CULINARY ARTS SYLLABUS

Grade 11

Proficiencies:

 Upon completion of the eleventh grade having been given the necessary tools, equipment and instruction, students should be able to meet Proficiencies.

 1. Practice safe work habits and follow safety procedures.

 2. Practice and develop an appreciation for personal and shop hygiene and sanitation as described in Chapter 24 of the New Jersey Sanitary Code.

 3. Function effectively and efficiently at each of the workstations and in the

 performance of skills previously learned.

 4. Plan and prepare basic menus for various types of quantity food service.

 5. Demonstrate an awareness of food costs related to purchasing in quantity.

 6. Demonstrate a knowledge of planning, layout, preparation, cooking,

 serving and cleaning to meet or exceed minimum acceptable standards.

 7. Plan and prepare special foods, such as international dishes and foods for

 buffet service and catering.

 8. Review computer skills necessary for food service industry.

 9. Demonstrate employability skills and work habits, such as work ethic,

 dependability, promptness, and getting along with others, needed to get

 and keep a job.

 10. Describe the importance of personal skills and attitudes to job success.

 11. Identify career interests, abilities, and skills.

 12. Describe the importance of academic and occupational skills to

 achievement in the work world.

 13. Demonstrate skills needed to effectively access and use technology-based

 materials through keyboarding, trouble-shooting and retrieving and

 managing information.

 14. Access and assess information on specific topics using both technological

 (e.g. computer, telephone, satellite) and print resources available in

 libraries or media centers.

 15. Discuss problems related to the increasing use of technologies.

 16. Recognize and define a problem, or clarify decisions to be made.

 17. Use the library media center as a critical resource for inquiry and

 assessment of print and non-print materials.

 18. Identify and evaluate the validity of alternative solutions.

 19. Interpret and analyze data to draw conclusions.

 20. Evaluate the effectiveness of various solutions.

 21. Work cooperatively with others to accomplish a task.

 22. Evaluate their own actions and accomplishments.

 23. Describe constructive responses to criticism.

 24. Describe actions, which demonstrate respect for people of different races,

 ages, religions, ethnicity, and gender.

 25. Describe the roles people play in groups.

 26. Use time efficiently and effectively.

 27. Describe how ability, effort, and achievement are interrelated.

 28. Describe and demonstrate procedures for basic first aid and safety

 precautions.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_