

**MISSION VALLEY ROP  
KENNEDY HIGH SCHOOL  
CULINARY ARTS 2  
2018-2019**

**"You don't have to cook fancy or complicated masterpieces-  
just good food from fresh ingredients."**

**Julia Child-**

**INSTRUCTOR: Chef Mari Moschetti**

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**Course description:**

**This course will expand on our basic cooking and baking skills learned in Culinary Arts 1. Students will be introduced to regional cooking and will work in a lab environment preparing savory and sweet dishes.**

**Text: All textbooks, handouts, worksheets, cookbooks, magazines and recipes will be provided.**

**Goals:**

- 1. Learn and follow all safety and sanitation procedures**
- 2. Proper use and care of all cooking/baking equipment in the lab kitchen**
- 3. Follow recipes and learn when to deviate from recipes**
- 4. Perform advanced cooking demonstrations**
- 5. Basic understanding of the food service industry and the career opportunities available within**

**Topics we will study:**

**Sanitation and Safety**

**Measurements and Weights**

**Baking Science, Ingredients & Techniques**

**Knife Skills (advanced)**

**Global Cuisine & Seasonal Cooking**

**Advanced Baking & Pastry Techniques**

**Herbs and Spices**

**Flavor Profiling**

**Soups & Sauces**

**Braising, Sauté & Roasting Techniques**

**Purchasing, Cost Control & Menu Design**

**Culinary Math**

**Quantity Food Preparation**

**Buffet Presentation**

**Nutrition**

**Workplace Law**

**Employability (resume, applications, interviewing skills)**

**Assignments will be given such as:**

**9/18- Farmer's Market Assignment**

**10/18- Regional Project**

**11/18- Home Cooking Project**

**Portfolio**

**Hot Topic**

**Weekly Lab Assignments (hands on cooking)**

Evaluation is based on the following:

Lab Projects

Tests and Quizzes

Attendance

Assignments

Homework

Clean - Up- Each time you or your assigned group cooks, you must clean. If all equipment and your working area are not clean when you leave, the entire group loses points - NO EXCUSES!!!!!!

A Student Portfolio project has been added to our curriculum at the Mission Valley ROP. Students completing the class (with a grade C or better) will receive a certificate of completion and verification of the skills they mastered. Students will be trained on how to properly fill out an application, complete a resume and provide 1-3 visual examples of their work in the class.

Grading Policy:

Lab Work and Class Assignments 30%

Tests and Quizzes 30%

Attendance, Punctuality and Work Ethic 40%

90%-100%= A

80%-89% = B

70%-79% = C

60%-69% = D

59% & BELOW = F

If the student is failing, parents/guardians will be notified in advance of grade posting.

## **Our Recipe for Success**

- 1. Be on time and ready to work**
- 2. When working as a team, work together- don't exclude any team member**
- 3. Listen to instructions when they are given**
- 4. Respect the instructor, classmates, equipment and kitchen**
- 5. Adjust your voice to suit the activity**
- 6. No electronic devices- phones, I pods etc.**
- 7. Keep kitchens and classroom CLEAN**

**Mission Valley ROP is committed to preparing students for the workforce. This preparation includes technical skills as well as business ethics. Mission Valley ROP does not condone cheating. Any student caught cheating on an exam or copying work from other students will be given one warning and a failing grade for that assignment. Any subsequent incident may result in termination from his/her Mission Valley ROP program, a failing grade and loss of credit.**

**If you are absent, it will be YOUR responsibility to pick up your missed work. I will keep a folder with copies of assignments that were given out during your absence. You will have the number of days missed to complete and turn in your work. If you need further assistance, please see me.**

**Supplies students will need for this class are:**

**1" 3 Ring Binder for all work, tests, notes etc.**

**1 Set Dividers \*optional**

**Sheet Protectors for Student Portfolio**

**Notebook/Binder Paper for Notes**

**Pencil and Pen**

**A source of reading material for focus time; book, newspaper, magazine etc.**

**Student: I have read this kitchen and classroom plan and understand it. I will honor it while in our classroom and kitchen.**

**Print Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Parent Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Thank you, I really look forward to working with you all this year-**

**Chef Mari Moschetti**

***Providing Students with a Recipe for Success!***