***Culinary Arts Syllabus***

**Course Description:**

A hands-on/real-life introduction to the work ethics, daily organization, setting-up, operating, running, maintaining, tearing-down, and cleaning of industrial kitchens, dining room, store rooms, laundry room, and all other areas and duties in conjunction with learning how to run and maintain a fully functioning business that is open to the students and public.

***Required Books:***

**Culinary Professional Textbook:**

Our text book is The Culinary Professional 3rd addition which has the latest and most up-to-date culinary information for aspiring young chef’s that are taking culinary classes in high school. They are easy to ready, have many beautiful pictures, and have interactive activities that students can use on-line. This includes fun review games, flash cards, and activities for each chapter that students can use from their computer or cell phone. Students have access to the digital version of this book online. Links for the textbook and all of the assignments will be on Google Classroom. Codes for Google Classroom will be given to students when theory from the textbook is assigned.

Textbooks will be issued by WMCTC and ***MUST*** *be returned in the same or lightly used condition as issued* or student will be obligated to pay a ***$90*** book charge as a graduation requirement. STUDENTS MAY NOT WRITE IN THISE BOOKS.

**This class will focus on:**

* Work ethics for the work force
* Basic restaurant skills
* Basic dining room skills
* Industrial kitchen equipment use
* Sanitation
* Safety
* Proper handling, processing, and storage of fresh, hand-made foods
* Culinary math and measurements:
  + using a standardize recipe
  + costing recipes
  + altering recipe amounts
  + fractions
  + decimals
* Culinary vocabulary

Any questions, please do not hesitate to ask.