

**MISSION VALLEY ROP
KENNEDY HIGH SCHOOL/GREEN VENTURES ACADEMY
CULINARY ARTS 2**

**“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.

This course maintains a UC- “g” rating.

Text: All textbooks, handouts, worksheets, cookbooks, 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, Saute & 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:

Farmer's Market Assignment

Regional Project

Home Cooking Project

Daily Sheets (goals, planning, math, hot topic, journal and reflection)

Portfolio

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 is required by 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 40%

Tests and Quizzes 30%

Participation, Effort and Work Ethic 30%

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.

If you are absent, it will be YOUR responsibility to pick up your missed work. If you need further assistance please see me and accommodations can be made.

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 unless permission given by Chef**
- 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. Also if you are using ChatGPT/AI without prior permission or guidance to generate any of your work you will not receive credit for the assignment. Any subsequent incident may result in termination from the Mission Valley ROP program, a failing grade and loss of credit.

Mission Valley ROP School Learning Outcomes (SLOs) Upon successful completion of this course, students will be able to demonstrate the following skills necessary for entry-level employment:

WORKPLACE BASIC SKILLS AND BEHAVIORS

- Apply skills learned in class**
- Analyze information and make decisions**
- Communicate verbally and in writing**
- Work independently and as a team member in a diverse workplace**
- Work reliably, responsibly, and ethically**

CAREER TECHNICAL SKILLS

- Demonstrate occupational competencies**
- Use appropriate technology**
- Understand and practice occupational safety standards**
- Demonstrate an awareness of how a business or industry functions**

JOB EMPLOYMENT SKILLS

- Develop a plan to achieve career goals
- Use effective job search strategies
- Demonstrate an awareness of the importance of lifelong learning

Supplies students will need for this class are:

1" 3 Ring Binder for all work, tests, notes etc. *if you are a G.V.A student your binder will be provided to you.*

1 Set Dividers

Notebook/Binder Paper for Notes

Pencil and Pen

A food storage container to take your food projects with you

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!

