation procedures in food and beverage service facilities</b>			
<b>NJSLSA.R1. Read closely to determine what the text says explicitly and to make logical inferences and relevant connections from it; cite specific textual evidence when writing or speaking to support conclusions drawn from the text</b>			
<b>RST.9-10.7. Translate quantitative or technical information expressed in words in a text into visual form (e.g., recipes) and translate information expressed visually into words.</b>			

### Essential Questions (3-5)

- What are culinary sanitation procedures that need to be followed in the kitchen?
- What are the safety procedures that are followed in the kitchen?
- What are the proper and safety techniques needed to use knives, hand tools and small small-wares?
- What understanding of basic terminology related to reading and using a recipe are needed to execute the cooking process?
- What understanding of terminology and skills of basic cooking technique are needed complete the cooking process?
- What skills are necessary to develop a complete three-course meal?

### Anchor Text

The Culinary Professional. John Draz, Christopher Koetke , the Goodheart-Willcox Company 2010 (ISBN 978-1-60525-118-9)

### Short & Informational Texts (3-5)

Foundation of Restaurant Management and Culinary Arts ,Prentice Hall/Pearson (ISBN-13:987-0-13-138022-6)  
Culinary Essentials, Johnson and Wales University , The McGraw-Hill Companies, 2010 (ISBN: 978-0-07-888359-0)

### Expected Proficiencies of the Unit

1. Demonstrate their knowledge of personal hygiene
2. Comply with culinary practices of cleaning and sanitation practices.
3. Comply with and practice safe work habits identify safety hazards, employ preventative safety measures
4. Identify and properly operate small-wares, equipment and common culinary hand tools.
5. Productively apply appropriate knives skills (slice, dice, brunoise, julienne and batonnet)

### Formative & Summative Assessments

Formal :

Class participation

Homework and class work assignments

Recipes and presentations of cooking methodology

Technological application ( recipe sequence

Various listening and speaking assignments

Quizzes ( announced and unannounced)

Unit test

**Essays (RST)**

**Projects**

**Informal Assessments:**

Instructor observation of note-taking

Cooperative learning activities

Cooking and none cooking assignments

Instructor's observation of time management skills

**Resources (websites, Canvas, LMS, Google Classroom, documents, etc.)**

<https://www.epicurious.com/>

<http://www.delish.com/>

<https://www.tablespoon.com/>

**Suggested Time Frame:** Trimester 1 60 Days

**Content Area:** Fundamentals of Culinary **Grade(s)** 10-12

**Unit Plan Title:** Introduction to: Standardize recipes

**NJSLS/CCTC Standard(s) Addressed in this unit**

**CCTC (AG-FD) 1. Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.**

**CCTC (HT-RFB) 2. Demonstrate safety and sanitation procedures in food and beverage service facilities**

**NJSLSA.R1. Read closely to determine what the text says explicitly and to make logical inferences and relevant connections from it; cite specific textual evidence when writing or speaking to support conclusions drawn from the text**

**RST.9-10.7. Translate quantitative or technical information expressed in words in a text into visual form (e.g., recipes) and translate information expressed visually into words.**

**Essential Questions (3-5)**

- What are the culinary sanitation procedures that need to be followed in the kitchen?
- What are the techniques needed to actively use knives, hand tools and small small-wares?
- What are the safety procedures that are followed in the kitchen?
- What understanding of basic terminology related to reading and using a recipe are needed to execute the cooking process?
- What understanding of terminology and skills of basic cooking technique are needed complete the cooking process?
- What skills are necessary to develop a complete three-course meal?
- How are recipes adjusted for yield?
- How are liquid and dry measures used in the kitchen?

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#### Expected Proficiencies of the Unit

1. Identify parts and procedures of a recipe and meaning
2. Understanding the procedure of gathering all ingredients and tool and equipment before launch the cooking process
3. Demonstrate the ability to read a recipe and adjust the yield
4. Demonstrate proper measuring while demonstrating basic food preparation
5. Demonstrate the ability to follow a recipe through the steps to a completed product

#### Formative & Summative Assessments

Formal :

Class participation

Homework and class work assignments

Recipes and presentations of cooking methodology

Technological application ( recipe sequence )

Various listening and speaking assignments

Quizzes ( announced and unannounced)

Unit test

**Essays (RST)**

**Projects**

**Informal Assessments:**

**Instructor observation of note-taking**

**Cooperative learning activities**

**Cooking and none cooking assignments**

**Instructor's observation of time management skills**

**Resources (websites, Canvas, LMS, Google Classroom, documents, etc.)**

<https://www.epicurious.com/>

<http://www.delish.com/>

<https://www.tablespoon.com/>

**Suggested Time Frame:**

**Trimester 2 60 Days**

**Content Area:**

**Fundamentals of Culinary**

**Grade(s)**

**10-12**

**Unit Plan Title:**

**Introduction to: Basic cooking techniques and menu planning**

**NJSLS/CCTC Standard(s) Addressed in this unit**

**CCTC (AG-FD) 1. Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.**

**CCTC (HT-RFB) 2. Demonstrate safety and sanitation procedures in food and beverage service facilities**

**NJSLSA.R1. Read closely to determine what the text says explicitly and to make logical inferences and relevant connections from it; cite specific textual evidence when writing or speaking to support conclusions drawn from the text**

**RST.9-10.7. Translate quantitative or technical information expressed in words in a text into visual form (e.g., recipes) and translate information expressed visually into words.**

**Essential Questions (3-5)**

- What are culinary sanitation procedures that need to be followed in the kitchen?
- What are the safety procedures that are followed in the kitchen?
- What are the proper and safety techniques needed to use knives, hand tools and small small-wares?
- What understanding of basic terminology related to reading and using a recipe are needed to execute the cooking process?
- What understanding of terminology and skills of basic cooking technique are needed complete the cooking process?
- What skills are necessary to develop a complete three-course meal?

#### **Anchor Text**

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**Culinary Essentials**, Johnson and Wales University , The McGraw-Hill Companies, 2010 (ISBN: 978-0-07-888359-0)

#### **Expected Proficiencies of the Unit**

1. Demonstrate basic food preparation techniques in the kitchen.
2. Show proficiency in dry, moist, and combination heat cooking methods
3. General (Basic) culinary product knowledge
4. Production of food products apply appropriate cooking skills
5. Show proficiency in knowledge of menu description (appetizer/starter, entrée/main course and dessert)

#### **Formative & Summative Assessments**

**Formal :**

**Class participation**

**Homework and class work assignments**

**Recipes and presentations of cooking methodology**

**Technological application ( recipe sequence**

**Various listening and speaking assignments**

**Quizzes ( announced and unannounced)**

**Unit test**

**Essays (RST)**

**Projects**

**Informal Assessments:****Instructor observation of note-taking****Cooperative learning activities****Cooking and none cooking assignments****Instructor's observation of time management skills****Resources (websites, Canvas, LMS, Google Classroom, documents, etc.)**<https://www.epicurious.com/><http://www.delish.com/><https://www.tablespoon.com/>**Suggested Time Frame:****Trimester 3 60 Days**

### **III. Instructional Strategies:**

In order to accommodate various learning styles and ability, accommodations will be made for students with discrete care given to follow IEP's and 504 plans. Various classroom activities and instructional strategies will be utilized throughout this course. Teaching approaches will include a variety of methods: Teaching modeling, whole class interactions, collaborative work, and hands on preparation of food items. The class will consist of lecture, discussion, demonstration, individual and group interaction. Additionally, students will have work time with technology for expanding writing and research need to complete a manual.

#### IV. Scope and Sequence:

##### Fundamentals of Culinary

##### Grade(s) 10-12

<b>KEY</b> <b>I – Introduction</b> <b>D – Developed in Depth</b> <b>R – Reinforced</b>	<b>10<sup>th</sup></b> <b>Grade</b>	<b>11<sup>th</sup></b> <b>Grade</b>	<b>12<sup>th</sup></b> <b>Grade</b>
<b>Expected Proficiencies of the Unit/Trimester 1</b>			
Demonstrate their knowledge of personal hygiene	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Comply with culinary practices of cleaning and sanitation practices.	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Comply with and practice safe work habits identify safety hazards, employ preventative safety measures	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Identify and properly operate small-wares, equipment and common culinary hand tools.	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Productively apply appropriate knives skills (slice, dice, brunoise, julienne and batonnet	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
<b>Expected Proficiencies of the Unit/Trimester 2</b>			
Identify parts and procedures of a recipe and meaning	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Understanding the procedure of gathering all ingredients and tool and equipment before launch the cooking process	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Demonstrate the ability to read a recipe and adjust the yield	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Demonstrate proper measuring while demonstrating basic food preparation	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>

Demonstrate the ability to follow a recipe through the steps to a completed product	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
<b>Expected Proficiencies of the Unit/Trimester 3</b>			
	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Show proficiency in dry, moist, and combination heat cooking methods	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
General (Basic) culinary product knowledge	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Production of food products apply appropriate cooking skills	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>
Show proficiency in knowledge of menu description (appetizer/starter, entrée/main course and dessert)	<b>IDR</b>	<b>IDR</b>	<b>IDR</b>

## V. Textbooks:

The Culinary Professional. John Draz, Christopher Koetke, the Goodheart-Willcox Company 2010 (ISBN 978-1-60525-118-9)  
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Culinary Essentials, Johnson and Wales University, the McGraw-Hill Companies, 2010 (ISBN: 978-0-07-888359-0)

## VI. Student Handout:

### Course Description:

Fundamentals of Culinary is a full year elective course. This course is structured to teach the fundamental and basic concepts of culinary techniques. Cookery includes the following: cooking techniques, heat transfer, sanitation, safety, equipment usage, and menu knowledge. This course is designed to cover the basics of effective cooking principles by preparing various products. It is a “follow the recipe” cookery course, where basic skills are developed and evaluated.

# Proficiencies

Upon the completion of Fundamentals of Culinary students will:

Demonstrate understanding of personal hygiene as it pertains to culinary arts

Apply culinary cleaning and sanitation practices daily

Demonstrate kitchen safety standards in a written form and practice daily in a classroom setting

Demonstrate awareness in using common culinary equipment, tools and knives

Write, translate and demonstrate their ability to complete food items using a recipe

Use of technology, including the internet, to share, research, and develop a three course meal which includes Appetizer/starter, Entrée/ main course, and Dessert.

Produce clear and coherent writing in which students develop, organize a collection of recipes, cleaning and sanitation procedures and safety skills necessary for a successful culinary

Comply with culinary practices of cleaning and sanitation practices.

Comply with and practice safe work habits identify safety hazards, employ preventative safety measures

Identify and properly operate small-wares, equipment and common culinary hand tools.

Productively apply appropriate knife skills (slice, dice, brunoise, julienne and batonnet)

Identify parts and procedures of a recipe and meaning

Understanding the procedure of gathering all ingredients and tool and equipment before launch the cooking process

Demonstrate the ability to read a recipe and adjust the yield

Demonstrate proper measuring while demonstrating basic food preparation

Demonstrate the ability to follow a recipe through the steps to a completed product

Demonstrate basic food preparation techniques in the kitchen.

Show proficiency in dry, moist, and combination heat cooking methods

General (Basic) culinary product knowledge

Production of food products apply appropriate cooking skill

Show proficiency in knowledge of menu description (appetizer/starter, entrée/main course and dessert)