

**Course Title: Culinary Arts    Board Approval Date: June 2011**  
**Credit / Hours: .5 Credit**

**Course Description:**

Culinary Arts Grades 9-12

**Prerequisites: Baking and Pastries**

This FCS course is aligned with the PA Standards for Family and Consumer Science. In Culinary Arts, students will study and prepare food from cultural cuisines such as Italian, Mexican, French and Chinese. Cultural food prep techniques using woks, pasta machines food processors, pizzelle irons and other equipment will also be used. Students will learn sanitation, food purchasing information, recipe adaptations (changing recipes to serve various dietary needs such as vegetarianism, lower cholesterol sodium reduction), costing out a preparation, table setting and service and food budgeting strategies for young adult living.

The overall theme in this course is to prepare students for independent living with an emphasis on healthy eating, food budgeting and sanitation, while learning an appreciation for cultural cuisines.

**Learning Activities / Modes of Assessment:**

Large group instruction  
Food Labs  
Small group work  
Computer activities  
Tests and Quizzes  
Worksheets  
Projects with Rubrics  
PPT Notes

**Instructional Resources:**

Internet  
Handouts  
PowerPoint notes/activities  
DVD on specific culinary cuisines, knife techniques  
Food supplies and equipment

## Course Pacing Guide

**Course: Culinary Arts (45 Days=90 semester course)**

<b>Course Unit (Topic)</b>	<b>Length of Instruction (Days/Periods)</b>
1. Reference	10 Days
2. Cultural Cuisine	35 Days